



La Terrazza

DINNER

*My most important ingredient is **memory**.*

The memory of these 20 years in charge of the Splendido kitchens.

The memory of my travels, faces, sensations, dishes, experiences.

The memory of sunrises and sunsets, colours and fragrances.

These are my suggestions for this evening: I hope you will appreciate them as much as I have enjoyed cooking them.

Buon appetito,

Corrado Corti | EXECUTIVE CHEF

Antipasti

Scallops, borage gnocchetti, Vermentino and Pieve Ligure saffron- sauce 38

Pappa al pomodoro with raw Santa Margherita prawns and Italian caviar 45

Pizzata with lobster, capers, olives, oregano and Stracchino from Val d'Aveto 45

'Viteltonno', quail eggs and Olivier salad- sandwich 38

Knife-cut Fassona tartare, mustard, black truffle and Parmigiano wafer 38

  Potato and marjoram artichoke flan, rocket pesto 32

Paste, Risotti e Zuppe

Multi-grain fresh tagliolini with tuna roe, candied tomatoes, citrus peel 38

 Spaghetti alla "Elizabeth Taylor" 36

Ravioli with Ligurian herbs, lobster and its bisque 38

 Lemon bavette with Taggiasca olive pesto and onion- pan focaccia crumble 35

AP Risotto with pumpkin, anchovy colatura (*liquid sauce produced by drawing off the liquid given off by curing anchovies under salt*), Prescinsêua and anchovy chips 38

 Cream of tricolour tomatoes, basil-scented olive oil and its bruschetta 32

Mare

Gran Fritto of striped prawns and cuttlefish with crunchy garden vegetables 52

P Promfet in a slightly spicy red guazzetto with mussels and Pigna beans 54

Lightly seared tuna, sautéed Swiss chard, garum sauce and sweet and sour orange 52

Sole with beurre noisette, cuttlefish ink- smashed potato and fondant Pizzaiola-style 52

Fish of the day: in salt crust, Ligurian-style or grilled 70 p.p. (*min. 2 p.*)

Terra

Lamb loin in herb and mustard crust, aubergines in oil 56

P Roasted free-range chicken with rosemary and garlic from Vessalico, stewed peppers, BBQ sauce 48

Veal liver with aggiadda genovese, sweet potato puree and fried artichokes 50

Chianina- rib eye steak with smoked Maldon salt, grilled vegetables and béarnaise sauce 70 p.p. (*min. 2 p.*)

V Grilled celeriac steak and pumpkin puree 45

Classici della tradizione

'Brandacujun' Ligurian-style cod 34

Breaded fried anchovies, salad and tartar sauce 36

✓ Minestrone vegetable soup Genoa-style 34

✓ Trofie with Prà pesto 35

✓ Pansoti liguri in walnut sauce 39

Fish of the day with Pigato wine, olives, pine nuts and herbs 70 p.p. (min. 2 p.)

Executive Chef: **Corrado Corti** | Restaurant Manager: **Maina Macri**

Prices in Euro - Service and VAT included - Cover charge 8

INFORMATION ON FOOD ALLERGIES

Some dishes and beverages may contain one or more of the 14 allergens indicated by EU Regulation No. 1169/2011.

On request the specific documentation will be provided by our staff.

We cannot guarantee the total absence of traces of such allergens in all our dishes and beverages.

Allergens and products thereof: (1) Cereals containing gluten, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soybeans, (7) Milk, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame seeds, (12) Sulphur dioxide and sulphites, (13) Lupins, (14) Molluscs

Fish intended to be consumed raw or partially raw has undergone a prior freezing treatment in accordance with the requirements of Regulation EC 853/2004, Annex III, Section VIII, Chapter 3, Letter D, Point 3.

✓ vegetarian dish ✕ gluten-free products **P** Presidio Slow Food® **A** Arca del Gusto®

The dishes marked with the letter A are made using at least one ingredient surveyed on the Arca del Gusto® by Slow Food Foundation: the use of these products at risk of extinction in our menus helps rediscover and give them an economic value.

The letter P indicates the dishes prepared with at least one Presidio Slow Food® ingredient. These products belong to the great food biodiversity heritage that the association (born in Italy in the mid-1980s and now in 160 countries of the world) saved from extinction with the help of small-scale producers and local communities.



SPLENDIDO
A BELMOND HOTEL
PORTOFINO