

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

Tuscan ribollita

€ 26,00

Tuna "panzanella"

€ 30,00

Red shrimp, pomegranate, Treviso chicory and white Mole sauce

€ 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

Pennoni with anchovies, basil, tuna and prawns

€ 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

Veal sweetbreads, turnip greens and beurre Maître d'Hôtel sauce

€ 42,00

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

€ 48,00

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

€ 48,00

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

€ 49,00

DESSERT

Passion fruit, peanut praline, banana and chocolate

€ 28,00

Zuppa Inglese

€ 27,00

Golden apple tatin, currant, Tonka bean and cider

€ 26,00

Coconut, lychee sorbet, white chocolate cream and rose

€ 28,00

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