

## M E N U

# RISTORANTE *i* PORTICI

Executive Chef

Nicola Annunziata

Restaurant Manager

Oreste Piacentini

Sommelier

Riccardo Ricci

# 9

Trough this menu, chef Nicola Annunziata retraces culinary history and shares his personal insight of Mediterranean cuisine via it's profound wealth of prime vegetables, meat and fish.

180 euro / person  
beverage excluded

Pairing 6 glasses 90 euro / person

Cover 4,00 euro  
Cerelia water 75 cl 5,00 euro  
Espresso 4,00 euro

The tasting menu is intended for the whole table

**ALLERGENS :**

1 gluten, 2 crustaceans, 3 eggs, 4 fish, 5 peanuts, 6 soy, 7 milk, 8 nuts, 9 celery, 10 mustard, 11 sesame, 12 peanuts, 13 lupins, 14 molluscs

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.

# 7

Smoked Comacchio eel, strawberries gazpacho, watermelon granita and caviar

4

Romagnola beef tartare, pickled cherries in Tenuta Saiano red Vermouth, amaranth

1 | 10

Paddy rice, yellow tomato, Lapsang Souchong tea, Squacquerone

1 | 2 | 7

Spaghettoni Gerardo di Nola, Cetara anchovy sauce, sour almond and tomato powder

1 | 4 | 7 | 8

Sea bass in cooked oil, sour green beans, Parma lard and figs ice cream

4 | 6

Lacquered duck with lavender, apricot, cocoa crumble and passion fruit gel

6 | 8 | 9

Babà, herb ice cream, artichoke amaro from Brisighella infuse

1 | 3 | 7

150 euro / person  
beverage excluded

Pairing 6 glasses 90 euro / person

Cover 4,00 euro  
Cerelia water 75 cl 5,00 euro  
Espresso 4,00 euro

The tasting menu is intended for the whole table

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# 5

Purple prawn, almond milk, wild garlic and Amalfi lemon

2|7|8

Eliche, rock soup and pepper pesto

1|4|7

Mezzelune fresh pasta filled with St. Helena lobster and wild nettles,  
buffalo mozzarella water and pickled ginger

1|2|3|7

Lacquered pork, carrots and potatoes, spelt beer and mushrooms

1|6|9

Ricotta, pears, chilli and Pignoletto

1|3|7

110 euro / person  
beverage excluded

Pairing 4 glasses 60 euro / person

Cover 4,00 euro  
Cerelia water 75 cl 5,00 euro  
Espresso 4,00 euro

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