



# il tiráηηo

caportigia restaurant

*Autumn Menü*  
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

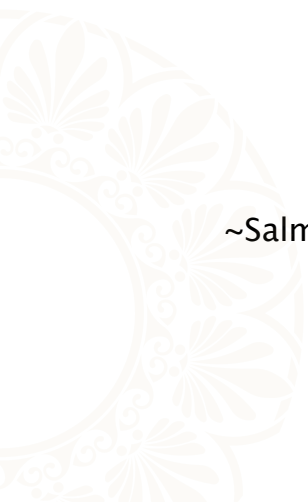
25

~ 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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## *Autumn Menu* 2023



### **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

~ Tiramisu23

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

