

RISTORANTE i PORTICI

Menu à la carte Chef Gianluca Renzi

STARTERS

Red shrimp, crunchy vegetables and gazpacho clarified	€ 28,00
Sea bass carpaccio with banana, basil and green curry	€ 28,00
Grilled langoustines, pumpkin and caviar	€ 33,00
Sweetbread on Parmigiano Reggiano 24-month	€ 27,00
"Zuppa Imperiale" with seasonal mushrooms, chestnuts and vegetables	€ 26,00
Goat cheese, persimmons, herbal pesto and roses	€ 26,00

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, pumpkin, green anise from Castignano and black truffle	€ 30,00

MAIN COURSES

Ceccarelli house Pigeon, salsify, shallot and Paltrinieri Lambrusco snow	€ 45,00
Loin of Roe deer Sant'Uberto, Belgian endive with red fruits, foie gras and truffle sauce	€ 47,00
Turbot with sea lemon and white shrimp marinated with lime	€ 47,00
Fish soup	€ 50,00
Suckling pig, roasted pineapple, licorice and jalapeño sauce	€ 43,00
Entrecôte of Romagna Breed "Grass-Fed", radish and soft potato (for 2 people)	€ 75,00

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.