

RISTORANTE *i* PORTICI

Tasting menu 5 courses

CONTEMPORARY TRADITION

Chef's welcome

Marinated amberjack, roasted lemon, pumpkin ice cream and hazelnuts

Broken spaghetti,

extraction of fish soup, tomato pesto and black olive powder

Tortelli stuffed with Genovese, 24-month Parmegiano Reggiano cheese,

purple prawns and licorice

Pork glazed with honey and chilli, consistencies of red cabbage and black sesame

Pre dessert

Mont blanc, begamot and rosemary

Petit fours

€ 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 Cerelia 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

SALERNO / BOLOGNA

Chef's welcome

Roasted octopus, friarielli consistency, cocomerina apple chutney and laurel oil

Romagnola breed tartare, Comacchio eel, beetroot and mustard ice cream

Paddy rice, yellow tomato, lapsang souchong, squacquerone and white prawn

Linguine with clams,

Parma ham consommé and flaked brewer's yeast

Lobster, roasted fennel, bitter orange and potatoes

Lamb, winter vignarola, bitter herbs and ginger sauce

Pre dessert

Zuppa Inglese

Petit fours

€ 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 Cerelia 75 cl € 5,00 - Espresso € 4,00

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