

RISTORANTE i PORTICI

Tasting menu 5 courses

INTRECCI

Sourdough bread, crispy treats, butter with yogurt and horseradish

Chef's welcome

Tuna "panzanella"

Tuscan ribollita

"Fagottelli" 12 - 24 - 36

"Casa Ceccatelli" Pigeon, green olives, black garlic and onions from Medicina

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

Chef's welcome

Marinated sea bass with green curry, fermented banana and basil

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

Double ravioli of pumpkin and lamb, truffle, mushrooms and coffee

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

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

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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