

PORCINI

AT NO 17 THE PROMENADE



LUNCH MENU

CROSTINI DI FEGATO D'ANATRA £9.00

Crispy Crostini, Fig Jam

PEPE VERDE BRUSCHETTA £9.00

roasted green peppers, Napoli sauce, garlic bread

BURATTA E POMODORO £9.00

Creamy Burrata cheese, romano tomatoes, fresh basil

CALAMARI FRITTI £10.00

Tender Calamari, Crispy Fried, Aioli

CAESAR SALAD £8.00

Classic Romaine lettuce, croutons, pickled anchovies, Caesar dressing

SPAGHETTI CON RAGU £14.00

Slow cooked shin of beef, italian sausage ragu sauce

TORTOGLIONI NAPOLI £12.00

San Marzano tomato sauce, short cut pasta

TORTOGLIONI ALLARRABIATA £12.00

Calabrian chili, San Marzano tomato sauce, short cut pasta

SPAGHETTI PRIMAVERA £13.00

Roasted Summer vegetables, lemon mint butter

SPAGHETTI CARBONARA £14.00

Pancetta, cream, parmesana reggiano

LASAGNA £15.00

House ragu, fontina bechamel, oven baked

CHICKEN MILANESE £14.00

Tender chicken, parmesan breadcrumbed,
pan fried, patatine fritt garlic aioli

PESCE FRITTI £14.00

Fish of the day, crispy fried, patatine fritte, caper aioli

BRAISED BEEF RAVIOLI £15.00

House San Marzano tomato sauce

CAESAR SALAD £11.00

Classic Romaine lettuce, croutons, pickled anchovies, Caesar dressing

FOCACCIA MILANESE £15.00

Tender chicken, parmesan breadcrumbed, garlic mayonnaise,
caesar salad, patatina frita

FOCACCIA ANTIPASTI £15.00

Parma ham, coppa, milano salami, aioli, mozzarella cheese, patatina frita

FOCACCIA PRIMAVERA £13.00

Roasted vegetables, chili aioli, mozzarella, patatina frita

A discretionary service charge of 10% is added to all bills

ANTIPASTI

CROSTINI CON FUNGHI £11.00

Cream tarragon porcini & wild mushrooms.
grilled sourdough, truffle poached egg

INVOLTINI DI SALSICCIA £10.00

Fennel Italian sausage, fontina cheese,
N'duja, filo pastry, herbed aioli

CROSTINI DI FEGATO D'ANATRA £9.00

Duck liver pate, toasted sourdough, fig chutney,
pickled borettane onion

ANTIPASTI £13.00

Parma ham, coppa, Milano salami, olives,
burrata di Puglia, focaccia

PEPE VERDE BRUSCHETTA £9.00

Roasted green peppers, chilli, rich tomato butter sauce,
toasted sourdough

FRITO MISTO £12.00

Catch of the day, tender calamari, eggplant, broccolini, fennel,
rice flour crispy fried, calabrian chili aioli

CAPESANTE £17.00

Isle of Mull scallops, N'duja butter, salsa verde, rocket salad

GRANCHIO e MASCARPONE £14.00

Crab & mascarpone tortelloni, lobster cream

BURRATA e POMODORO £12.00

Puglian burrata cheese, spring heirloom tomatoes, sweet basil

INSALATE CESARE £8.00

Classic Romaine lettuce, hand crafted caesar dressing,
pickled anchovies, croutons

SIDES

MARINATED OLIVES £5.00

FOCACCIA £5.00

ROCKET, PARMESAN & TOMATO SALAD £5.00

TRUFFLE & PARMESAN FRIES £4.00

GRILLED ASPARAGUS £4.00

CHILI GARLIC BROCCOLI £4.00

PICKLED ANCHOVIES £3.00

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SECONDO

RAVIOLI DI MANZO £17.50

Beef ravioli in a garlic pomodoro sauce

CARNE AL FORNO £17.00

Classic ragu, fontina bechamel, layered pasta, oven baked

GRANCHIO e MASCARPONE £21.00

Crab & mascarpone tortelloni, lobster cream

SPAGHETTI ALLO SCOGLIO £22.00

Langoustine, mussels, squid, clams, white wine garlic chili sauce

SALMONE £19.00

Salmon fillet, white wine, garlic, lemon caper butter, gratin potato

CAPELANTE £30.00

Isle of Mull scallops, N'duja butter, salsa verde, rocket salad

SPAGHETTI PRIMAVERA £15.00

Spring & Summer vegetables, lemon mint butter

RISOTTO AGLI ASPARAGI £16.00

Summer asparagus, creamy parmigiano risotto rice, salsa verde

POLLO PORCINI £21.00

Oven roasted chicken, porcini & truffle risotto,
parmesan, grilled asparagus

FILLETTO DICIASSETTE £37.00

Pan Seared dry aged fillet steak, pancetta bacon,
duck liver pate, gratin potatoes, red wine sauce

INSALATA CESARE DI POLLO £18.00

Pan roasted chicken, classic romaine lettuce, hand crafted
caesar dressing, pickled anchovies, croutons

STRACCETTI DI MANZO £20.00

Fillet of beef rags, shaved parmesan, arugula leaves,
heirloom tomato



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DOLCE



TORTA AL MASCARPONE £8.00

Maple & Mascarpone Cheesecake

CREMA E CIOCCOLATO £8.00

Dark Chocolate Mousse, Amaretti Biscuit, Valpolicella Glaze

CROLLA FAMILY

FRESH ITALIAN ICE CREAM £5.00

Vanilla, Pistachio, Ferrero Rocher

Add Amarena Cherries £2.00

FORMAGGIO £10.00

Fine Selection of Cheese, Sticky Fig Chutney,
Sourdough Crispbreads



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LIQUEURS

AMARETTO DISARONNO	£5.00
AMARETTO GOZIO	£5.00
BAILEYS 50ml	£5.00
COINTREAU	£5.00
DRAMBUIE	£6.00
EDINBURGH ELDERFLOWER LIQUEUR	£4.50
GLAYVA	£6.00
GORDON CASTLE PLUM LIQUEUR	£7.50
GRAND MARNIER	£6.50
KAHLUA	£5.00
SOUTHERN COMFORT	£4.50
TIA MARIA	£5.00



AFTER DINNER

AULD APPLIANCE FRAPPE £6.00
Amaretto, cognac & baileys served over crushed ice.

AMRETTICINO £10.50
Amaretto, cacao, cognac, hot coffee & cream.

GRAPPA MANHATTAN £12.25
Grappa de moscato, sweet vermouth & maraschino bitters.

DOLCE AMARA £9.50
Campari, Martini Bianco & Amaretto.

LIQUEUR COFFEE £3.55
Hot coffee with whipped cream; add your liqueur to the price.

DIGESTIVE

BENEDICTINE £6.00

GRAPPA TOSOLINI £6.50

LIMONCELLO £5.00

PORT

COCKBURNS SPECIAL RESERVE 50ml £5.00

KOPKE RUBY PORT 50ml £6.00

KOPKE LBV 2018 VINTAGE 50ml £7.00

HOT DRINKS

ESPRESSO £2.25

AMERICANO £3.25

FLAT WHITE £3.50

LATTE £3.40

CAPPUCCINO £3.40

HOT CHOCOLATE £3.75

MOCCA £3.95

TEA £2.75

LOOSE LEAF & PREMIUM TEA £3.50

Peppermint, Mango, Lemongrass, Lapsang, Green,
Blood Orange, Earl Grey.

*All tea & coffee available as decafe
Oat milk available as dairy alternative*

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