



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, hazelnut  
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



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.