

Primavera in Portofino



Uovo in Cammicia su fonduta di Parmigiano con Asparagi al Burro e Tartufo

poached egg on parmesan fondue with asparagus in butter with truffles

30.-/48.-

Risotto con Crema di Asparagi con Gamberi di Patagonia, Crumble di Taralli Speck e Provola

asparagus risotto with shrimp and bacon and provola cheese taralli

39.-

Costolette di Agnello con Patate

lamb chops with rosemary potatoes

49.-

Buon Appetito

Antipasti Portofino



Piatto Aperitivo

buffalo mozzarella, prosciutto, parmesan, pecorino and buffalo cheese
28.-

Insalata Portofino

green salad with zucchetti, carrots, tomatoes and pine nuts
15.-

Insalata Primavera

crispy salad with mixed cherry tomatoes, asparagus tips, pumpkin seeds and italian house dressing
23.-

Insalata di Finocchi e Arance

fennel salad with orange, pomegranate and pine nuts
19.-

Bruschetta Classica

roasted bread with tomatoes and basil
15.-/25.-

Carpaccio di Bresaola

bresaola beef with rocket salad, pine nuts, lemon and balsamic vinegar
48.-/64.-

Supermisto Classico (2 Persons)

beeftatar with olive oil, lime cest, pistacchio and quail egg
bisontatar with lemon-olive oil, smoked salt and truffle
swordfishtatar with pink peppercorns, grapefruit zest and garlic bread with toasted almonds
72.-

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, onions, arugula and peperoncino
36.-

Ravioli ripieni di Ricotta e Aglio Orsino con Salsa Besciamel e Noci

ravioli filled with ricotta and wild garlic served with a walnut bechamel sauce
37.-

Tagliatelle di Farro con Pomodorini Misti, Pesce Spada e Crema di Melanzane

spelt tagliatelle with mixed cherry tomatoes and swordfish with eggplant cream
39.-

Penne All'Arrabbiata

penne with tomato sauce, peperoncino and parsley
28.-

Tagliolini alle Vongole

tagliolini with clams
38.-

Buon Appetito

Secondi Piatti



Tagliata del Capo (200g)

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

Bisonte (200g)

Bison-entrecote with vegetables
69.-

Fegato alla Veneziana

fresh calf liver with onion, sage and butter
49.-

Branzino Portofino

sea bass filet ligurian style with olives, tomatoes and pine nuts
47.-

Filetto di Pesce Spada al Messinese

Swordfish filet with an almond crust, cherry tomatoes, capers, olives and red onions
49.-

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

Buon Appetito

Declaration



Meat Origin:

chicken meat – Switzerland (CH)

beef - Ireland (EI)

pork - Switzerland (CH)

veal - Switzerland (CH)

bison meat – Canada (CA)

lamb – New Zealand (NZL)

Fish and Seafood Origin:

sea bass – Italy (IT)

swordfish – Sri Lanka (LKA)

amberjack – Japan (JPN)

venus clams – Italy (IT)

mussels – Italy (IT)

shrimp – Argentina (ARG)

Bread:

Macchi, Lucerne

Allergens:

for information regarding allergenes or food intolerances, please
contact our service staff