... Brace e Cucina ...

La Beccaccia

ANTICO RISTORANTE



Our Menu





CHAMPAGNE BAR



	Glass	Bottle
Frerejean Frères Blanc de Blancs Grande Reserve	25	130
Champagne de Villepin "La Chalterie" Blanc de Blancs	20	110
Champagne de Villepin Millesime 2019 Rosé	17	80
Frerejean Frères Blanc de Blancs Premier Cru	15	70

TAPAS TO SHARE

Iberico Ham & Tomato Bread
15 (25)

Fried Genovese Raviolini
10 (15)

SIGNATURE

(Chef's selections)

Origini 63
Poached egg slow-cooked at 63°C, creamy purple potato purée with leek and chicken essence, plus baby spinach sautéed in brown butter, black truffle and extra-aged balsamic vinegar.
22

La Beccaccia
Fresh egg fettuccine with alpine butter, tossed tableside in a wheel of 24-month-aged Parmigiano Reggiano, with a small saucepan of Genovese Toccü (meat sauce) served on the side.
22 p.p.
(Minimum two people)



Melting Maschetta
Confit beef cheek with its rich jus, served with Robuchon-style potato purée smoked over the embers of our grill.
27

Fillet Woronoff *(approx. 250 g)*
The king of our menu: Piedmontese Fassona fillet, grilled over embers, then browned in clarified butter and finished with a traditional Cognac, mustard and Worcestershire sauce. Served with roast potatoes.
45

WINE LIST
WINE MENU

Scan the QR Code

In Season

Porcini Mushrooms & White or Black Truffles



Gluten Free · Traditional · Vegetarian · House Special

To Start...

Eastern Shades
Marinated Piedmontese Fassona sirloin in Ponzu and Mirin, with a crisp black sesame crust and Wakame seaweed.
25

Liver Millefeuille "Jerez"
A crisp take on our house classic: a savoury wafer filled with veal liver, sherry-caramelised onion, celery salad and pear confit.
20

Rustic Platter
Artisan "La Giovanna" pancetta from Capitelli, cooked three ways, with Genovese focaccette filled with stracchino cheese and our traditional Russian salad.
20

Scent of Val d'Aveto
Soft flan of local porcini mushrooms, topped with melted San Stè mountain cheese, with aromas of the land and pasture.
20

Pasta

Modern Barbagiuai
Hand-pinched fresh plin pasta filled with pumpkin and ricotta, served with "Misto Chiavari" hazelnut sauce and persa (marjoram).
22

Duck in the Garden
Fresh pappardelle with hand-chopped duck in a white ragù, cocoa bean crunch and freshly grated citron zest from our coast.
20

Bread, Cover & Service Charge
4

Main Courses

Suckling Pig
Suckling pig collar slow-cooked for 24 hours with sweet spices, roast potatoes and sweet-and-sour seasonal vegetables.
25

Tartare & Raclette
Raw Piedmontese Fassona beef with seasonings, egg yolk gelée and raclette fondue served tableside.
23

Wood-Fired Grill

F.lli Rebecchi

Our first choice, always

Piedmontese Fassona Fiorentina or Ribeye
6,50 / 100 g
(Served rare only; subject to availability)

Bavarian Heifer Tomahawk Steak
7 / 100 g

Iberian Ribeye Steak
7,50 / 100 g

"Swami" Picanha - Danish Heifer
(approx. 250 g)
35

Sides

Grilled Vegetables	12
Roast Potatoes	8
Mixed Salad	8
Seasonal Side *(when available)*	10

Our dishes may contain allergens or be prepared in areas where allergens are present.
Please ask our staff for further information.

Vegetarian · Gluten Free · Traditional · House Special

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In a quiet corner of Rapallo, amid the scent of burning wood
and the warmth of an open grill,
La Beccaccia was born in 1970.

Here, tradition meets creativity, and cooking over embers
is more than a technique: it is a ritual.

Many of our recipes have Ligurian roots and a curious spirit;
others draw on Alessandro and Lisa's careful exploration
of contemporary cuisines from around the world.
Together with Chef Alex Lefteris,
they create the restaurant's menu,

guided by four fundamental principles:

Passion, Tradition, Innovation and a tireless pursuit of quality ingredients.

Welcome to La Beccaccia. Welcome home.

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Dessert Menu







Passito & Dessert Wines

By the Glass

Don Pedro Ximénez "Px" 2021 (Natural; made from hand-picked grapes) (17% ABV)	18
Pedro Ximénez, aged 8 years, Gracia Hermanos (15% ABV)	15
Sciacchetrà Cinque Terre DOC 2022, Soc. Agr. Riomaggiore (14% ABV)	15
China Dott. Clementi cinchona bark, bitter oranges and natural herbs (33% ABV)	12
Ratafià "Praesidium" infusion of Montepulciano d'Abruzzo wine and sour cherries (26.5% ABV)	12
Muffo 2022, organic Grechetto passito, Sergio Mottura (14% ABV)	12
"Ben Ryé" Passito di Pantelleria 2023 (14.5% ABV)	12
Organic late-harvest Zibibbo "Abbadessa" 2013 (13.5% ABV)	12
Sicilian Moscato passito "Fausta Mansio" (14.5% ABV)	12
Sauternes Bernard Magrez 2016 (13.5% ABV)	12
Barolo Chinato Terre del Barolo (16% ABV)	9
"Don Pablo" Tawny Port (19% ABV)	8
I'm not telling!	10

A wide selection of rum, gin, whisky, grappa, spirits and bitter liqueurs

Please ask our staff

Our Classic Zabaglione

Warm zabaglione made with Corochinato, prepared to order using our traditional recipe.
Served with traditional "cat's tongue" biscuits: a tribute to classic Italian cuisine,
with a touch of Liguria.

12 p.p.

(Minimum two people)

Komorebi (木漏れ日)

Matcha tea and chestnut semifreddo with raspberry sauce and toasted almond crumble.
A journey between Japan and our unspoilt woodlands.

10

The Grand Feast

Our Bourbon vanilla ice cream, freshly churned to order.
An array of textures and flavours to combine and share.

12 p.p.

(Minimum two people)

Chocolate Tasting

72% single-origin dark chocolate terrine, white chocolate ganache
infused with Timut pepper, chocolate sorbet and cocoa bean praline.

10

Sweet... Upside Down

French-style caramelised apple tarte Tatin, baked upside down.
Served slightly warm with artisan salted caramel ice cream
and toasted pine nuts.

10

Fruit Sorbet

Sorbet made only with seasonal fruit. Naturally refreshing and an aid to digestion.

8

Coffee 3 , *Decaf* 3,50

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Vegetarian *Gluten Free* *Traditional* *Speciality*

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BITTER LIQUEURS

Ligurian	7
Italian	5/7
Imported	6/8

GRAPPA

Nonino white grappa	6
Amarone	8
Bricco dell'Uccellone	12
Nardini	6
Nebbiolo	6
Honey grappa	7
Storica Nera	10

WHISKY

Oban 14 Year Old (Scotland)	15
Nikka From the Barrel (Japan)	12
Bowmore (Scotland)	10
Glenfiddich 12 Year Old (Scotland)	10
Wild Turkey Bourbon (USA)	8
Lagavulin 16 Year Old	16
Octomore Collection (Islay, the world's most heavily peated whiskies) Editions 10, 12, 14, 15, 16	15 to 25

SPIRITS

Blueberry	7
Rhubarb	7
Lemon verbena	7
Kirsch	8

RUM

Diplomatico	15
Don Papa Baroko	10
Kraken spiced	12
Santa Teresa	13

GIN

Adamus (Portugal)	14
Etsu (Japan)	12
Hendrick's (Scotland)	10
Nordes (Galicia)	10
Citadelle (France)	8
Tanqueray (Scotland)	7