

RISTORANTE *i* PORTICI

Tasting Menu

"Wandering through Emilia"

Welcome

The Marchigiana beef

Fresh egg pasta stuffed by 36 months parmesan cheese, beans, endive and "cruschi" peppers

Mora Romagnola Piglet, millefeuil of potatoes and "friarielli" broccoli

Pre Dessert

Interpretations of Ice cream, Sorbets and Fruit

Small assorted pastries

Price per person for complete menu € 85,00

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.

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Tasting Menu

"Into the Blue..."

Welcome

Red mullet puttanesca style

Risotto with Neapolitan Pumpkin, Sea urchins, Seaweed and Lime

Croaker fish, chickpeas and porcini mushrooms

Pre Dessert

Mille-feuille with Tangerine and Buffalo

Small assorted pastries

Price per person for complete menu € 92,00

Cover € 4,00

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

Espresso € 4,00

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Tasting Menu

"2018"

Welcome

Tradition...

Scampo, Guinea Fowl, Green apple and Couliflower

Egg Cannelloni, Chicken, Taleggio cheese, Onion and white Truffle

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

Veal cheek, Vegetable and Saffron

Pre Dessert

The Apple

Small assorted pastries

Price per person for complete menu € 112,00

Cover € 4,00

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

Espresso € 4,00

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