

## MENU IL PORTICO BISTROT

### *Starter*

Burratina cheese, Cantabrian anchovies and toasted bread (1,4,7,8) .....	€ 12
Selection of traditional cold cuts & cheese (1,4,6,7) .....	€ 16
Fassona tartare, mustard grains, egg and Worcester sauce (2,3,4,7,9) .....	€ 16
Eggplant meatballs in tomato sauce (3,4,6,7) .....	€ 12

### *Main Courses*

Vegetarian Lasagna (1,2,4,5,7) .....	€ 13
Traditional Bolognese Lasagna (1,2,4,5,7) .....	€ 15
Tagliatelle pasta with ragù (1,2,4,5,7) .....	€ 15
Risotto with pumpkin and Asiago cheese (1,4,5) .....	€ 16
Cereal soup in a cooking pot with croutons (1,3,5,7) .....	€ 13
Mixed vegetable soup (3,5,7) .....	€ 13

### *Second Courses*

Braised cheek with mashed potatoes (1,2,3,5) .....	€ 16
Smoked salmon with yogurt dressing and mixed salad (1,8) .....	€ 17
Pulled pork burger, coleslaw, tabasco and BBQ sauce (1,2,4,7) .....	€ 18
Curry chicken bites, basmati rice and grilled vegetables (1,4,5) .....	€ 15

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## Salad & Pizza

Caesar Salad (1,2,3,4,5,7) .....	€ 12
Pizza Margherita (1,4,7) .....	€ 12

## Dessert

Fruit salad (4) .....	€ 5
Vanilla ice cream with Fabbri candied sour cherries (1,2,3,6,7) .....	€ 7
Chocolate or pistachio ice cream (1,2,3,6,7) .....	€ 6
Traditional tiramisu (1,2,3,6,7) .....	€ 8

Cover charge .....

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€ 2

1 - Milk 2 - Egg 3 - Nuts 4 - Sulfites  
5 - Celery 6 - Soy 7 - Gluten 8 - Fish and shellfish

To guarantee quality and food safety, the products served are either deep-frozen or frozen at origin by the producer or are subjected to blast chilling at negative temperature, as described in the HACCP Plan according to CE Reg. 852/04.

The restaurant staff is available to provide any information concerning the nature and origin of the food served.

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