

Starters

*Poached egg with asparagus cream
and almond crumble €18*



*Salmon tartlet marinated in Ligurian herbs
with tzatziki sauce €20*



Raw scampi with chicory and tomato gel 25€

First course

*Risotto reserve San Massimo with artichokes, mullet
and prescinseua 30€*



*Fresh spaghetti alla chitarra with friarielli, burrata
cheese and prawn tartare €28*



*Wholemeal mandilli pasta with pesto, potatoes and
green beans €20*

Second course

Provençal rack of lamb with quarantine potato mille-feuille €32



Slice of croaker fish with asparagus and black truffle sauce €30



Lobster, puntarelle and anchovies from the Cantabrian sea 45€

Desserts

Neapolitan pastiera €10



Tiramisù €10



Genoese Paciugo with our Easter Colomba €10

alternatively,

Tasting menu of 7 courses €100



With paired wines €150

VILLA PORTICCIOLO

RISTORANTE • CERIMONIE • EVENTI