

Primavera in Portofino



Insalata di Asparagi

salad with asparagus, avocado, pumpkin seeds, buffalo mozzarella and italian dressing
21.-

Trofie Fresche con Pesto di Pistacchio e Gamberi di Patagonia

fresh trofie with pistachio pesto and patagonian shrimps
36.-

Scaloppine di Primavera

veal escalope with blood orange, honey, balsamic vinegar and rosemary
47.-

Buon Appetito

Antipasti Portofino



Insalata Portofino

green salad with zucchetti, carrots, tomatoes and pine nuts
12.-

Insalata di Finocchi e Arance

fennel salad with orange, pomegranate and pine nuts
17.-

Caprese con Pomodori e Mozzarella di Bufala

tomato and mozzarella salad with oregano and basil
19.-/28.-

Bruschetta Classica

roasted bread with tomatoes and basil
15.-

Supermisto all' Italiana (2 persons)

caprese, ham, caciocavallo, peperoncino cheese and parmesan cheese
52.-

Supermisto Classico (2 persons)

beeftartar with olive oil, tartar sauce and peperoncino
bison tartar with lemon-olive oil and mild truffle
veal tartar with olive oil, lime, gin, rose pepper and rosemary
68.-

Buon Appetito

Pasta Fresca



Linguine dello Chef

linguine with cream, vodka, tomatoes and basil
29.-

Tagliatelle con Strisce di Manzo

tagliatelle with beef stripes, tomatoes, rocket salad and peperoncino
35.-

Penne All'Arrabbiata

penne with tomato sauce, peperoncino and parsley
26.-

Risotto al Cavolo Viola con Fonduta di Parmigiano e Nocciole Tostate

red cabbage risotto with parmesan fondue and roasted hazelnuts
36.-

Ravioli agli Asparagi con Pomodorini Misti e Semi di Zucca Tostati

asparagus ravioli with mixed cherry tomatoes and roasted pumpkin seeds
37.-

Buon Appetito

Secondi Piatti



Tagliata del Capo

beef-entrecôte with pistachio -herb crust and vegetables
53.-

Filetto di Bisonte 260g

fillet of bison with black garlic sauce, sautéed asparagus and liquorice
69.-

Fegato alla Veneziana

fresh calf liver with onion, sage and butter
47.-

Carée di Agnello con Purea di Fave

lamb rack with broad bean puree
49.-

Branzino Portofino

sea bass filet ligurian style with olives, tomatoes and pine nuts
45.-

Sogliola alla Griglia

grilled sole with vegetables
57.-

side dish: risotto, rosemary potatoes, homemade pasta, polenta, vegetables

Buon Appetito