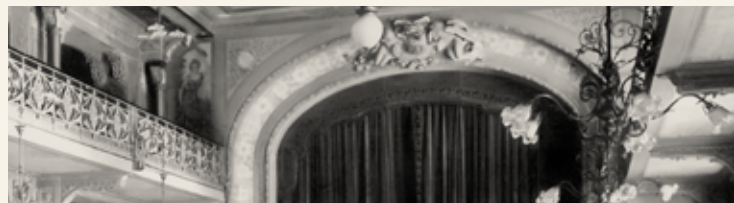


RISTORANTE
i PORTICI





Eden

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.



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.

Kursaal

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.

LUSC LUSC LUSC

195 euro / person
beverage excluded

Cover 5,00 euro

The tasting menu is intended
for the whole table.

The Curtain rises!

Home-Made bread selection

1 | 3 | 8

Lobster, pineapple, avocado and n'duja

2

Old cow, red berries, mustard, amaranth and vermouth

8 | 10 | 15

Risone pasta, mushrooms, parmesan and coffee

1 | 7

Tortello with genovese, oxidized onion, cocoa and truffle

1 | 3 | 7

St. Peter's fish, peppers, lard and parsley

4

Sheep, broad beans, yogurt and "nepitella" mint

7 | 13

Grapefruit, lemon and marigold

Apricot, honey and rosemary

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

Epilogue!

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

Cover 5,00 euro

The tasting menu is intended
for the whole table.

175 euro / person
beverage excluded

The Curtain rises!

Home-Made bread selection

1 | 3 | 8

Amberjack, champagne, green apple and kumquat

4 | 8 | 15

Foie gras, strawberries, rhubarb and camomile

15

Linguina pasta, carrots, roasted caviar and chive

1 | 4

Plin pasta filled with rabbit, green peas,
squacquerone cheese and candied citron

1 | 3 | 7

Monkfish, citrus chutney, potatoes mille-feuille,
turnip and apple, chili pepper zabaglione

3 | 4

Grapefruit, lemon and marigold

Orange, yogurt and litchi

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

Epilogue!

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'OPRA PREFICISA

155 euro / person
beverage excluded

Cover 5,00 euro

The tasting menu is intended
for the whole table.

The Curtain rises!

Endive, orange, vanilla and lentils

8

Home-Made bread selection

Grapefruit, lemon and marigold

1 | 3 | 8

Prawn, wild garlic, almonds and lemon

Apple, cucumber and mint

2 | 8

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

Risotto with cultured butter, beetroot and cockerel crests

Epilogue!

1 | 7 | 9 | 12

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

MONO LANZU TUGRA,

Cover 5,00 euro

145 euro / person
beverage excluded

The tasting menu is intended
for the whole table.

The Curtain rises!

Home-Made bread selection

1 | 3 | 8

Leek, kiwi, truffle and spinach

6

Eliche pasta, wild rocket pesto, hazelnuts
and "infossato" pecorino cheese

1 | 7 | 8

"Torta di campo" vegetables cake,
carrots chantilly and cocoa beans

1 | 7

Grapefruit, lemon and marigold

Apple, cucumber and mint

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

Epilogue!

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.