

# RISTORANTE *i* PORTICI

## Menu à la carte

### STARTERS

Seafood salad	€ 52,00
Scampo, Guinea Fowl, Green apple and Couliflower	€ 29,00
Egg Fabergé	€ 22,00
Tradition...	€ 32,00
The Marchigiana beef	€ 28,00
Red mullet puttanesca style	€ 29,00

### MIDDLE COURSES

Fresh egg pasta stuffed by shellfish and fish broth	€ 30,00
Risotto with Neapolitan Pumpkin, Sea urchins, Seaweed and Lime	€ 27,00
Egg Cannelloni, Chicken, Taleggio cheese, Onion and white Truffle	€ 30,00
Spaghetti with five Tomatoes sauce, ode to my teacher Nino di Costanzo	€ 23,00
Fake rice Amatriciana style	€ 24,00
Almost "Caprese" style dumplings	€ 24,00
Fresh egg pasta stuffed by 36 months parmesan cheese, beans, endive and "cruschi" peppers	€ 26,00

### MAIN COURSES

Croaker fish, chickpeas and porcini mushrooms	€ 39,00
Seabass with "Misticanza" salad	€ 37,00
Pigeon and Lobster with Red chicory and Provola cheese	€ 42,00
Mora Romagnola Piglet, millefeuille of potatoes and "friarielli" broccoli	€ 34,00
Veal cheek, Vegetable and Saffron	€ 33,00

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### **EMOTIONS OF THE CHEF**

10 sensory creations by the experience and curiosity of our chef

€ 130,00

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Cover charge € 4,00 - Water: Panna or San Pellegrino 75 cl € 5,00 - Espresso € 4,00

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.