

RISTORANTE *i* PORTICI

Menu à la carte

STARTERS

Red pawns, Artichoke and Buffalo	€ 28,00
Scampo, Guinea Fowl, Green apple and Couiflower	€ 27,00
Egg Fabergé	€ 22,00
Quail on Woodland taste	€ 27,00
The Marchigiana beef	€ 28,00

MIDDLE COURSES

Tortelli with Red pawns, Small squid and Lemon	€ 26,00
Risotto with Pumpkin, Sea urchins, Seaweed and Lime	€ 27,00
Egg Cannelloni, Chicken, Taleggio cheese and Onion	€ 26,00
Spaghetti with five Tomatoes sauce, ode to my teacher Nino di Costanzo	€ 22,00
“Double” Tagliatella, Asparagus, Fava beans and mint scented Pecorino cheese	€ 24,00

MAIN COURSES

Redfish with Mixed salade	€ 37,00
Seabass on Beans soup	€ 37,00
Pigeon and Lobster with Red chicory and Provola cheese	€ 42,00
Mora Romagnola Piglet, Annurca apple and Savoy cabbage	€ 32,00
Veal cheek, Vegetable and Saffron	€ 32,00

DESSERT

Mille-feuille with Tangerine and Buffalo	€ 14,00
Gianduja fondant, Berries and Mint	€ 14,00
Interpretations of Ice cream and Sorbets	€ 14,00
Black cherry, Macaroon and Almonds	€ 14,00
“Tomato” Tortelli	€ 14,00

Cover charge € 4,00 - Water: Panna or San Pellegrino 75 cl € 5,00 - Espresso € 4,00

For information regarding allergens or ingredients that may cause intolerances
please contact the staff on duty.

Frozen products may be used if fresh ones are not available.

On live music nights: additional charge €10,00