

# 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 with banana, basil and green curry	€ 28,00
Beef tartare, figs and ham mayonnaise	€ 28,00
Sweetbread on the Parmigiano Reggiano 36 - months	€ 27,00
Semolina pearls with mushroom consommé and seasonal vegetables	€ 25,00

### PRIMI PIATTI

Duck ravioli, potato and porcini foam	€ 29,00
Fusilloni, seafood and parsley sauce	€ 31,00
Spaghettoni Felicetti with anchovy from Comacchio Valley, turnip greens and pecorino cheese	€ 30,00
Acquerello rice with black truffle, pumpkin and green anise from the Castignano	€ 30,00
Tagliolino, salsify and white Apennines truffle	€ 38,00

### SECONDI PIATTI

Pigeon, absolute of pistachio, braised shallot and blackberries	€ 45,00
Loin of Roe deep, Belgian endive with red fruits, foie gras and truffle sauce	€ 47,00
Fillet of turbot, sea béchamel, broccoli and nduja	€ 43,00
Blue lobster with roots and mushrooms of the Apennines	€ 45,00

Covered € 4,00 - Acqua Panna o 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.