



**D O R I A**  
P A R K H O T E L  
L E R I C I

R I S T O R A N T E I D O R I A

## Appetizer

---

Smoked marinated red mullet, chicory salad and anchovy emulsion	€20
Sautéed cuttlefish, black ink sauce and chard cream	€22
Duck breast scented with honey, salted hazelnuts and its mayonnaise with radicchio salad	€22
Seafood crudités	€38
Foie gras, Ruby Porto wine sauce, five spice puff bread and candied kumquat	€24
Scallops, Jerusalem artichoke cream and licorice crumbler	€24

## First course

---

“Acquerello” rice, burrata cheese, raw red shrimp and onion reduction	€26
“Bottoni” stuffed with artichokes, sautéed clams and their emulsion, parsley sauce and garlic purè	€22
Spaghettoni “Il Valentino”, Monterosso anchovies, “Colatura di acciughe”, turnip greens and mullet bottarga	€22
Gratinated “Gnocchi”, black cabbage and “Pecorino di Fossa” cheese fondue	€20
Pacchero “Felicetti” stuffed with “carbonara” crunchy pork cheek and pepper sauce	€22

## Main courses

---

Veal fillet, sour purple potato purè and Hollandaise sauce scented with pink pepper	€32
Caught fish, braised Belgian endive, and fish broth with mandarin	€32
Mollusc and shellfish tajine, salsify, celeriac and lemongrass	€34
Carre of lamb, bread crust with herb butter, Brussels cabbage and jasmine tea demi-glace	€30
Salted cod, artichokes, potatoes and olive powder from “Taggia”	€30