

## Anchovies

**SALTED ANCHOVIES** € 14  
with butter, bread croutons and cherry tomatoes

**FRIED ANCHOVIES** € 18

**BAKED ANCHOVIES** € 16

**ANCHOVIES TASTING** € 25

## Salads

**FOCACCETTA WITH CHEESE** €14

**SEAFOOD SALAD** €28  
mussels from La Spezia, clams, pink shrimp from Santa Margherita Ligure, slipper lobsters, sea bass

**PORTUFIN** €15  
misticanza and cherry tomatoes, potatoes and green beans, taggiasche olives, Ligurian oil and bread croutons

**NIASCA** €19  
cherry tomatoes, green beans and potatoes, taggiasche olives, salted local Anchovies, taggiasche olives, Ligurian oil and bread croutons

**MOZZARELLA & POMODORO** € 16  
mozzarella and cherry tomatoes, basil

INFORMATION ON FOOD ALLERGIES: Some dishes and drinks may contain one or more of the 14 allergens listed in Regulation (EU) No. 1169/2011. The appropriate documentation can be consulted on request and will be provided by the staff on duty. We cannot guarantee the total absence of traces of these allergens in all our dishes and drinks.

## Cruditè

**FISH TARTARE** € 28  
the catch au naturel marinated in oil and lemon

**PINK SHRIMPS TARTARE** € 32  
raw pink shrimp from Santa Margherita Ligure with oil and lemon

**PURPLE PRAWN CRUDITÉS** € 42  
raw purple shrimp from Santa Margherita Ligure with oil and lemon

**RAW TASTING** € 55  
1/2 fish tartare, 1/2 pink shrimps tartare and 2 purple prawn crudités

**RAW TASTING** € 75  
1 fish tartare, 1 pink shrimps tartare and 3 purple prawn crudités

The raw fish is blast chilled to minus 20°C at the core of the product for at least 24 hours in accordance with Regulation (EC) 853/2004 et seq.

## La pasta

**LASAGNA WITH PESTO** € 19  
pesto

**TAGLIOLINO OF SEA** € 24  
tagliolini with local catch, cherry tomatoes,

**SPAGHETTO WITH TOMATO** € 14

**LASAGNA WITH RAGU** € 16  
Tomato sauce, beef, béchamel sauce

## Grilled

**SEA BREAM FILET** € 28  
sea bream,

**PESCATO** € 16 /hg  
snapper, swordfish, gilthead bream, redfish, grouper, sea bass, chub mackerel, with seasonal vegetables

**PORTOFINO LOBSTERS** € 38/hg  
caught lobsters, julienne vegetables

**MOSCARDINI DROWNED** € 29  
Drowned baby octopus from the Santa Margherita Ligure fishermen on the tomatoes

**MUSSELS SOUP** €16  
mussels from La Spezia, Parsley Garlic

## Side dishes

**BAKED POTATOES** €12

**MIXED SALAD** € 10

**GRILL VEGETABLES** € 12

## Dessert and fruits

**BERRIES FRUIT** € 12

**DESSERT OF THE DAY** € 12

cover for person € 4

# Pescefino

bistrot 

*In the quiet and romantic side of Portofino,  
Pescefino is the bistrot  
where you can savour the art of the sea and its charm,  
simplicity and refined authentic  
taste of only fresh fish.*