RISTORANTE
*i* PORTICI

MICHELIN
2025

# Eden Kursaal

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.

# LA LUCE

190 euro / person
beverage excluded

Pairing 7 glasses
130 euro / person

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

The tasting menu is intended
for the whole table.

The Curtain rises!

House-Made breads' selection,
"Bruna" cows butter with preserved lemon

1 | 7

Red prawn, pumpkin, lardo and lemon

2 | 8

Artichoke, black garlic, tangerine and guanciale

8

Linguini pasta with clams, oxidized Parma ham broth
and Flaked brewer's yeast

1 | 14

Eliche pasta, wild rocket pesto,
hazelnuts and pecorino di fossa

1 | 7 | 8

Sea bass, escarole, foie gras and black chickpeas

4

Pigeon, red berries mustard and vermouth

9 | 15

TERRA

1 | 3 | 5 | 6 | 7 | 8 | 15

Coffee, tequila and banana

1 | 3 | 5 | 6 | 7 | 8 | 15

Finale!

ALLERGENS
1 gluten, 2 crustaceans, 3 eggs, 4 fish, 5 peanuts, 6 soy, 7 milk, 8 tree nuts,
9 celery, 10 mustard, 11 sesame, 12 sulphites, 13 lupin, 14 molluscs, 15 alcohol

# LA SPUDORATA

165 euro / person
beverage excluded

Pairing 5 glasses
100 euro / person

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

The tasting menu is intended
for the whole table.

The curtain rises!

House-Made breads' selection,
"Bruna" cows butter with preserved lemon

1 | 7

Salt cod, savoy cabbage and 'nduja

4

Leek, kiwi and truffle

7

Durum wheat rice, porcini mushrooms, parmesan and coffee

1 | 7

Tagliolini pasta, friarielli, roasted caviar and lemon

1 | 3 | 4

Ancient grains' burnt focaccia

1

Lobster, carrots, lardo and orange

2 | 7

TERRA

1 | 3 | 5 | 6 | 7 | 8 | 15

Goat milk, walnuts and caramel

1 | 3 | 5 | 6 | 7 | 8 | 15

Finale!

ALLERGENS
1 gluten, 2 crustaceans, 3 eggs, 4 fish, 5 peanuts, 6 soy, 7 milk, 8 tree nuts,
9 celery, 10 mustard, 11 sesame, 12 sulphites, 13 lupin, 14 molluscs, 15 alcohol

# L'ORA PRECISA

145 euro / person
beverage excluded

Pairing 4 glasses
60 euro / person

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

The tasting menu is intended
for the whole table.

The curtain rises!

House-Made breads' selection,
"Bruna" cows butter with preserved lemon

1 | 7

Amberjack, green Apple, almonds and kumquat

3 | 4 | 8 | 15

Tortelli stuffed with genovese ragù,
oxidized red onion broth, cocoa and orange gel

1 | 3 | 7

Ancient grains' burnt focaccia

1

Wagyu beef, hay, mushrooms and kimchi

9

TERRA

1 | 3 | 5 | 6 | 7 | 8 | 15

Carrots, pear and chocolate

1 | 3 | 5 | 6 | 7 | 8 | 15

Finale!

ALLERGENS
1 gluten, 2 crustaceans, 3 eggs, 4 fish, 5 peanuts, 6 soy, 7 milk, 8 tree nuts,
9 celery, 10 mustard, 11 sesame, 12 sulphites, 13 lupin, 14 molluscs, 15 alcohol

# MONOLOGO, LA NATURA

125 euro / person
beverage excluded

Pairing 4 glasses
60 euro / person

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

The tasting menu is intended
for the whole table.

The curtain rises!

House-Made breads' selection, "Bruna" cows butter with preserved lemon

1 | 7

Leek, kiwi and truffle

7

Eliche pasta, wild rocket pesto, hazelnuts and pecorino di fossa

1 | 7 | 8

Artichoke, black garlic and tangerine

8

TERRA

1 | 3 | 5 | 6 | 7 | 8 | 15

Carrots, pear and chocolate

1 | 3 | 5 | 6 | 7 | 8 | 15

Finale!

ALLERGENS
1 gluten, 2 crustaceans, 3 eggs, 4 fish, 5 peanuts, 6 soy, 7 milk, 8 tree nuts,
9 celery, 10 mustard, 11 sesame, 12 sulphites, 13 lupin, 14 molluscs, 15 alcohol

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.