



*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*

Raw Tigullio Fish, Shellfish and Molluscs and Dehydrated Fruit 54

Mediterranean Lobster, Pantelleria Capers, Taggiasca Olives, Oregano, Val d'Aveto Stracchino Cheese and Tomato Cream 50

Scallop au Gratin with Cuttlefish Ink, Spring Pea Cream, Sweet-and-Sour Onions and Voltri Saffron Gel 45

Vitello Tonnato: Piedmont Veal Eye Round, Quail Eggs, Candied Lemon, Olivier Salad Sandwich 40

Fassona Beef Tartare, Mustard, Black Spring Truffle, Crunchy Bread Chips with Seeds 40

Fried Organic Eggs, Albenga Purple Asparagus, 30-Month-Old Parmesan (V) (GF) 38

Salad of Seasonal Vegetables, Tigullio Herbs, Quinoa Chips and Vinaigrette with Sanremo Avocado (V) (GF) (VG) 32

# *Pasta, Risotto and Soup*

Calamarata "Pastificio Gentile" with Monkfish, Wild Asparagus, Tomato Confit, Pantelleria Capers and Savona Zeste di Chinotto 45

Ravioli Pizzicati with Mountain Herbs, Lobster and Shellfish Reduction 45

Tagliolino Pasta with Cereals, Stewed Purple Albenga Artichokes, Baby Squid (C), Bread Crumbs with Pennyroyal 40

Linguine "Pastificio Gentile", Lemon, Clams, Sun-Dried Cherry Tomatoes, Carloforte Tuna Bottarga 40

Salera Carnaroli rice creamed with Prosecco, prawns and liquorice powder 40

Pumpkin Gnocchi, Malga Butter, Sage, Toasted Chiavari Hazelnuts, Black Truffle Pecorino Cheese 38 (V)

Homage to Elizabeth Taylor: Pastificio Verrini Gold-Drawn Spaghetti, Season's Tomatoes with various textures (V) (VG) 36

Beefsteak tomato cream from the Ligurian Ponente, vegetable cheese bites with seeds (V) (GF) (VG) 35

# Fish

Cassoulet of Fish: Tigullio Fish, Crustaceans and Molluscs in a Slightly Spicy Stew, Calamaro Baby (C) Savoy Cabbages and Chard 75 p.p.

Fried Shrimp, Prawns, Baby Squid (C), Crunchy Purple Albenga Artichokes, Balsamic Vinegar Mayonnaise 60

Fillet of Yellowtail, Fondant of Trombetta Courgettes alla Scapece, Pigna Beans 55

Mediterranean Tuna Tagliata in Seeds Crust, Puntarelle Chicory, Taggiasca Olive Sauce and Cinque Terre Lemon Cream 55

Breaded Sole Cutlet, Albenga Purple Asparagus Tips, Zabaglione Meunière, Potatoes in Butter 50

Grilled Swordfish Medallion, Oregano and Chili Salmoriglio Sauce, Aubergines in Oil 50

# Meat

Piedmont beef rib, Bearnaise Sauce, grilled Belgian endive and sweet potato 70 p.p

Glazed Duck, Celeriac with Vanilla, Radicchio Trevigiano Marinated in Raspberry Vinegar 55

Rack of lamb in crust of mustard and walnuts, potato torte and shallots stewed in red wine 56

Calf's Liver with Sage and Butter, Genovese Aggiadda Garlic Cream and Quarantina Potato Foam 50

Roast free-range cockerel, Vessalico garlic cream, purple Albenga asparagus with capers and almond 48

Celeriac, vegetable sauce, broccoli cream and tempura Jerusalem artichoke (V) (GF) (VG) 38

# Traditional Classic

Fried Monterosso Anchovies, Chicory and Tartare Sauce 36

Minestrone “also” alla Genovese (V) (GF) 34

Linguine “Avvantaggiate” with Handmade Pra Basil Pesto, Potatoes and Green Beans (V) 36

Trofie di Recco alla “ San Giorgio” (V) 36

Traditional Foraged Greens Pansotti (filled pasta) with Walnut Sauce (V) 40

Day’s Local Catch, prepared Ligurian style, Grilled, in Salt crust, Mediterranean style 70 p.p.

Grilled Tigullio Fish and Shellfish with Grilled Vegetables 70

Santa Margherita Prawns with Lemon and a Bouquet of Vegetables with Thyme 70

*Prices in euros, service included - VAT included - Cover charge 8 euros per person*

(V) vegetarian (VG) vegan (GF) gluten-free

(C) “the dishes marked with C are prepared with frozen or deep-frozen raw material at the origin”

Slow Food® Community: Carciofo Violetto di Albenga, Asparago Violetto di Albenga, Aglio di Vessalico  
Products from Arca del Gusto: Patata Quarantina

These products are part of the vast biodiversity food resource which the association (set up in Italy in the mid-80s and currently present in 160 countries worldwide) has saved from extinction with the aid of small-scale producers and local communities.

#### **INFORMATION ON FOOD ALLERGENS:**

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

The relevant documentation may be consulted by request and will be provided by serving staff.

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

Fish intended to be eaten raw or almost raw have been treated beforehand, in compliance with the provisions of EC Regulation 853/2004, Annex III, Section VIII, Chapter 3, Paragraph D, Point 3.



**SPLENDIDO**  
A BELMOND HOTEL  
PORTOFINO