

# RISTORANTE i PORTICI

## Menu à la carte Chef Gianluca Renzi

### STARTERS

Red shrimp, red fruit gazpacho, quinoa and cauliflower	€ 28,00
Sea bass carpaccio with banana, basil and green curry	€ 28,00
Beef tartare, white winter melon and ham mayonnaise	€ 28,00
Sweetbread on Parmigiano Reggiano 24-month	€ 27,00
Spring vegetables "Zuppa Imperiale"	€ 25,00

### MIDDLE COURSES

Duck ravioli, potatoes foam and cardoncelli mushrooms	€ 30,00
Nettle tortelli, ricotta cheese, strigoli pesto and artichokes	€ 28,00
Spaghettoni Felicetti, black Voghiera garlic, langoustines and rocket salad	€ 33,00
Fusilloni, seafood and parsley sauce	€ 31,00
Acquerello rice with black truffle, pumpkin and green anise from Castignano	€ 30,00

### MAIN COURSES

Pigeon, absolute of pistachio, braised shallot and blackberries	€ 45,00
Loin of Roe deer, Belgian endive with red fruits, foie gras and truffle sauce	€ 47,00
Fillet of turbot, white asparagus and white wine sauce	€ 43,00
Lobster, peaches, mango and variety of tomatoes	€ 45,00
Suckling pig, roasted pineapple, licorice and jalapeño sauce	€ 43,00
Romagna Entrecôte "Grass-Fed", duchessa potatoes and spinach (for 2 people)	€ 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.