

A large, stylized sunburst graphic composed of numerous thin, light gray lines radiating from a central point, creating a semi-circular shape that frames the text below.

RISTORANTE
I PORTICI

menu

la luce

The Curtain rises!

Home-Made bread selection with Brown Cow butter
and preserved lemon

1 | 3 | 7 | 8

Tuna belly, watermelon, bottarga and rose water

4 | 15

Tomato³

Spaghettone, bell pepper, almonds
and Provolone del Monaco cheese

1 | 7 | 8

Smoked Eel Bottoni, saffron and mussels

1 | 3 | 4 | 14

Monkfish, potatoes and turnip millefeuille
and savory zabaione

3 | 4 | 7 | 9

Duck, peach and cucumber

6 | 9

Peach, lemon verbena and almonds

5 | 8 | 15

Orange, yogurt and lychee

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

Epilogue!

The tasting menu is intended
for the whole table.

195 euro / person
beverage excluded

Cover 5,00 euro

la spu dorata

The Curtain rises!

Home-Made bread selection with Brown Cow butter
and preserved lemon

1 | 3 | 7 | 8

Lobster, 'nduja and pineapple

2

Dry-aged Galician beef, duronì, vermouth and mustard

10 | 15

Linguina, carrots, roasted caviar and chives

1 | 4

Ischitana rabbit plin, oxidized cedar,
Squacquerone DOP cheese and green beans

1 | 3 | 7 | 9

John Dory, bell pepper, lard and parsley

4 | 6 | 9

Peach, lemon verbena and almonds

5 | 8 | 15

Apricot, honey and rosemary

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

Epilogue!

The tasting menu is intended
for the whole table.

175 euro / person
beverage excluded

Cover 5,00 euro

l'ora precisa

The Curtain rises!

Home-Made bread selection with Brown Cow butter
and preserved lemon

1 | 3 | 7 | 8

Prawns, raspberry, bell pepper and hibiscus

2

Candela pasta, datterino tomatoes, capers,
olives and cod fish

1 | 4 | 7

Pork, carrots and truffle

1 | 3 | 6 | 9

Peach, lemon verbena and almonds

5 | 8 | 15

Apple, cucumber and mint

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

Epilogue!

The tasting menu is intended
for the whole table.

155 euro / person
beverage excluded

Cover 5,00 euro

mono logo, la natura

The Curtain rises!

Home-Made bread selection with Brown Cow butter
and preserved lemon

1 | 3 | 7 | 8

Vegetables Tourbillon, nettle ice cream and cocoa beans

1

Risone Pasta, San Marzano tomato, stracciatella cheese
and Lapsang Souchong tea

1 | 7

Aubergine, honey, miso, and dried fruits

6 | 8

Peach, lemon verbena and almonds

5 | 8 | 15

Apple, cucumber and mint

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

Epilogue!

The tasting menu is intended
for the whole table.

145 euro / person
beverage excluded

Cover 5,00 euro

RISTORANTE I PORTICI



Executive Chef **NICOLA ANNUNZIATA**

Pastry Chef **VINCENZO DIGIFICO**

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

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.