

# RISTORANTE *i* PORTICI

## Tasting Menu

*"Emilian Lands"*

Welcome

Chicken *Laura Peri* selection, "Friggione" and Peppers

"Eliche" on summer edition

Mora Romagnola Piglet, Annurca apple e Savoy cabbage

Pre Dessert

Tomato "Tortelli"

Small assorted pastries

Price per person for complete menu € 84,00

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

Tortelli with Red prawns, Small squid and Lemon

Tuna with variations from "Caponata" recipe

Pre Dessert

Mille-feuille with Tangerine and Buffalo milk mousse

Small assorted pastries

Price per person for complete menu € 90,00

Cover € 4,00

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

Espresso € 4,00

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# RISTORANTE *i* PORTICI

## Tasting Menu

*"2018 The beginning..."*

Welcome

Seafood salad

Risotto with Neapolitan Pumpkin, Sea urchins, Seaweed and Lime

Tortelli with Red prawns, Small squid and Lemon

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

Peageon and Lobster with Red chicory and Provola cheese

Pre Dessert

Peach, Almonds and Lemon-scented Thyme

Small assorted pastries

Price per person for complete menu € 110,00

Cover € 4,00

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

Espresso € 4,00

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