

RISTORANTE i PORTICI

*Gestures of love, of respect
Heart, passion and determination
The kitchen is my mirror
Freedom, sharing
Take shape in
A carousel of emotions
Welcome to our fairground*
•**Chef Emanuele Petrosino**•

APPETIERS

The sea... € 60
Sea... salad

Langoustine and guineafowl € 36
Mediterranean langoustine,
Laura Peri guineafowl,
cauliflower and green apple

Cliff's Mullet € 30
Puttanesca style mullet and
tagliolino with mullet crumble

Chicken with giardiniera € 25
Roasted Laura Peri chicken with
vegetable salad

Fabergé Egg € 30
Mountain egg, italian caviar and
vegetables

The Marchigiana and salad € 30
Marchigiana carpaccio
and tartare with a mix of raw
and cooked vegetables

Squid and potato € 33
Three different versions of a
classic italian dish

Chef: Sarno, Colombo, Fazzini, Leone

PASTA E RICE CAROUSEL

Plin... € 30
Plin raviolini filled with crustaceans and
spinach, served with romagnolo broth

Linguine Gerardo di Nola € 32
garlic, olive oil and chilli, broccoli,
langoustine and bottarga

Tortello... € 28
With 36 month aged parmigiano, endive,
beans and Crusco's peppers

Rice gran riserva € 28
Rice with aubergine and parmigiano

I Portici... € 30
Afeltra pasta with pumpkin, provolone
del Monaco cheese e cep mushrooms

Chicken and potato... €33
Berlingot pasta filled with chicken,
roasted potato and truffle

Spaghettono Benedetto Cavalieri €28
With Terramagna tomatoes from
Vesuvio

Chef: Coli

A JOURNEY ON THE MAINS

Imperial Snapper €45
Aubergine caponata, "scapece"
courgette and stuffed flower

Basque cod €45
pumpkin, pil pil and truffle

John Dory €48
"mugnaia" with artichokes and
Jerusalem artichokes

Il Bue Grasso €50
pepper's cake, smoked provola and
ravigotte

Carmignola Rabbit Hunter's style €45

Laura Peri pigeon €48
roasted, confit and with broth

Chef: Iacono

BLIND TASTING MENU

Five Course
€100

Six Course
€110

Seven Course
€120



RISTORANTE i PORTICI

APPETIZERS

The Langoustine € 36
Langoustine, Guinea-fowl,
cauliflower and green apple

La Marchigiana... € 30
Beef tartare and mix salad

The Mullet € 30
Puttanesca mullet

The Egg € 30
Fabergé Egg

The Chicken € 25
Roasted chicken salad and our
"Giardiniera"

Sea € 60
Sea... Salad

Chef: Sarno, Colombo, Fazzini, Leone

PASTA AND RICE

Raviolini del Plin with Crustaceans and Broth from Romagna € 30

Tortello with Parmigiano Reggiano 36 months, Beans, Scarola, Bran Peppers € 28

Linguine Gerardo di Nola , Oil, Garlic and Chilli, Asparagus and Red Prawns € 30

Riso Aubergine and Parmigiano Reggiano € 30

I Portici, Pasta Afeltra with Pumpkin, Provolone del Monaco and Porcini € 30

Chef: Coli

FISH AND MEAT

Roasted Snapper... € 45

Cod with Pumpkin and Truffle € 42

Rabbit «alla Cacciatora» € 42

Fassona, Pepper Cake, Smoked Provola and Ravigotte € 42

Chef: Iacono

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