RISTORANTE *i* PORTICI

Menu à la carte

APPETIZERS

"The Red Prawn"
Chopped prawns with chives, anchovy syrup mayonnaise and Sanguinella oranges
€ 20,00

"The Salted codfish"
Served with potato zabaglione, almond and chilli pepper crumble and Asedra caviar
€ 22,00

"My roasted artichoke"
€ 18,00

Bread, buffalo mozzarella cheese sandwich, cobs,
cherry tomatoes in extra-virgin olive oil and aged balsamic vinegar
€ 19,00

"Spring meets the sea…"
€ 23,00

Goat and fois gras, Jerusalem artichoke, pink grapefruit
€ 20,00

FIRST COURSES

Parmigiano cheese tortelli with coffee reduction, saffron and Montoro onion
€ 20,00

"Peas and lobster expression…"
Playing with gesture and taste
€ 22,00

Gragnano Linguine pasta with amatriciana sauce, mint and pecorino cheese
€ 20,00

"Carnaroli rice"
Creamy rice with courgette vegetable sauce, vanilla-smoked prawns,
squacquerone cheese and spicy oil
€ 49,00 (for two person)

Gerardo di Nola's spaghetti scarpariello style
River chilli pepper, buffalo mozzarella cheese cream
and anchovy tartare with wild fennel aroma
€ 20,00

"Broad bean and prawn pasta"
Colour, body, and taste
€ 21,00

Cover charge € 4,00

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SECOND COURSES

"The sea bass"
Crunchy on a fennel cream, sautéed baby vegetables,
Gaeta olive tartlets and Pernod sorbet
€ 28,00

"Mora Romagnola porker"
With mustard crust, red turnips, apple and myrtle
€ 25,00

"Coffa cod"
Slowly cooked with honey pepper jelly, sautéed spinaches,
basil and ginger elixir
€ 26,00

"The Pigeon and the fois gras"
Scalded breast, fois gras cutlet, endive, potatoes,
hazelnuts and raspberry
€ 29,00

DESSERTS

"The Babà"
Classicism and innovation
€ 13,00

Chocolate and passion fruit
€ 13,00

"The Annurca apple and the Aglianico wine…"
€ 13,00

Walking in the landscape
€ 13,00

The almond and the apricot
€ 13,00

"Truffle, hazelnut, honey and currant"
Flavour and expression
€ 13,00

Cover charge € 4,00