

Anchovies

- SALTED ANCHOVIES** € 13
with butter, bread croutons and cherry tomatoes
- MENAIDE ANCHOVIES** € 13
cold cooked in lemon juice
Ligurian oil and parsley
- BAKED ANCHOVIES** € 16
menaide anchovies with green beans
taggiasca olives and cherry tomatoes
- ANCHOVIES TASTING** € 24

Salads

- PORTUFIN** € 18
misticanza and cherry tomatoes, potatoes
and green beans, taggiasche olives, menaide
anchovies cold cooked from lemon juice,
Ligurian oil and bread croutons
- NIASCA** € 19
cherry tomatoes, green beans and potatoes,
taggiasche olives, salted local tuna, taggiascheolives,
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

- MANDILLI WITH PESTO** € 18
pesto
- TAGLIOLINO OF SEA** € 24
tagliolini with local catch, cherry tomatoes,
- PAPPARDELLE PORTUFIN** € 19
pesto, tomato sauce and cream

Grilled or baked

- SEA BREAM FILET** € 28
sea bream,
- PESCATO** € 16 /hg
snapper, swordfish, gilthead bream,
redfish, grouper, sea bass, chub mackarel,
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
- SEAFOOD SOUP** € 29
mussels from La Spezia, clams,
pink shrimp from Santa Margherita Ligure,
slipper lobsters, red mullet

Side dishes

- BAKED POTATOES** € 12
- MIXED SALAD** € 10
- SAUTÉED 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.*