

CUCINA PORTICI

I PORTICI HOTEL

EVERY DAY AT LUNCH AND DINNER.
NO SERVICE ON TUESDAY EVENING.

STARTERS

Citrus Marinated salmon, fennel salad, mint, and orange dressing ⁴⁻⁶⁻⁸	22
Beef tartare with wild arugula, 'nduja, and whole-grain mustard ¹⁰	19
Tomatoes, peach, salted ricotta, and toasted almonds ⁷	16
Buffalo mozzarella, Culatello di Zibello, and basil oil ⁷⁻¹²	19

FIRST COURSES

Potato gnocchi with zucchini, mussels, and pecorino cheese ¹⁻³⁻⁷⁻¹⁴	24
Balanzone with Normandy butter and crispy sage ¹⁻³⁻⁷	22
Green tagliatelle with bolognese ragù ¹⁻³	22
Tortellini in cream sauce / in broth ¹⁻³⁻⁷⁻¹²	24

SECOND COURSES

Miso-glazed aubergine with honey and sesame ⁶⁻¹¹	26
Cod with herbs, pil-pil sauce, and basil oil ⁴⁻⁸	28
Slow-cooked beef cheek with mashed potatoes, sautéed wild herbs, and mustard seed jus ⁹⁻¹⁰	28
Potato millefeuille, Turnip and smoked provola cheese, herb mayonnaise and vegetable jus ⁶⁻⁷⁻⁹	24

DESSERTS

Fresh sliced fruit	10
Selection of ice creams and sorbets ³⁻⁵⁻⁷⁻⁸	10
Sacher cake bar (Sacher-style chocolate cake) ³⁻⁵⁻⁷⁻⁸⁻¹¹⁻¹²	14
Mousse, almond sablé, mango, and passion fruit ³⁻⁵⁻⁷⁻⁸	14
Lemon tart with yuzu and lime ¹⁻³⁻⁵⁻⁷⁻⁸	14

EVERY DAY ONLY FOR DINNER.
NO SERVICE ON WEDNESDAY EVENINGS.

PIZZE

The Classics

#MARGHERITA A “I PORTICI” 1-7

Fiordilatte mozzarella, San Marzano tomato DOP, extra virgin olive oil, and fresh basil 15

#MARINARA SECONDO CLAUDIO 1-4

San Marzano tomato DOP, oregano, garlic, Cantabrian anchovies, and tomato reduction 14

Contemporary vegetable dishes

#VERDE BOLOGNA 1-7-8

Fior di latte mozzarella, zucchini cream, fried zucchini, mint, and Provolone del Monaco 16

#ESTREMO SUD 1-7-8

Fior di latte mozzarella, San Marzano tomato DOP, fried eggplant, provola cheese, and fresh basil 16

Contemporary dishes

#SOTTO I PORTICI 1-7-8-12

Mortadella DOP, Fior di latte mozzarella, whipped ricotta, lemon, and pistachios 16,5

#PROVOLA E PEPE 1-7-12

San Marzano tomato DOP, provola cheese, freshly ground black pepper, and artisanal cooked ham 16,5

#MORA ROMAGNOLA 1-7

San Marzano tomato, Mora Romagnola sausage, Fiordilatte mozzarella, stewed red Tropea onion, and thyme 16,5

SOFT DRINKS

Still water / Sparkling water	75 cl	3
Fruit juices / Tea		5
Coca Cola / Coca Cola Zero / Chinotto / Orangeade		5

CAFETERIA

Espresso coffee / Espresso with milk	2 / 2,2
Decaf coffee	2,5
Cappuccino	2,5
Correct coffee	3
Ginseng coffe	2,5
American coffee	2,5
Barley coffee	2,5
The - Tisana	6

BEERS

Pils – Familienbrauerei Jacob (Germany)	50 cl	7,5
Spaceman – Brewfist – IPA (Lombardia)	33 cl	7,5
Grezza – Raffo – Lager non filtrata (Puglia)	33 cl	5,5
La Mi' Bionda – Lami – Lager (Toscana)	33 cl	6,5
Nord – Gjulia – Bionda (Friuli)	33 cl	6,5
MyBo – Bellazzi - Bock (Emilia Romagna)	33 cl	7,5

WINE LIST

SPARKLING WINES

Louis Roederer - Collection 245 Brut (Champagne)		90
Silvano Zanetti - Extra Brut DOCG (Franciacorta)	10	50
Corvee - Nature, Trentodoc (Trentino)	9	42
Le Rive de Nadal - 1.11 Fal, Prosecco DOCG (Veneto)	8	38
Alessandro Zanardi - Extra Brut, Pignoletto Spumante (Emilia)	6	26
Bellei - Brut Rosso - Lambrusco Sorbara Metodo Classico (Emilia)	7	32

WHITE WINES

Marta Valpiani - Delyus, Albana (Emilia)	6	28
Tenuta Montauto - Gessaia, Sauvignon (Toscana)	8	35
Arianna Occhipinti - SP68, Terre Siciliane IGT (Sicilia)	8	38
Terre Rosse Vallania - Malagò, Pignoletto (Emilia)	7	32
La Vis - Ritratti, Chardonnay (Trentino)	7	32
Tunella - Rjgialla - Ribolla Gialla (Friuli)	7	32

RED WINES

Cordella - Brunello di Montalcino DOCG Bio 2021 (Toscana)	12	58
Produttori Del Barbaresco - Nebbiolo (Piemonte)	10	48
Buondonno - Chianti Classico (Toscana)	8	38
Gradizzolo - Garò, Barbera (Emilia)	7	32
Delle Selve - Frusaglia, Sangiovese (Romagna)	7	32
Corte Rugolin - Valpolicella Classico (Veneto)	7	32
Glass of wine selected by the Sommelier of I Portici, 1 Michelin Star	10	

LIQUEURS AND BITTERS

National and international Amari starting from...	6
White grappa	8
Barrel-aged grappa	10

Cover charge	3,5
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Information regarding the presence of substances or products that may cause allergies or intolerances is available upon request by speaking with our service staff.

Some ingredients may have been frozen at the source when fresh products were not available.

Please note that, despite the utmost care in food preparation, the possibility of cross-contamination cannot be excluded.

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

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