

# RISTORANTE i PORTICI

*Tasting menu 5 courses*

## INTRECCI

Sourdough bread, crispy treats, butter with yogurt and horseradish

"La Grassa La Dotta e La Rossa"

Golden fried bread

Tuna "panzanella"

Summer salad

"Fagottelli" 12 - 24 - 36

"Casa Ceccatelli" Pigeon, peanuts and "Paltrinieri" Lambrusco snow

Citrus and coconut

Red wine peach, toasted almond and currant

Sweet tastings: The 7 secrets of Bologna

€ 110,00

*wines and drinks not included | the tasting menu is intended for the whole table and priced per person*

Wine pairing 3 glasses € 55,00

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.

# RISTORANTE i PORTICI

*Tasting menu 7 courses*

## HIT THE ROAD

### THE FIRST STAGE

Sourdough bread, crispy treats, butter with yogurt and horseradish

"La Grassa La Dotta e La Rossa"

Golden fried bread

**Marinated sea bass with green curry, fermented banana and basil**

**Red shrimp, cryo-extracted gazpacho, green apple and sea lettuce**

**Duck ravioli, potatoes foam, mushrooms and ginger**

**Fusillone "Felicetti", almond, sea urchins, cuttlefish and parsley**

**Grilled lobster, laurel and crispy turnip**

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

Pear, chamomile, honey and its pollen

**Coconut, lychee ice cream, white chocolate foam and rose**

Sweet tastings: The 7 secrets of Bologna

€ 150,00

*wines and drinks not included | the tasting menu is intended for the whole table and priced per person*

**Wine pairing 5 glasses € 85,00**

Cover € 4,00 - Acqua Panna or San Pellegrino 75 cl € 5,00 - Espresso € 4,00

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