



il τΙΡΆηηο  
caportigia restaurant

Menü



## Raw plats

Knife-Cut Wagyu Tartare, Mazara Shrimp, Caviar, Limoncello-  
Poached Pear 35

② ④ ⑩

Lobster Carpaccio, Burrata, Crispy Pepper, Cucumber 32

② ⑦

Chef's Grand Raw Plate, Surf and Turf 50

② ④ ⑥ ⑧

Balik Salmon Tartare, Prickly Pear, basil-flavoured sour cream ,  
Raw Zucchini - 28

④ ⑦





il τираηηο  
copartigia restaurant

Menü



## Appetizer

Swordfish Teriyaki, Smoked Peas, Cherry, Coconut Milk 25

④ ⑥ ⑦

Siracusa Potatoes, Marinated Cabbage, Piacentino Ennese Fondue,  
Black Truffle 24

⑦

Mussels, Saffron Cauliflower, Pecorino Foam 22

⑭ ⑦

Duck Breast, Coffee Jus, Sautéed Swiss Chard 28

⑦





il τΙΡΆηηο  
caportigia restaurant

Menù



## First courses

Egg Tagliolini with Vanilla-Infused Butter and Caviar 35  
① ③ ④

Leek-Filled Tortelli with Red Mullet and Lemon Bisque 28  
① ③ ④

Spaghettoni with Charred Langoustine, Carrot Cream, Liquid Ricotta, Black Garlic 30  
① ② ③ ⑦

Gnocchetti with Carmagnola Grey Rabbit Ragù and Black Truffle 26  
① ③

Carnaroli Risotto with Cetara Anchovy Essence, Lobster, Parsley Oil, Citrus 32  
*(Minimum for two people, 20-minute wait time)*  
② ⑦





il TIRÁNHΟ  
caportigia restaurant

Menu



## Main courses

Braised Beef Cheek in Barolo with Beet Potato and Crispy Leeks

28

⑦

Smoked Red Mullet, Tomato, Yuzu Onion, Guanciaie Oil, Buffalo Water 26

④ ⑦

Crispy Honey and Dijon Pork Belly, Porcini Carpaccio, Mushroom Jus 25

⑩

Pigeon with Basil Panna Cotta, Pistachios, and Mandarin 32

⑦ ⑧

Seared Tuna with Soy-Beef Dressing, Raw Vegetables and Fruits, Mango 28

④ ⑥





il TIRÁNHO  
caportigia restaurant

Menù



## Dessert

Milk and Vanilla Bourbon Gelato on Butter Brioche with Caviar  
and Extra Virgin Olive Oil 14

① ③ ④ ⑦

Ricotta Tart with Mango Pearls and Piedmont Hazelnut Gelato 10

① ③ ⑦ ⑧

Coffee Cream with Sweet Burrata and Blackcurrant Gelato 10

③ ⑦

Blackberry Soft Cake with Bronte Pistachio Crunch and Dulcey  
Chocolate Chili Gelato 10 ⑦

③ ⑦ ⑧

Melting foam, black salt, peanut crumble, and pomegranate ice  
cream

① ③ ⑤ ⑦

All our desserts require a preparation time of at least 20 minutes





il tirángo  
caportigia restaurant

*Menù*

Tasting menù: UMA RE

100

Balik Salmon Tartare, Prickly Pear, basil-flavoured sour cream,  
Raw Zucchini

Mussels, Saffron Cauliflower, Pecorino Foam

Spaghettoni with Charred Langoustine, Carrot Cream, Liquid  
Ricotta, Black Garlic

Seared Tuna with Soy-Beef Dressing, Raw Vegetables and Fruits,  
Mango

Pre-Dessert

Blackberry Soft Cake with Bronte Pistachio Crunch and Dulcey  
Chocolate Chili Gelato

Petit Pastries





il τΙΡΆηηο  
copartigia restaurant

Menù



## Tasting menù: AMORNIA

100

Knife-Cut Wagyu Tartare, Mazara Shrimp, Caviar, Limoncello-Poached Pear

Duck Breast, Coffee Jus, Sautéed Swiss Chard

Gnocchetti with Carmagnola Grey Rabbit Ragù and Black Truffle

Braised Beef Cheek in Barolo with Beet Potato and Crispy Leeks

Pre-Dessert

Ricotta Tart with Mango Pearls and Piedmont Hazelnut Gelato

Petit Pastries





il τираηηο  
caportigia restaurant

*Menù*



## Tasting menù: ISTINTI

120

Six-Course Tasting Journey, Chef's Selection







il τΙΡΆηηο  
caportigia restaurant

Μενι

## Food Allergens

In compliance with EU Regulation 1169/2011 of the European Parliament, below is the list of substances or products that cause allergies or intolerances.

The corresponding number is noted next to the dishes that contain these allergens.

- ① Cereals containing gluten.
- ② Crustaceans and products based on crustaceans.
- ③ Eggs and products based on eggs.
- ④ Fish and products based on fish.
- ⑤ Peanuts and products based on peanuts.
- ⑥ Soybeans and products based on soybeans.
- ⑦ Milk and products based on milk.
- ⑧ Nuts.
- ⑨ Celery and products based on celery.
- ⑩ Mustard and products based on mustard.
- ⑪ Sesame seeds and products based on sesame seeds.
- ⑫ Sulphur dioxide and sulphites at concentrations higher than 10 mg/kg or 10 mg/l.
- ⑬ Lupin and products based on lupin.
- ⑭ Molluscs and products based on molluscs..

\*\*We inform our esteemed customers that fish intended to be consumed raw has been treated with rapid temperature reduction (in accordance with Reg. EC No. 852/04). Products marked with an \* are frozen: these products quickly reach a temperature of -18°C, and the rapid cooling process does not damage the biological structure of the food. Freezing is considered the best preservation method, thanks to the strict adherence to the cold chain throughout the entire process, ensuring the food arrives intact at the consumer's table.  
\*Guests with intolerances or allergies are advised to consult the waiting staff for the necessary clarifications (Reg. EU 1169/2011).

