



il tiráηηo

caportigia restaurant

Autumn Menu
2023



Crudes

- ~ Tangerine shrimps, grilled leeks with anchovy colatura, gin and passion fruit sorbet € 26
- ~ Marinated dolphin fish, creamy pea mint sauce, crispy chili bread and pomegranate gel € 22
- ~ Gran crudo Cheffina € 40
- ~ Rossini-style beef: beef tartare, foie gras, Madeira, truffle € 26

Appetizers

- ~ Duck low-temperature cooked, orange and star anise glaze, fruit and vegetable crudité salad, honey ice cream €24
- ~ Scallops seared in Normandy salted butter, Fassona crudo, sour fruits and crispy black bread wafer € 25
- ~ Porcini egg and fondue € 22
- ~ Salmon low-temperature cooked, savoy cabbage, slightly smoked citrus sour sauce, cauliflower in double texture € 24





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First courses

- ~ Beetroot buttons stuffed with ricotta cheese whipped with lemon, smoked eggplant, basil water roasted tomato powder € 24
- ~ Carnaroli rice with Etna saffron, black garlic powder, raw and cooked Mazara shrimp and its coral € 30
- ~ Potato dumplings with lobster ragout and black summer truffle € 28
- ~ Carbonara of cuttlefish with its black € 26
- ~ Agnolotti 40 yolks, stuffed with beef stew, taleggio cheese fondue and caviar € 30

Seconds

- ~ Pata Negra cheek piece braised in Aglianico del Vulture wine, potato chips and garlic, oil and chili beets € 26
- ~ Amberjack cooked in almond milk, pak-choi and peach sorbet € 28
- ~ Baccalà Morro Extra low-temperature cooked, caramelized with Porto and Salicornia € 28
- ~ Smoked veal, butter carrots, apricots and grape sorbet € 26





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Dessert

~ Datterino tomato cream cheese, milk ice cream, tomato confit, Tahiti vanilla sauce and basil € 10

~ Tiramisu € 10

~ White and extra virgin chocolate mousse, almond crisp, ginger jelly and raspberry and red bell pepper dressing € 9

~ Avola almond sablé, cream cheese, blueberry soft serve and pear and limoncello sorbet € 9





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Corrente tasting menu € 100

- ~ Tangerine shrimps, grilled leeks with anchovy colatura, gin and passion fruit sorbet
- ~ Scallops seared in Normandy salted butter, raw Fassona sour fruit and crispy black bread wafer
- ~ Potato dumplings with lobster ragout and black summer truffle
- ~ Extra low-temperature cooked Morro cod, Caramelized Figs with Port and Salicornia
- ~ Pre dessert
- ~ White and extra virgin chocolate mousse, almond crisp, ginger jelly and raspberry and red bell pepper dressing





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Terra d'Amare tasting menu 90€

- ~ Marinated dolphin fish creamy mint peas, crispy chili bread and pomegranate gel
- ~ Low-temperature cooked salmon, savoy cabbage, lightly smoked citrus sour sauce, cauliflower in double texture
- ~ Agnolotti 40 yolks, stuffed with beef stew, Taleggio cheese fondue and caviar
- ~ Smoked veal, butter carrots, apricots and grape sorbet
- ~ Pre dessert
- ~ Avola almond sablé, cream cheese, soft blueberry and pear and limoncello sorbet





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Autumn In Love Tasting Menu € 90

- ~ Rossini-style beef: beef tartare, foie gras, Madeira, truffle
- ~ Duck low-temperature cooked, fruit and vegetable crudité salad, honey ice cream
- ~ Beet buttons stuffed with ricotta cheese whipped with lemon, smoked eggplant, basil water roasted tomato powder
- ~ Pata Negra cheek piece braised in Aglianico del Vulture wine, potato chips and garlic, oil and chili beets
- ~ Pre Dessert
- ~ Datterino tomato cream cheese, milk ice cream, tomato confit, Tahiti vanilla sauce and basil

