

MENU



La
dama
del porto

MENU DEGUSTAZIONE

Menu 3 of your choice 45

Amuse - bouche and
glass of prosecco
Starter
First/ Second course
Dessert

With wine pairing (2 glasses) 12

Cover charge, water, homemade bread and coffee included.
This option requires a minimum two people. Dishes must be the same.

Menu 5 course of your choice 60

Amuse - bouche and
glass of prosecco
2 Starters
First course
Second course
Dessert

With wine pairing (4 glasses) 24

STARTER

- Vitello tonnato 16
celeriac, caper pop corn and veal jus
3 - 4 - 7 - 9 - 12
- Marinated sea bass 16
green apple, pumpkin and almonds
4 - 8
- Fried pizza 15
with salmon trout tartare and wild fennel oil
1 - 4
- Beetroot tartare 14
ricotta mousse, lemon gel and rice cracker
7
- Poached egg with Porcini mushrooms 16
with 36-months-aged reggiano cheese fondue
7 - 12

FIRST COURSE

- Tagliatelle 16
with wild boar ragu
1 - 3 - 7 - 9 - 12
- Sea bass ravioli 18
shellfish bisque, broccoli rabe and
lemon zest
1 - 2 - 3 - 4 - 9 - 12
- Linguine mussels and red prawn 18
finished with a chickpea cream sauce
1 - 2 - 3 - 4 - 9 - 12 - 14
- Pumpkin gnocchi butter and sage 16
filled with Asiago cheese and hazelnut air
1 - 3 - 4 - 6 - 8
- Porcini mushrooms risotto 20
7 - 12

MAIN COURSE

- Honey-glazed rack of pork 24
gin reduction, sautéed chard, mashed potatoes
7 - 9 - 12
- Mediterranean cod 22
with Taggiasca olives and capers
4 - 12
- Panko-fried pike 22
fennel salad and crispy olives
1 - 3 - 4 - 12

- Foil-baked Jerusalem artichoke 16
potato foam, parsley sauce, garlic cream
7
- Venison, Porcini mushrooms 24
and chocolate
7 - 9 - 12