RISTORANTE

I PORTICI

menu

la luce

The Curtain rises!

Homemade bread selection with buffalo butter
and preserved lemon

1

Prawn, pumpkin, lemon and lardo

2 | 7

Trout, red cabbage, cardamom and shallot

4

Linguine, carrots and caviar

1 | 4

Tortello stuffed with genovese, oxidized onion broth,
cocoa and truffle

1 | 3

Monkfish, bergamot chutney, turnip,
apple and potato tourbillon, savory zabaion

3 | 4 | 7 | 9

Wagyu beef, mushrooms, hay and kimchi

6 | 9

Carrots, celery and mustard

9 | 10 | 11

Truffle, chestnuts and wholegrain farro

1 | 3 | 5 | 8

Epilogue!

The tasting menu is intended
for the whole table.

195 euro / person
beverage excluded

Cover 5,00 euro

la spu dorata

The Curtain rises!

Homemade bread selection with buffalo butter
and preserved lemon
1

Amberjack, green apple, champagne and salted almond
4 | 8 | 15

Dry aged Galician beef, mustard ice cream, beetroot and amaranth
4 | 8 | 9 | 10

Durum weath rice, mushrooms, parmesan and coffee
1 | 7

Smoked eel button, potatoes, mussels and saffron
1 | 3 | 4 | 7

Pigeon, cauliflower, tangerine and chocolate
6 | 9

Carrots, celery and mustard
9 | 10 | 11

Chocolate, balsamic vinegar and passion fruit
1 | 3 | 5 | 7 | 8 | 11 | 15

Epilogue!

The tasting menu is intended
for the whole table.

175 euro / person
beverage excluded

Cover 5,00 euro

l'ora precisa

The Curtain rises!

Homemade bread selection with buffalo butter
and preserved lemon

1

Artichoke, fermented black garlic, tangerine and parmesan

7 | 8

Leek, kiwi, spinach and truffle

Khorasan kamut pasta, wild rocket, huzelnut
and provolone del monaco

1 | 7 | 8

Savory vegetable tart, chantilly and cocoa beans

1 | 7 | 8 | 9

Carrots, celery and mustard

9 | 10 | 11

Bergamot, basil and apple

1 | 3 | 5 | 7 | 8 | 11

Epilogue!

The tasting menu is intended
for the whole table.

165 euro / person
beverage excluded

Cover 5,00 euro

RISTORANTE
I PORTICI

MICHELIN GUIDE
2027

Executive Chef **NICOLA ANNUNZIATA**

Pastry Chef **VINCENZO DIGIFICO**

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

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.
Raw materials / products slaughtered on the spot. Certain fresh products of animal origin, as well as fishery products eaten raw, undergo rapid blast chilling to ensure quality and safety.