

RISTORANTE i PORTICI

Menu à la carte Chef Gianluca Renzi

STARTERS

Red shrimp, summer vegetables and sea lettuce	€ 28,00
Sea bass carpaccio with banana, basil and green curry	€ 28,00
Tartare of Romagna Breed, smoked ricotta cheese, bread and tomato	€ 28,00
Sweetbread on Parmigiano Reggiano 24-month	€ 27,00
"Zuppa Imperiale" with vegetables from the farm	€ 25,00

MIDDLE COURSES

Duck ravioli, potatoes foam and cardoncelli mushrooms	€ 30,00
Potato Mezzelune, summer truffle and mushrooms	€ 32,00
Spaghettoni Felicetti, black Voghiera garlic, langoustines and rocket salad	€ 33,00
Fusillone Felicetti, cuttlefish, sea urchins and almond sauce	€ 33,00
Acquerello Rice with Roccaverano robiola cheese, duroni cherries and oregano	€ 30,00

MAIN COURSES

Pigeon, absolute of pistachio, braised shallot and blackberries	€ 45,00
Loin of Roe deer Sant'Uberto, 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
Entrecôte of Romagna Breed "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.