

# *Porto Fino*

## *Salads and Starters*

<i>Green salad with coloured beetroot, asparagus, orange sauce, pumpkin and seesam seeds</i>	<i>Eur 8,50</i>
<i>Caramelized goat cheese with pine nuts and cooked in red wine pear</i>	<i>Eur 10,00</i>
<i>Burrata or mozzarella di bufala with tomatoes</i>	<i>Eur 13,70</i>
<i>Sea scallop, salmon, tuna fish and avocado tartar with and soya - sesame sauce</i>	<i>Eur 14,50</i>
<i>Tuna fish fillet slices lightly fried in spices with courgette</i>	<i>Eur 14,50</i>
<i>Tiger shrimps with Burrata cheese, peas and cherry tomatoes</i>	<i>Eur 15,00</i>
<i>Wild shrimp, calamari, octopus, celery and carrot salad</i>	<i>Eur 17,00</i>
<i>Dry - aged beef fillet carpaccio with pate au Foie Gras and truffles</i>	<i>Eur 17,00</i>
<i>Dry - aged beef fillet tartar with homemade pickled white mushrooms</i>	<i>Eur 17,00</i>
<i>Oysters</i>	
<i>Creuses Perle Blanche Nr.2 (80 gr)</i>	<i>1pc Eur 4,50</i>
<i>Warm starters</i>	
<i>Eggplant backed with tomatoes and Scamorza affumicata cheese</i>	<i>Eur 10,70</i>
<i>Wild mushroom salad with haricot beans, young potatoes and Straciatella cheese</i>	<i>Eur 14,50</i>
<i>Mussels in white wine and fresh tomato sauce with homemade French fries</i>	<i>Eur 12,50</i>
<i>Sea scallops with Ravioli roasted in butter stuffed with Parmigiano cheese and spinach</i>	<i>Eur 16,50</i>
<i>Crispy octopuses, calamari, pilchards and tiger shrimps with lettuce salad and white Balsamico cream</i>	<i>Eur 14,50</i>
<i>Young spinach and chicken breast salad with fried wild mushrooms and grilled courgette</i>	<i>Eur 14,00</i>

# *Porto Fino*

## *Pizza*

« *Melanzane, aglio e Scamorza affumicata* »

*Tomato sauce, eggplants, garlic, Scamorza affumicata cheese*

€ 8,70

« *Quattro formaggi all'Portofino* »

*Gorgonzola, Emmentaler, Grana Padano, Brie, pineapple, dried tomatoes, aragula*

€ 12,00

« *Salmone* »

*Tomato sauce, onion, capers, salmon fillet*

€ 12,00

« *Gamberi e pesto* »

*Tomato sauce, tiger shrimps, tomatoes, Stracciatella cheese*

€ 13,00

« *Carciofi, peperonata e Prosciutto crudo* »

*Tomato sauce, artichoke, sweet pepper «Peperonata», Prosciutto crudo*

€ 11,70

« *Carpaccio di manzo* »

*Tomato sauce, beef fillet carpaccio with truffle oil, aragula and Parmigiano cheese*

€ 15,50

« *Prosciutto Cotto* »

*Prosciutto Cotto, cheese, roasted white mushrooms, onion, Stracciatella cheese*

€ 11,70

## *Soups*

*Duck broth with homemade ravioli*

€ 7,00

« *Tuscan soup* » with rabbit meat, roasted white mushrooms and potatoes

€ 10,50

*Seafood soup with calamari, octopus, tiger shrimps  
and tomato - vegetable bisque*

€ 11,50

## *Risotto*

*Saffron Risotto with sea scallops and calamari*

€ 17,50

*Risotto with seafood*

€ 17,50

# *Porto Fino*

## *Pasta*

<i>Spaghetti «Cacio e Pepe» with black pepper, Pecorino and Parmigiano cheese</i>	<i>€ur 9,70</i>
<i>Spaghetti alla Carbonara with crispy bacon, egg yolk and Parmigiano cheese</i>	<i>€ur 9,70</i>
<i>Homemade spinach pasta with rabbit meat, white mushrooms and creamy sauce</i>	<i>€ur 17,70</i>
<i>Pasta Trofie with tiger shrimps, sea scallops, pesto and pine nuts</i>	<i>€ur 16,70</i>
<i>Spaghetti with vongole clams and Bottarga</i>	<i>€ur 19,50</i>
<i>Spaghetti alla Uldis – our friend’s favorite pasta with tiger shrimps and very special tomato sauce</i>	<i>€ur 18,00</i>
<i>Spaghetti with clams, prawns, calamari, octopus, tomatoes and Pesto</i>	<i>€ur 18,00</i>
<i>Homemade Tagliolini with lobster</i>	<i>€ur 39,00</i>
<i>Homemade Pappardelle with octopus and Sicilian tomatoes</i>	<i>€ur 18,00</i>
<i>Homemade Ravioli filled with lobster, Mascarpone and salmon caviar</i>	<i>€ur 18,00</i>

# *Porto Fino*

## *Fish main course*

<i>Grilled calamari with San Marzano tomatoes in white wine - butter sauce</i>	<i>€ur 17,00</i>
<i>Like perch fillet with asparagus, carrot, courgette, young potatoes, spinach and white wine sauce</i>	<i>€ur 19,50</i>
<i>Dorado</i>	
- <i>Cooked in white wine and San Marzano tomatoes with asparagus and peas</i>	
- <i>Cooked in salt and served with lettuce salad</i>	<i>€ur 20,00</i>
<i>Grilled sea bass fillet with tomato sauce and haricot beans</i>	<i>€ur 21,70</i>
<i>«Fritto misto» - crispy seafood and vegetables</i>	<i>€ur 23,00</i>
<i>Tuna fish steak with teriyaki sauce and avocado-melon salad</i>	<i>€ur 27,00</i>
<i>Octopus with young potatoes, olives and home dried tomatoes</i>	<i>€ur 28,00</i>
<i>Chilean sea bass fillet with assorted lentils, wild mushrooms and Prosecco sauce</i>	<i>€ur 32,00</i>
<i>Grilled seafood: lobster, octopus, sea scallops, wild tiger shrimps</i>	<i>€ur 47,00</i>

# *Porto Fino*

## **Poultry and meat main course**

<i>Corn</i> chicken fillet «Saltimbocca» with Parma ham, pearl barley and white wine – sage sauce	€ur 16,50
<i>Oven</i> roasted duck breast with orange sauce, spinach and Cambazola cheese – potato puree	€ur 21,00
<i>Grilled</i> sliced beef fillet with Balsamico vinegar, arugula and Parmigiano cheese	€ur 20,50
<i>Stewed</i> rabbit in light Demi-glace sauce with vegetable ragout	€ur 21,00
<i>Grilled</i> veal chop with tomatoes and red onions	€ur 24,70
<i>Grilled</i> Argentine beef entrecote with roasted artichokes, spinach and white asparagus	€ur 30,00
<i>Porto Fino</i> beef fillet steak	€ur 30,00
<i>Grilled</i> lamb chops with layered tomatoes, courgette and eggplant	€ur 31,00
<i>USA</i> beef rib eye steak 100gr	€ur 11,50

# *Porto Fino*

## *Desserts*

<i>Tiramisu</i>	<i>Eur 7,50</i>
« <i>Parfait di mandorle</i> » - almond parfait with chocolate sauce	<i>Eur 7,00</i>
<i>Crème brûlée</i>	<i>Eur 7,00</i>
<i>Cannoli</i>	<i>Eur 7,00</i>
<i>Lemon grass panna cotta</i> with raspberry – balsamico sauce, nut wafer and black chocolate biscuit	<i>Eur 7,00</i>
<i>Warm chocolate fondant</i> with homemade ice-cream	<i>Eur 7,00</i>
<i>Marzipan ice-cream cake</i> with raspberry meringue and mango sauce	<i>Eur 6,50</i>
<i>Homemade ice-cream</i> or sorbet	<i>Eur 6,50</i>
<i>Dai Dai Bocconcino</i>	<i>Eur 2,20</i>



# *Porto Fino*

## *Gluten Free Menu*

*There is a probability that it could take more  
time for preparing these dishes*

*Rise* gluten free Penne with asparagus, peas and cherry tomatoes      *€*ur 13,70

*Corn* gluten free Spaghetti with clams, tiger shrimps, calamari and octopus      *€*ur 18,00

*Corn* gluten free Spaghetti with veal fillet, white mushrooms and cream      *€*ur 18,50

*Warm* corn gluten free cake with:

- *Mango* and passion fruit sorbet
- *Blueberry* and lavender sorbet

*€*ur 8,50

*Welcome to Porto Fino!*

*Ausekļa street 7, Rīga*

[www.porto-fino.lv](http://www.porto-fino.lv)