

PORTO VECCHIO



STARTERS

Mixed hot and cold appetizers

Selection of cold cuts and cheeses with jams	18
Parma DOP Prosciutto	12
Burrata, yellow and red cherry tomatoes	12
Buttered crostini with Cantabrian anchovies	12
Mixed starter from the Trattoria	14
<i>(Fried cod fritter, fried anchovy, veal with tuna sauce, "barbajuai")</i>	
Octopus and potatoes Ligurian style with Taggiasca olives	16
<i>"Brandacujun" whipped salt cod Ponentina style</i>	16
Breaded and fried anchovies	10
Veal with tuna sauce	14
Sautéed mussels and clams <i>with a hint of spice</i>	16



Please inform the staff if you have any food allergies or intolerances. Some dishes may contain traces of allergens even if not specified on the menu. Do not hesitate to ask our staff for clarification or suggestions to personalize your dishes. For more information, you can consult the complete list of allergens available from our staff.

✦ FIRST COURSES ✦

Gragnano spaghetti with fresh clams	16
Fresh tagliolini with Lobster	24
Potato gnocchi with pumpkin cream and scampi	18
Trofie with pesto, potatoes, and green beans	16
Sanremo-style ravioli <i>(butter and sage, tomato, rabbit ragù)</i>	14
Fresh tagliatelle with rabbit ragù	18
Winter vegetable and legume minestrone	12

✦ MAIN COURSES ✦

Catch of the day , <i>potatoes, Taggiasca olives, and pine nuts</i>	18
Mixed seafood fry from Portovecchio <i>(calamari, anchovies, shrimp, vegetables)</i>	24
Casserole-cooked salt cod <i>with tomatoes, potatoes, and olives</i>	16
Roasted eggplant stuffed with caponata	12
Rabbit Ligurian style	18
300g Beef entrecote <i>rosemary roasted potatoes, and demi-glacé</i>	24
Braised veal cheek in red wine with mashed potatoes	20
Chicken Milanese with fries	12

✦ SIDES ✦

Oven-baked potatoes	6
French fries	5
Mashed potatoes	6
Vegetable caponata	5
Green salad	4

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✦ PIZZE ✦

Discover all our pizzas

	Margherita <i>Tomato sauce, mozzarella, basil</i>	7	
	Cotto <i>Tomato sauce, mozzarella, cooked ham</i>	8	
	Bufala <i>Tomato sauce, cherry tomatoes, buffalo mozzarella, basil</i>	9	
	Napoli <i>Tomato sauce, mozzarella, Cantabrian anchovies, capers</i>	8	
	Diavola <i>Tomato sauce, mozzarella, spicy salami</i>	8	
	4 stagioni <i>Tomato sauce, mozzarella, cooked ham, Taggiasca olives, artichokes</i>	10	
	La Romana <i>Mozzarella, pecorino fondue, guanciale chips, sun-dried tomatoes, and pepper</i>	12	
	La Parma <i>Yellow date tomato cream, buffalo stracciatella, Parma DOP prosciutto</i>	14	
	La Bolognese <i>Burrata, pistachio, mortadella</i>	12	
	La Vegetariana <i>Roasted pepper cream, confit red onion, zucchini chips, parmesan fondue, Taggiasca olive powder</i>	10	
	La sanremasca <i>Pumpkin cream, stracciatella, pink prawn tartare with lime, crumbled taralli</i>	16	
	La 4 Formaggi <i>Mozzarella, parmesan, gorgonzola, pecorino fondue, blue cheese, honey</i>	14	





DESSERTS



Discover our homemade desserts



Tiramisù with chocolate sauce	8
Panna cotta (<i>chocolate, caramel, mixed berries</i>)	6
Triple chocolate mousse with hazelnut crumble	6
Tarte Tatin with cinnamon ice cream	8
Lemon tart with meringue	8
Lemon sorbet	6



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