

# RISTORANTE *i* PORTICI

## Menu à la carte Chef Gianluca Renzi

### ANTIPASTI

Decomstruted panzanella with amberjack marinated in lime and tomato	€ 27,00
Sea bass carpaccio, green apple and avocado	€ 30,00
Beef tartare, figs and ham mayonnaise	€ 30,00
Sweetbread on the parmigiano reggiano 36 month	€ 27,00

### PRIMI PIATTI

Duck ravioli, potato and porcini foam	€ 29,00
Fusilloni, seafood and parsley sauce	€ 31,00
Risotto with ginger and pink salame	€ 28,00
Tagliolino, salsify and white Apennine truffle	€ 38,00

### SECONDI PIATTI

Pigeon, fermented honey and chard	€ 44,00
Loin of lamb, red fruit distillate and beetrot	€ 42,00
Fillet of turbot, sea béchamel, broccoli and nduja	€ 43,00
Evergreen lobster with iced squacquerone	€ 46,00
Suckling pig sweet potato and yuzu	€ 43,00
Entrecote of Romagna (for 2 people) "Grass-Fed", parsnips, porcini mushrooms and chestnuts	€ 70,00

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