

RISTORANTE
i PORTICI



MENU

LA

LUCE

180 euro* / person
beverage excluded

Espresso 4,00 euro
Water 75 cl 5,00 euro
Cover 4,00 euro

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 fava beans, 14 molluscs, 15 alcohol

Pairing 7 glasses 120 euro / person

The tasting menu is intended
for the whole table.

The Curtain rises!

Octopus, leek and apple

14

Beef, beetroot, mustard and amaranth

7|9|15

Mushrooms³

1|7

Mixed pasta, rock fish and red pesto

1|4|7|8

Genoese tortello, Parmigiano Reggiano,
licorice root and purple shrimp

1|2|3|7

Turbot, Swiss chard and Béarnaise sauce

3|4|7

Pork cheek, hay, kimchi and Jerusalem artichoke

7|9

Brie and balsamic vinegar

7

Intermezzo (a small course between main courses)

1|3|5|7|8

Coffee and chicory

1|7|8|12

Epilogue

LA SPU DORA TA

150 euro / person
beverage excluded

Espresso 4,00 euro
Water 75 cl 5,00 euro
Cover 4,00 euro

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 fava beans, 14 molluscs, 15 alcohol

Pairing 5 glasses 90 euro / person

The tasting menu is intended
for the whole table.

The Curtain rises!

Shrimp, pumpkin, lard and lemon

2|7

Beef, beetroot, mustard and amaranth

7|9|15

Durum wheat rice, mushrooms, coffee and lapsang souchong

1

Tagliolini, broccoli rabe, roasted caviar and lemon

1|3|4

Baccalà (salted cod), tomato sauce, capers and olives

4|7

Brie cheese and balsamic vinegar

7

Intermezzo (a small course between main courses)

1|3|5|7|8

Chestnut, persimmon and truffle

1|3|5|7|8

Epilogue

L'ORA

PRECI

SA

110 euro / person
beverage excluded

Espresso 4,00 euro
Water 75 cl 5,00 euro
Cover 4,00 euro

Pairing 4 glasses 60 euro / person

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 fava beans, 14 molluscs, 15 alcohol

The Curtain rises!

Octopus, leek and apple

14

Mixed pasta with rock fish and red Pesto

1|4|8|7

Carrot, veal and truffle

9

Brie and Balsamic Vinegar

7

Intermezzo (a small course between main courses)

1|3|5|7|8

Pumpkin, sage and mandarin

1|3|5|7|8|10

Epilogue

Among these walls is enclosed a story that spans over a century. A tale intertwined with that of the city of Bologna. The place we now inhabit as the dining room of Ristorante I Portici once represented a true center of Bolognese and Italian cultural life: the Eden Kursaal theater was, in fact, the city's first café chantant and the trendiest venue until 1923. On its stage performed great protagonists of the early 20th-century variety shows.

Reflecting on the idea of that past, we believe that the world of food, and especially gastronomy, is closely akin to creating an immersive and engaging theatrical performance, where the protagonists are the kitchen, the dining service, and the guests.

For this reason, we have envisioned our menu as a tribute to the space that hosts us, assigning each tasting course the name of an opera: "L'ora precisa" and "Luce" by Cangiullo and "La spudorata" by Carlo Bruno.

Executive Chef **NICOLA ANNUNZIATA**

Pastry Chef **VINCENZO DIGIFICO**

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.