CUCINA PORTICI

I PORTICI HOTEL

Every day at lunch and dinner.
No service on Tuesday evening.

STARTERS

Cod, mediterranean herbs, pil pil sauce and basil oil [1-4-7]	22
Eggs 64° Mushroom, parmesan and coffee [3-7]	20
Beef Carpaccio, celeriac, mustard and truffle [10]	24
Roasted pumpkin, smocked ricotta cheese, amaretto and Apple vinegar [1-7]	20

FIRST COURSES

Green tagliatella with Traditional ragu [1-3-9]	24
Tortellini with parmesan cream / in traditional broth [1-3-7]	26
Balanzone with Normandy butter and Crispy sage [1-3-7]	24
Potatoes gnocchi, broccoli rabe, mussels and pecorino cheese [1-3-7-14]	26

SECOND COURSES

Turnip and potatoes millefeuille, smocked provola, mayonnaise with herbs and vegetable jus [7-3-9]	26
Beef cheeck, brased red cabbage and mustard with mustard seeds [9-10]	30
Leek, Apple and laurel [9]	26
Sea bass, escarole, bread and anchovies [1-4-7]	32

DESSERTS

Seasonal fruits selection	12
Opera tarte [1-3-5-7-6-8]	14
Chocolate flan, vaniglia mousse and macadamia Nut crumble [1-3-5-7-6-8]	15
Lemon, mango and passion fruit [1-3-5-7-6-8]	14

Every day only for dinner.
No service on Wednesday evenings.

PIZZE

The Classics

#MARGHERITA A "I PORTICI" 1-7

Fiordilatte mozzarella, San Marzano tomato DOP, extra virgin olive oil, and fresh basil 15

#MARINARA SECONDO CLAUDIO 1-4

San Marzano tomato DOP, oregano, garlic, Cantabrian anchovies,
and tomato reduction 14

Contemporary dishes

#VERDE BOLOGNA 1-7-8

Fior di latte mozzarella, cream and black kale chips, pecorino di fossa,
and toasted hazelnuts 16

#ESTREMO SUD/NORD 1-7-8

Fior di latte mozzarella, San Marzano tomato DOP, Calabrian Spianata
and Gorgonzola DOP 17

#SOTTO I PORTICI 1-7-8-12

Mortadella DOP, Fior di latte mozzarella, whipped ricotta, lemon, and pistachios 16,5

#PROVOLA E PEPE 1-7-12

San Marzano tomato DOP, provola cheese, freshly ground black pepper,
and artisanal cooked ham 16,5

#MORA ROMAGNOLA 1-7

San Marzano tomato, Mora Romagnola sausage, Fiordilatte mozzarella,
stewed red Tropea onion, and thyme 16

SOFT DRINKS

Still water / Sparkling water	75 cl	3
Fruit juices / Tea		5
Coca Cola / Coca Cola Zero / Chinotto / Lemon soda		5

CAFETERIA

Espresso coffee / Espresso with milk	2 / 2,2
Decaf coffee	2,5
Cappuccino	2,5
Correct coffee	3
Ginseng coffe	2,5
American coffee	2,5
Barley coffee	2,5
The - Tisana	6

BEERS

MyBo – Bellazzi – Bock (Emilia Romagna)	33 cl	7,5
Brewfist – Spaceman – IPA (Lombardia)	33 cl	7,5
Raffo – Lavorazione Grezza (Puglia)	33 cl	5,5
Pils – Familienbrauerei Jacob (Germany)	50 cl	7,5
La Mi' Bionda – Lami – Lager (Toscana)	33 cl	6,5
Nord Gjulia – Bionda (Friuli)	33 cl	6,5

WINE LIST

SPARKLING WINES

L&R LeGras - Brut (Champagne)		90
Silvano Zanetti - Extra Brut DOCG (Franciacorta)	10	50
Corvee - Nature, Trentodoc (Trentino)	9	42
Le Rive de Nadal - 1.11 Fal, Prosecco DOCG (Veneto)	8	38
Alessandro Zanardi - Extra Brut, Pignoletto Spumante (Emilia)	6	26
Bellei - Brut Rosso - Lambrusco Sorbara Metodo Classico (Emilia)	7	32

WHITE WINES

Marta Valpiani - Delyus, Albana (Emilia)	6	28
Tenuta Montauto - Gessaia, Sauvignon (Toscana)	8	35
Arianna Occhipinti - SP68, Terre Siciliane IGT (Sicilia)	8	38
Terre Rosse Vallania - Malagò, Pignoletto (Emilia)	7	32
La Vis - Ritratti, Chardonnay (Trentino)	7	32
Tunella - Rjgialla - Ribolla Gialla (Friuli)	7	32

RED WINES

Cordella - Brunello di Montalcino DOCG Bio 2021 (Toscana)	12	58
Produttori Del Barbaresco - Nebbiolo (Piemonte)	10	48
Buondonno - Chianti Classico (Toscana)	8	38
Gradizzolo - Garò, Barbera (Emilia)	7	32
Delle Selve - Frusaglia, Sangiovese (Romagna)	7	32
Corte Rugolin - Valpolicella Classico (Veneto)	7	32

Glass of wine selected by the Sommelier of I Portici, 1 Michelin Star 10

LIQUEURS AND BITTERS

National and international Amari starting from...	6
White grappa	8
Barrel-aged grappa	10

Cover charge	3,5

Information regarding the presence of substances or products that may cause allergies or intolerances is available upon request by speaking with our service staff.
Some ingredients may have been frozen at the source when fresh products were not available.

Please note that, despite the utmost care in food preparation, the possibility of cross-contamination cannot be excluded.

Allergens

1 gluten, 2 crustaceans, 3 eggs, 4 fish, 5 peanuts, 6 soy, 7 milk, 8 tree nuts, 9 celery, 10 mustard, 11 sesame, 12 sulphites, 13 lupin, 14 molluscs, 15 alcohol

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