

RAW SEAFOOD

Raw Oysters (5 pcs.)	€ 20
Salmon Tartare	€ 20
Mazara del Vallo Red Prawn Tartare	€ 23
Natural Tuna Carpaccio	€ 24
Il Portico Seafood Crudité	€ 35

FISH STARTERS

Grilled Calamari meets Pantelleria	€ 18
Slow-cooked Cod on a leek and potato velouté with Taggiasca olive powder	€ 18
Sea Symphony (slow-cooked octopus, king prawn, cuttlefish and shellfish)	€ 22

MEAT STARTERS

Vitello Tonnato in Two Acts	€ 16
Raw Beef Harmony with Castelmagno shavings and PGI hazelnuts	€ 18
Smoked Angus Beef Carpaccio with Catalan-style crudité	€ 18

Cover charge and bread € 3

FISH FIRST COURSES

Spaghettone with clams, parsley and sweet garlic emulsion	€ 20
Gragnano Linguine - Shellfish Delight	€ 25

MEAT FIRST COURSES

Fettuccella dell'Arsenale. (capers, anchovies, olives and a touch of peppers)	€ 16
Agnolotto with roast-meat sauce and Alpine cheese shavings	€ 16

Today's Chef's Specials.....

Fish Soup	€ 24
Grilled Mussels with Maldon salt and lime	€ 18

Please ask our waiting staff for the allergen list.

*Products marked with an asterisk may be served frozen

FRIED FISH

*Fried Squid Tentacles	€ 15
*Fried Calamari	€ 18
*Fried Calamari and Prawns	€ 20
*Mixed Fried Fish “Paranza”	€ 25
*Mixed Fried Scampi, King Prawns, Crab and Prawns	€ 30

FISH MAIN COURSES

Grilled Swordfish	€ 23
Salmon Steak with Seasonal Vegetables and Yogurt Sauce	€ 24
Seared Tuna Fillet with Caramelised Onion	€ 24
Grilled Gilthead Sea Bream or Sea Bass	€ 28
*Three Grilled Imperial Prawns	€ 28
*Mixed Grilled Fish	€ 35
*Mixed Grilled Shellfish (½ lobster, 3 king prawns, 2 scampi and crab claws)	€ 50

Fresh Fish from the Display Counter, subject to availability € 7 per 100 g

- Grilled
- Oven-baked with potatoes and Taggiasca olives
- “All’acqua pazza” - cooked in a light tomato and herb broth
- Salt-baked (minimum 2 people)

MEAT MAIN COURSES

Chianina Beef Burger (300 g) with Skin-on Potatoes	€ 20
Grilled Angus Steak (350 g)	€ 25
Grilled Scottona Steak (350 g)	€ 25
Grilled Angus Tagliata (350 g)	€ 25
Grilled Scottona Tagliata (350 g)	€ 25
Grilled Fassona Piemontese Beef Fillet	€ 28
Grilled Suckling-Pig Tomahawk with Skin-on Potatoes	€ 25
Milanese-style Suckling-Pig Tomahawk with Skin-on Potatoes	€ 25

Meat from the Display Counter, subject to availability € 7 per 100 g

SIDE DISHES

Green Salad	€ 5
Mixed Salad	€ 6
Skin-on French Fries or Oven-baked Potatoes	€ 6
Grilled Vegetables	€ 8

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DESSERTS

Millefoglie with Chantilly Cream € 9

Filo Pastry Parcel with Apples and Almonds, served with Ice Cream € 9

Classic Babà € 9

Pastiera Napoletana € 9

Tris del Sud (cassatina, Pastiera and Mini Babà) € 9

Tiramisù € 9

Artisanal Sorbet (Gelateria Matteo dal 1962, Salerno) € 7

Affogato al Caffè € 7

Seasonal Fresh Fruit € 7

Our waiting staff will be happy to tell you about today's desserts!

SELECTION OF PIEDMONT CHEESES

All cheeses are served with preserves.

Toma Piemontese € 9

Semi-hard cheese whose flavour develops with ageing.

Raschera D.O.P. € 9

Produced in the Cuneo area, with a distinctive, full-bodied flavour.

Bra D.O.P. € 9

Originally from the town of Bra, available in a delicate and sweet version.

Robiola di Roccaverano € 9

Fresh goat's milk cheese, typical of the Langhe and Asti area.

Gorgonzola Dolce D.O.P. € 9

Blue-veined cheese produced in the Piedmont provinces.

Maccagno € 9

Traditional Alpine cheese from the Biella Alps.

Cheese Board with a Selection of Cheeses and Preserves € 20