

PORTOFINO

APPETIZERS

Selection of Italian cheeses from our trolley

€26
M G

Selection of Italian cold cuts

€26
G

Carpaccio Di Manzo

Truffles / gorgonzola / shimeji / pear
€24
E M MS

Vitello Tonnato

Capers / shallots / pickled sinap / tuna espuma
€20
E MS F

Coppa Gamberi E Melloni

Shrimp / melon / Port wine
€30
C SL

Arancini Di Manzo

Beef ragout / mushrooms / cooked tomato paste
€14
G M E CL SL

Grilled Zucchini

Fresh tomato / ricotta cheese / herbs
€14
M SL

Bruschetta Trilogy

Mozzarella – tomato / parmesan – prosciutto /
feta cheese – olives
€16
G M

SALADS

Buratta

Cherry tomatoes / basil
€22
M N

Panzanella Con Verdure E Gamberi

Tomatoes / grilled vegetables / crispy rustic
bread / shrimps / bocconcini
€16
G M C CL

RUCOLA E PARMIGIANO

Aceto aged balsamico / parmigiano reggiano /
prosciutto san daniele / tomato breadsticks
€16
G M SL MS

PIZZA / PINSA

Margarita

Mozzarella / tomato / basil
(add buratta +€5)
€18
G M

Pizza Ai Funghi

Mushrooms / dry mozzarella / truffle paste
(add fresh truffle +5€)
€20
G M

Pizza Con N'duja

Mozzarella / confit tomato
€25
G M

Pinsa Prosciutto Cotto

Rocket / tomato / mozzarella
€22
G M

PASTA e RISOTTI

Rigatoni Arabiata

Tomatoes / Peperoncino

€18

G M

Spaghetti al Pesto

Basil / pistachio / buratta

€28

G M N

Bucatini A La Carbonara

Guancale / pecorino Romano / egg

€24

G M E

Lasagne al Ragù

Mixed minced meat / tomato sauce / bechamel

€25

G M E

Ravioli

Goat cheese / mushrooms / herbs

€28

E G M CL

Cannelloni

Shrimps / herbs / lime / basil bisque sauce

€20

G M C E CL

Homemade Gnocchi

Beef ragout / eggplant / pecorino romana

€18

G M E CL SL

Risotto Sottobosco

Variety of mushrooms / rocket / truffle

€25

M

MAIN COURSE

Saltimbocca Alla Romana

Pork tenderloin / prosciutto crudo / sage /
vegetables / wine sauce

€25

M CL SL

Pollo Alla Cacciatora

Slow cooked chicken / tomato / olives / thyme / baked
broccoli

€20

M

Filetto Di Manzo

Mashed potatoes / shimeji mushroom / truffle sauce

€30

M CL SL

Branzino

Sea bass / eggplant / black garlic glaze / tomato sauce
with herbs

€35

F G M

DOLCI

Tiramisu

Sabayon mascarpone / bayles gel / carob crumble
savoyard espresso

€12

M E G

Pavlova

Creme / vanilla-gel / lemon / basil-compote / strawberry
emulsion / cardamoms / strawberry sorbet

€12

M E

Chocolate Gianduja

Creme pralina / salted caramel / hazelnut crumble /
bavarois milk chocolate / gianduja ice cream

€12

N G M E

Honey Parfait

almonds praline / parfait honey-cremeux / chocolate
66% / florentine-yoghurt / ice cream

€12

E M N

COVER PER PERSON: € 2

Your well-being is important to us.

Before ordering, please inform our staff if you have any special dietary requirements, food allergies or intolerance. Some items may contain or have come in contact with one or more of the following allergens.

G **MS** **CL** **F** **ML** **S** **C** **L** **SL** **SM** **N** **M** **E**
Gluten Mustard Celery Fish Molluscs Soy Crustaceans Lupin Sulfites Sesame Nuts Milk Eggs

All prices are in euros and include applicable taxes. The guest is not obliged to pay if the final bill settlement will not be delivered to the table. Responsible Market Inspector: Alexandros Giannakidis