

CHARCUTERIE BOARDS

Charcuterie board with San Patrignano Piadina bread ^{1 • 4 • 9 • 12}	9
Platter of cured meats and cheeses with homemade giardiniera (pickled veg) and San Patrignano piadina ^{1 • 4 • 7 • 9 • 12}	11

The piadina bread served with the charcuterie boards is produced by the San Patrignano Rehabilitation Community. High-quality food with great ethical and social value.

STARTERS

Asparagus salad with poached egg and Grana Padano PDO fondue ^{3 • 7}	10
Mediterranean Piedmontese Tartare with stracciatella, chopped olives and cherry tomatoes ^{1 • 7}	11
Pink prawn* tartare with panzanella ^{1 • 2 • 12}	13
Sautéed octopus* with datterini tomatoes and leccino olives ¹⁴	14

PASTA/RICE DISHES

Paccheri in a creamy tomato and basil sauce ^{1 • 7}	9
Spaghettoni di Gragnano IGP cacio e pepe (cheese and black pepper) ^{1 • 7}	9
Spaghettoni di Gragnano IGP alla carbonara ^{1 • 3 • 7}	10
Carnaroli risotto alla milanese with Grana Padano PDO crisp ^{3 • 7 • 9}	10
Trofie with asparagus tips, prawn tails*, vine tomato and basil concassé ^{1 • 2 • 12}	11
Fish soup* ^{1 • 2 • 4 • 12 • 14}	16

HOME COOKING AND HOSPITALITY IN YOUR RESTAURANT

SECOND COURSES

‘Ducale’ grilled chicken breast with vegetables and roast potatoes	10
Salmon* escalope with sautéed asparagus ⁴	14
Mediterranean-style fillet of sea bass ⁴	14
Steak tagliata with sautéed vegetables and roast potatoes	15
Grilled tuna* steak on Sicilian caponata ^{4 • 9 • 12}	16
Veal ossobuco in gremolata with risotto alla milanese ^{3 • 7 • 9 • 12}	18
Veal chop in breadcrumbs with fried potato* dippers ^{1 • 3}	20

SIDE DISHES

Roast potatoes with rosemary	4
Mixed leaf salad, carrots, cherry tomatoes	4
Sautéed asparagus	4
Sauté of green beans*, carrots and courgettes	4
Fried potato* dippers	4
Sicilian caponata ^{9 • 12}	4

LARGE SALADS

Caesar Salad ^{1 • 3 • 4 • 7 • 10 • 12} Romaine lettuce heart, grilled chicken breast, crispy bacon, bread croutons, Caesar dressing (mayonnaise, worcester sauce, anchovies, parmesan and mustard)	11
Insalata Nizzarda ^{3 • 4 • 7 • 12} Mixed tender salad, tuna in Carloforte oil, green beans*, potatoes, cherry tomatoes, olives, seared peppers, boiled egg and yoghurt salsa (Greek yoghurt, lime juice, garlic, chilli, mint)	12
Insalata Esotica ^{1 • 3 • 4 • 6 • 11} Mixed leaves, salmon*, avocado, mango, mixed seeds, cherry tomatoes and sesame salsa	12

All our meat cuts come with side dishes

All beef is of Irish origin

THE EMBERS OF CASA PORTELLO

Rib Eye Steak ⁷	4.50 per hectogram
Tomahawk ⁷	4.50 per hectogram
Fiorentina Steak	5 per hectogram
Crispy pork belly	10
Josper-grilled “Ducale” grilled chicken breast	12
Vallespluga cockerel with herbs	13
Mixed grilled meat Chicken breast, sausage, entraña	14

CREEKSTONE FARMS SPECIALTIES



Creekstone Farms is one of the most prestigious Black Angus farms in the U.S. It follows the rigorous “GRAIN FED” program recognized by the U.S. FDA that prohibits the USE AND SOMMINISTRATION OF GMOs, ANTIBIOTICS AND ANABOLIZERS to the animals; the program also includes the feeding of the animals on natural pastures and a final “refinement” with corn and grains for at least 150 DAYS before slaughter. Due to the rigorous attention to the final feeding, the resulting meat is extremely tasty, delicate, marbled and always tender.

Creekstone Farms Black Angus USA Rib Eye Steak ⁷	7 per hectogram
Creekstone Farms Black Angus USA Sliced Steak with roast potatoes and grilled vegetables	20
Creekstone Farms Black Angus Usa Entraña ⁷	22
Creekstone Farms di Black Angus USA Picaña ^{1 • 10}	24

LARGE MIXED GRILLED

- for two
- Entraña ⁷
- Sausage
- Pork belly
- Vallespluga cockerel with herbs
- with grilled vegetables and roast potatoes

Experience the full flavor of our grilled meats with this selection of cuts. A dish that is a true culinary experience, rigorously grilled on a Jasper oven whose low-temperature cooking will render the meat soft and flavorful.

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We recommend medium rare cooking to best enhance its flavor and tenderness. If not to your liking, tell your preferred cooking to the wait staff.