

## *Porto Fino*

Oven baked eggplant with Stracciatella cheese and tomatoes Eur 11,50

White asparagus with poached egg and Hollandaise sauce Eur 14,00

Gazpacho cold tomato and vegetable soup with Stracciatella cheese Eur 7,50

# Porto Fino

## Salads and Starters

Green salad with coloured beetroot, asparagus, orange sauce, pumpkin and seesam seeds		€ur 8,50
«Amona's» green salad with vegetables, mango, soybeans, nuts and seeds		€ur 10,50
Caramelized goat cheese with pine nuts and cooked in red wine pear		€ur 10,50
Burrata or mozzarella di bufala with tomatoes		€ur 13,70
Sea scallop, Scottish salmon, tuna fish and avocado tartar with and soya - sesame sauce		€ur 14,90
Tuna fish tartar with avocado		€ur 16,50
Scottish salmon tartar with sturgeon caviar		€ur 29,00
Tuna fish fillet slices lightly fried in spices with courgette		€ur 14,90
Tiger shrimps with Burrata cheese, peas and cherry tomatoes		€ur 16,00
Wild shrimp, calamari, octopus, celery and carrot salad		€ur 17,90
Antipasto: Parma ham, truffle salami, pickled white mushrooms, artichokes, olives and Parmigiano cheese		€ur 15,00
Beef tongue with creamy tuna fish and capers sauce		€ur 15,00
Dry - aged beef fillet carpaccio with pate au Foie Gras and truffles		€ur 17,00
Dry - aged beef fillet tartar with homemade pickled white mushrooms		€ur 17,00

## Oysters

Creuses Perle Blanche Nr.2 (80 gr)	1pc	€ur 4,50
Creuses Gillaudeau Nr.4 (50 gr)	1pc	€ur 4,50

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## Warm Starters

Eggplant backed with tomatoes and Scamorza affumicata cheese	€ur 10,70
Mild mushroom salad with haricot beans, young potatoes and Stracciatella cheese	€ur 14,50
Crispy octopuses, calamari, pilchards and tiger shrimps with lettuce salad and white Balsamico cream	€ur 16,50
Young spinach and chicken breast salad with fried wild mushrooms and grilled courgette	€ur 14,00
Roasted foie gras medallion with brioche and pear	€ur 19,20

## Pizza

« Melanzane, aglio e Scamorza affumicata » Tomato sauce, eggplants, garlic, Scamorza affumicata cheese	€ur 8,70
« Quattro formaggi all'Portofino » Gorgonzola, Emmentaler, Grana Padano, Brie, pineapple, dried tomatoes, aragula	€ur 12,00
« Salmone » Tomato sauce, onion, capers, salmon fillet	€ur 14,00
Black pizza with seafood	€ur 18,50
« Gamberi e pesto » Tomato sauce, tiger shrimps, tomatoes, Stracciatella cheese	€ur 13,00
« Carciofi, peperonata e Prosciutto crudo » Tomato sauce, artichoke, sweet pepper «Peperonata», Prosciutto crudo	€ur 11,70
« Carpaccio di manzo » Tomato sauce, beef fillet carpaccio with truffle oil, aragula and Parmigiano cheese	€ur 16,90
« Prosciutto Cotto » Prosciutto Cotto, cheese, roasted white mushrooms, onion, Stracciatella cheese	€ur 14,00

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## Soups

Tomato broth with green vegetables and Stracciatella cheese	€ 6,50
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	€ 12,50

## Risotto

Saffron Risotto with sea scallops and calamari	€ 17,50
Risotto with seafood	€ 17,50
Risotto with white mushrooms and Parma ham	€ 16,00

## Pasta

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

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## Fish main course

Grilled calamari with San Marzano tomatoes in white wine - butter sauce	€ur 17,00
File perch fillet with asparagus, carrot, courgette, young potatoes, spinach and white wine sauce	€ur 19,50
Oven baked black scabbard fish fillet with sweet peppers, boiled new potatoes and fresh tomato sauce	€ur 19,50
<i>Dorado</i>	
- Cooked in white wine and San Marzano tomatoes with asparagus and peas	
- Cooked in salt and served with lettuce salad	€ur 20,00
Grilled sea bass fillet with tomato sauce and haricot beans	€ur 21,70
«Fritto misto» - crispy seafood and vegetables	€ur 26,90
Tuna fish steak with teriyaki sauce and avocado-melon salad	€ur 27,00
Octopus with young potatoes, olives and home dried tomatoes	€ur 32,00
Oven baked dover sole with vegetables	€ur 32,00
Chilean sea bass fillet with assorted lentils, wild mushrooms and Prosecco sauce	€ur 32,00
Grilled seafood: lobster, octopus, sea scallops, wild tiger shrimps	€ur 48,00

# *Porto Fino*

## *Poultry and meat main course*

<i>Corn</i> chicken fillet «Saltimbocca» with Parma ham, pearl barley and white wine – sage sauce	<i>Eur</i> 16,50
<i>Oven</i> roasted duck breast with orange sauce, spinach and Cambazola cheese – potato puree	<i>Eur</i> 21,00
<i>Grilled</i> sliced beef fillet with Balsamico vinegar, arugula and Parmigiano cheese	<i>Eur</i> 23,00
<i>Stewed</i> rabbit in light Demi-glace sauce with vegetable ragout	<i>Eur</i> 21,00
<i>Grilled</i> veal chop with tomatoes and red onions	<i>Eur</i> 24,70
<i>Grilled</i> Argentine beef entrecote with roasted artichokes, spinach and white asparagus	<i>Eur</i> 30,00
<i>Porto Fino</i> beef fillet steak	<i>Eur</i> 30,00
<i>Grilled</i> lamb chops with layered tomatoes, courgette and eggplant	<i>Eur</i> 33,00
<i>USA</i> beef rib eye steak 100gr	<i>Eur</i> 12,20

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Cheese selection with nuts Eur 12,50

## Desserts

Tiramisu Eur 7,50

«Parfait di mandorle» - almond parfait with chocolate sauce Eur 7,00

Crème brûlée Eur 7,00

Cannoli Eur 7,00

Lemon grass panna cotta with raspberry – balsamico sauce,  
nut wafer and black chocolate biscuit Eur 7,00

Pastel de nata – Portuguese custard tarte with chamomile ice-cream  
and hazelnuts Eur 7,00

Warm chocolate fondant with homemade ice-cream Eur 7,00

Marzipan ice-cream cake with raspberry meringue and mango sauce Eur 6,50

Coconut milk and chia seed pudding with mango Eur 7,00

Homemade ice-cream or sorbet Eur 6,50

Dai Dai Bocconcino Eur 2,20



# Porto Fino

## Vegan & Gluten Free Menu

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

<i>Rise</i> 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
Green buckwheat with quinoa and vegetables	€ur 12,50
Potato rösti with avocado and sun-dried tomato guacamole	€ur 13,50
Warm corn gluten free cake with:	
- <i>Mango</i> and passion fruit sorbet	
- <i>Blueberry</i> and lavender sorbet	
	€ur 8,50

*Welcome to Porto Fino!*

*Ausekļa street 7, Rīga*

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