

Where to eat in Genoa

In the next pages you will find a small list of suggested restaurants and places for a snack close to the conference center or to the hotels.

Most of those places, which are in the vicinity of the conference, are indicated in the appended map.

Midday snack

Inside the Porto Antico or just outside (Piazza Caricamento, Piazza Cavour) you can find many places for a snack or a light lunch.

Below we give just some examples.

a) Nurin

Palazzo Mandraccio, Porto Antico

Cooking: Traditional ligurian (stoccafisso, trenette al pesto, etc.)

b) Molo Vecchio Bistrot

Magazzini del Cotone, Porto Antico

Cooking: Pizza, Focaccia, etc.

c) I tre Merli

Porto antico - Palazzina Millo 26R

Cooking: Traditional ligurian – Focacce

d) Antica Sciamadda

Via San Giorgio 14R

Cooking: Traditional ligurian – Vegetable quiches, fried fish, farinata, etc.

This is a take-away.

Restaurants

1) **Cantine Squarciafico**

P.zza Invrea 3R

Tel: 0102470823

Cooking: Wine bar - Traditional ligurian

2) **Da Genio**

Salita San Leonardo 61R Tel- 010588463

Cooking: Traditional ligurian

3) **Da Ugo**

via Giustiniani 86R Tel: 010298302

Cooking: Traditional ligurian

4) **Da Vittorio**

Via Sotto Ripa 59R Tel: 0102472927

Cooking: Fish

5) **Gaia**

Vico dell'argento 13R Tel: 0102461629

Cooking: Wine bar - Traditional ligurian

6) **Magazzini del Cotone**

Via Innocenzo Frugoni 49R Tel: 010541157

Cooking: Traditional ligurian

7) **Ostaia du castello**

Salita S.ta Maria Castello 32R Tel: 0102468980

Cooking: Fish

8) **Osteria del Teatro**

Via E. Vernazza 8 Tel: 0105702327

Cooking: Traditional ligurian - Farinata

9) **Panson**

P.zza delle Erbe 5 Te. 010 2468903

Cooking: Traditional ligurian.

10) **Pintori**

Via San Bernardo 68R

Tel: 0102468684 -0102757507

Cooking: Meat - "Maialino sardo" (Sardinia's pig) on request

11) **Rina**

Via mura delle Grazie 3R Tel: 0102466475

Cooking: Fish

12) Rivaro

Via del Portello 16R Tel: 0102770054

Cooking: Traditional ligurian

13) Sagola

Via della Liberta' 104R Tel. 010 588490

Cooking: Good pizza and other food.

14) Sá Pesta

Via dei Giustiniani 16R Tel: 0102468336

Cooking: "Torte"(Ligurian quiches) - Farinata

15) Sola

Via C.Barabino 122R Tel: 010594513

Cooking: Wine bar - Traditional ligurian

16) Trattoria alle due torri

Salita del Prione 53 Tel: 0102513637

Cooking: Traditional ligurian Fish

Restaurants close to Nervi

17) Cicchetti 1860

Via Gianelli 41R Tel: 0103200391 (closed on Monday and Tuesday)

Cooking: traditional ligurian.

18) Patan

Via Oberdan 157 Tel: 0103728162 (closed on Wednesday)

Cooking: Fish.

19) Antica Osteria del Bai

Via Quarto 12 Tel: 010387478 (closed on Monday)

Cooking: traditional ligurian, international, haute cuisine (1 star Michelin).

Haute Cuisine

20) Gran Gotto

Viale Brigate Bisagno 69R

Tel: 010583644 -010564344 (closed on Sunday)

Cooking. Traditional ligurian, Fish , 1star Michelin.

21) Zeffirino

Via XX Settembre 20 Tel. 010 591990 (closed on Wednesday)

Cooking: International and Traditional ligurian.

Some typical ligurian dishes

The use of herbs, many kinds of vegetables, cheese and olive oil characterize ligurian cooking.

Acciughe (o verdure) ripiene: Fresh anchovies (or zucchini, or eggplants, or onions, or...) stuffed with cheese, rolled in breadcrumbs and baked.

Cima: Breast of veal stuffed with eggs, pistachio nuts, vegetables and minced meat. Served cold.

Coniglio alla ligure: Rabbit with small olives and onions cooked in a red wine sauce.

Farinata: Chickpea flatbread. Can be found flavored with herbs (e.g. sage, rosemary), onions or baby-anchovies ("bianchetti")

Focaccia genovese: thin savory bread with olive oil. (Try it for breakfast with a hot cappuccino) Can be found flavored with different herbs (e.g. sage, rosemary), black olives or onions.

Focaccia al formaggio: thin savory bread filled with cheese.

Minestrone genovese: Vegetable soup with all kinds of chopped vegetables, pasta or rice and pesto.

Pandolce: sweet bread with raisin, candies and a delicate orange flavor.

Pansotti al sugo di noci: fresh pasta filled with ricotta cheese, herbs and lemon rind served with nut sauce.

Pesto: A sauce made with basil, garlic, pine nuts and Pecorino cheese. Usually served with trenette (Curly egg noodles) or troffie (short kind of pasta).

Seppie in zimino: Cuttlefish stewed with swiss chards, onions, celery and tomatoes.

Stoccafisso accomodato: Stockfish stewed with potatoes, olives and celery.

Torta Pasqualina (o di bietole): quiche filled with artichoke (or swiss chards), eggs, ricotta cheese and herbs.

