

## Tasting Menu

### “Wandering through Emilia”

Welcome

Egg Fabergé

Fresh pasta stuffed by 36 months parmesan cheese, beans, endive and “cruschi” peppers

Mora Romagnola Piglet, millefeuil of potatoes and “friarielli” broccoli

Pre Dessert

Frozen coconut

Small assorted pastries

Price per person for complete menu € 85,00

Cover € 4,00

Water: Panna or San Pellegrino 75 cl € 5,00

Espresso € 4,00

The Tasting menu has to be the same for all the guest

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.

RISTORANTE   
*i* PORTICI

## Tasting Menu

“Into the Blue...”

Welcome

Red mullet puttanesca style

Linguine with garlic, oil and chili pepper, cabbage and scampi

Cod fish, pumpkins and truffle

Pre Dessert

Absolut citrus

Small assorted pastries

Price per person for complete menu € 92,00

Cover € 4,00

Water: Panna or San Pellegrino 75 cl € 5,00

Espresso € 4,00

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## Tasting Menu

"2019"

Welcome

Scampo, Guinea Fowl, Green apple and Couliflower

The Marchigiana beef

Raviolini del plin with crustaceans and Romagna broth

Spaghetti with five Tomatoes sauce, ode to my teacher Nino di Costanzo

Pigeon and Lobster

Pre Dessert

Chocolate with passion

Small assorted pastries

Price per person for complete menu € 112,00

Cover € 4,00

Water: Panna or San Pellegrino 75 cl € 5,00

Espresso € 4,00

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