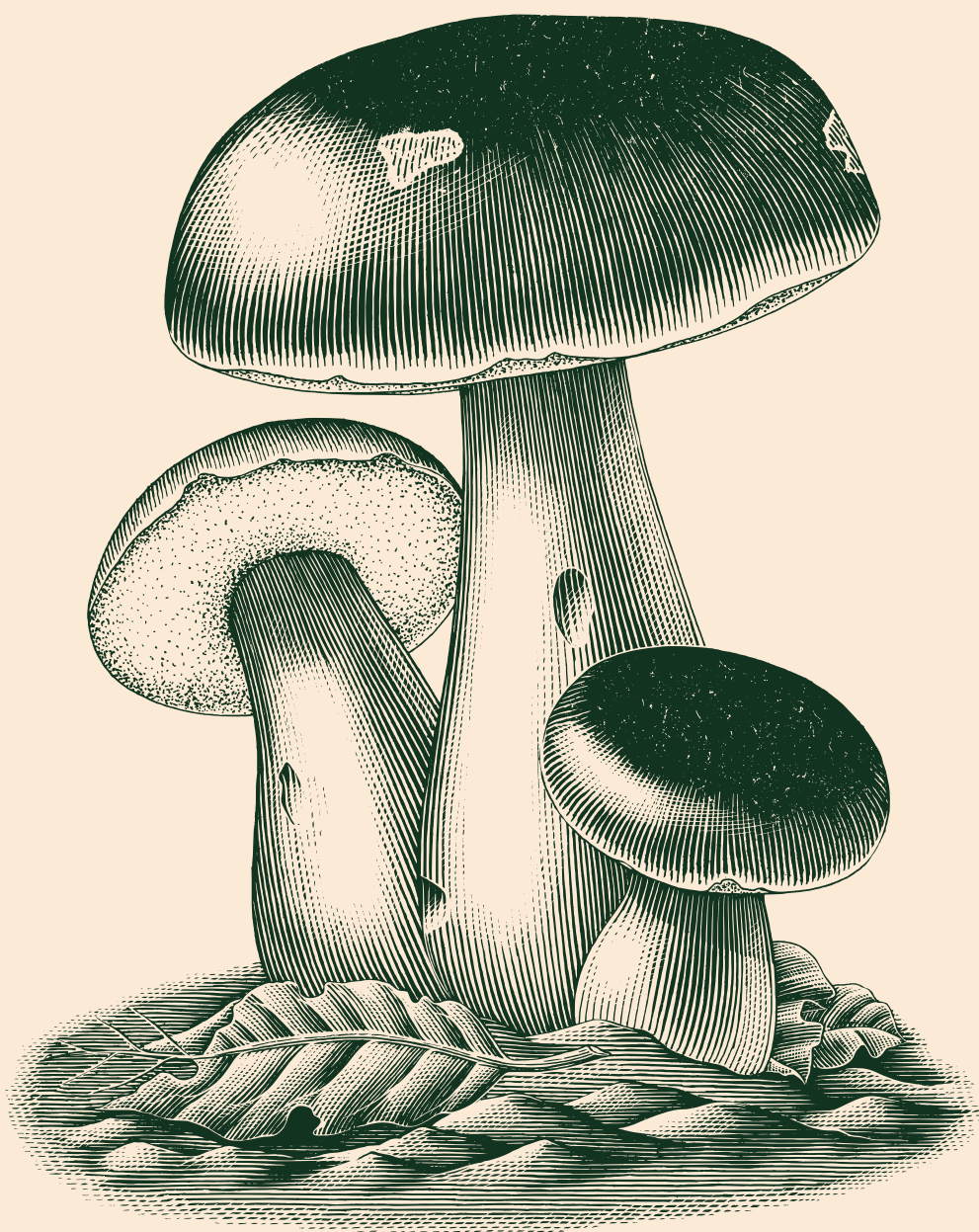


PORCINI

AT NO 17 THE PROMENADE



LUNCH MENU

FEGATINI ALLA SICILIANA £9.00

Housemade chicken liver pate, grilled artichokes,
balsamic onions, parmesan crisp

BRUSCHETTA ROSSA £12.00

Roasted beetroot, blueberry & ricotta bruschetta, fresh mint

BURRATA CICORIA e NOCI £13.00

Puglian burrata cheese, dressed chicory, walnut crumb

CALAMARI FRITTI £13.00

Crispy fried squid, calabrian chilli 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

PENNE NAPOLI £12.00

San Marzano tomato sauce, penne pasta

PENNE ALL'ARRABIATA £12.00

Calabrian chili, San Marzano tomato sauce, penne pasta

CANNELLONI RICOTTA E SPINACI £14.00

Ricotta & spinach cannelloni pasta, cherry tomato ragu, pesto

SPAGHETTI CARBONARA £14.00

Guancale, cream, parmesana reggiano

LASAGNA £15.00

House ragu, fontina bechamel, oven baked

CHICKEN MILANESE £14.00

Tender chicken, parmesan breadcrumbed, pan fried, patatine fritte, 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

FEGATINI ALLA SICILIANA £9.00

Housemade chicken liver pate, grilled artichokes,
balsamic onions, parmesan crisp

ANTIPASTI £13.00

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

BRUSCHETTA ROSSA £12.00

Roasted beetroot, blueberry & ricotta bruschetta, fresh mint

CALAMARI FRITTI £13.00

Crispy fried squid, calabrian chilli aioli

GAMBERONI ALLA SAMBUCA £15.00

Tiger prawns, sambuca flambe, cherry tomato cream

GRANCHIO e MASCARPONE £14.00

Crab & mascarpone tortelloni, lobster cream

BURRATA CICORIA e NOCI £13.00

Puglian burrata cheese, dressed chicory, walnut crumb

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

PESTO BABY POTATOES £4.00

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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 £23.00

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

ORATA ALLA PUTTANESCA £20.00

Pan fried seabream, braised fennel, tomato, olive, caper & anchovy sugo, pesto roasted baby potatoes

CANNELLONI RICOTTA E SPINACI £16.00

Ricotta & spinach cannelloni pasta, rich San Marzano tomato ragu

RISOTTO AL FUNGHI PORCINI £17.00

Classic parmesan risotto rice, ceps, porcini, salsa verde

POLLO ALLA TOSCANA £22.00

Pan fried chicken, baby potatoes, sun blushed tomato & spinach cream, asparagus

FILLETO 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 SAPORITI £21.00

Penne pasta, fillet of beef rags, Italian sausage, soft leeks, sun dried tomato & spinach cream



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DOLCE



NO 17 TIRAMISU £9.00

Authentic Italian dessert made of sponge fingers, mascarpone and coffee with a orange twist

PANNA COTTA £8.00

Set cream, vanilla, honey, summer berries

CREMA E CIOCCOLATO £8.00

Dark chocolate mousse, amaretti biscuit, Valpolicella glaze

CROLLA FAMILY FRESH ITALIAN ICE CREAM £5.00

Vanilla. Pistachio. Ferrero Rocher

TRIO OF SORBETS £6.50

Please ask your Server.

ADD AMARENA CHERRIES £2.00

FROMAGGIO £10.00

Fine selection of cheese, red onion jam, crisp bread.

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

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



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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