

RISTORANTE i PORTICI

Menu à la carte

STARTERS

Marinated sea bass with green curry, fermented banana and basil
€ 28,00

Foie gras, apple, chamomile and buckwheat
€ 30,00

Summer salad
€ 26,00

Tuna "panzanella"
€ 30,00

Red shrimp, cryopro-extracted gazpacho, green apple and sea lettuce
€ 30,00

MIDDLE COURSES

Duck ravioli, potatoes foam, mushrooms and ginger
€ 30,00

"Fagottelli" 12 - 24 - 36
€ 30,00

Fusillone "Felicetti", almond, sea urchins, cuttlefish and parsley
€ 33,00

"Acquerello" rice with, fermented celeriac, Madeira and black truffle
€ 30,00

Spaghettoni Felicetti, black Voghiera garlic, langoustines and rocket salad
€ 33,00

Cover € 4,00 - Acqua Panna or 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.

Raw materials / products slaughtered on the spot - Certain fresh products of animal origin, as well as fishery products eaten raw, undergo rapid blast chilling to ensure quality and safety.

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Menu à la carte

MAIN COURSES

Sweetbread, spicy cicory, roots, flowers and mustard

€ 42,00

King scallop, Kurozu Vermont, oxidated potatoes

€ 42,00

“Casa Ceccatelli” Pigeon, peanuts and “Paltrinieri” Lambrusco snow

€ 48,00

Loin of Roe deer Sant’Uberto, wild garlic, foie gras and truffle sauce

€ 48,00

Turbot turbot, fig oil, lemon, romaine lettuce and green Camone tomatoes

€ 49,00

DESSERT

Crispy chocolate, cold coffee and hazelnut.

€ 28,00

Red wine peach, toasted almond and currant

€ 27,00

Strawberry, oxidized pistachio and green Shiso

€ 26,00

Coconut, lychee ice cream, white chocolate foam and rose

€ 28,00

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