

PORCINI

@N^o 17

DRINKS MENU



APERITIVO

*A pre-meal drink specifically meant to whet your appetite.
The concept of the modern apéritif was invented by the distiller
Antonio Benedetto Carpano, who also created one of the first
types of vermouth in Turin in 1786.*

House measurement 35ml unless otherwise stated.

APEROL APERITIVO <i>Served over ice with a slice of orange.</i>	£4.00
CAMPARI <i>Served over ice with a slice of orange.</i>	£4.00
LILLET BLANC 50ml <i>Served chilled.</i>	£5.00
MARTINI BIANCO 50ml <i>Served over ice with a lemon zest.</i>	£4.00
MARTINI ROSSO 50ml <i>Served over ice with an orange zest.</i>	£4.00
NEGRONI <i>Malfy Arancia, Martini Rosso & Campari.</i>	£12.50
APEROL SPRITZ <i>Aperol, soda & Prosecco.</i>	£10.25
BELLINI <i>White peach, fresh lemon & Prosecco.</i>	£9.50
DOLCE AMARA <i>Campari, Martini Bianco & Amaretto.</i>	£9.50



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

CHAMPAGNE & SPARKLING

125ml | BOTTLE

CRUSE BRUT WHITE SPARKLING

Attractive, white flower & citrus. Bordeaux, France 11%

£8.50 | £35.00

SEA CHANGE PROSECCO ROSE

Scrumptious summer berries. Veneto, Italy 11%

£10.00 | £40.00

BOLLINGER SPECIAL CUVÉE

Apple & peach palate burst. Champagne, France 12%

£75.00

MOET & CHANDON ROSE NV

Juicy red berry explosion on the palate. Champagne, France 12%

£80.00

MOET & CHANDON IMPERIAL NV

Vibrant green apple & citrus. Champagne, France 12%

£70.00

LAURENT PERRIER ROSE

Ripe red fruit & high intensity freshness. Champagne, France 12%

£95.00

DOM PERIGNON VINTAGE 2012

Pear, toasted nuts & freshly baked bread. Champagne, France 12.5%

£260.00



ITALIAN WINE



WHITE WINE | 175ml | 250ml | BOTTLE

SEA CHANGE, CHARDONNAY

Puglia

£8.50 | £11.00 | £33.00

MONTECROCE

DOC Cortese, Vinchio Vaglio, Piedmont

£9.00 | £12.00 | £35.00

UVAM, PINOT GRIGIO

Mabis, Biscardo, Veneto

£9.00 | £12.00 | £35.00

SOGNO DEL SUD, GRILLO

Baglio Gibellina, Sicily

£9.25 | £12.25 | £36.00

SCHOLA SARMENTI, FIANO

Puglia

£45.00

ROSE WINE | 175ml | 250ml | BOTTLE

BELLA MODELLA PINOT GRIGIO ROSE

Terre di Chieti IGT, Abruzzo

£8.00 | £10.00 | £30.00

ROSAPASSO ROSE

IGT, Mabis, Biscardo, Veneto

£10.00 | £12.50 | £37.00

RED WINE | 175ml | 250ml | BOTTLE

BARBERA

Le Tane, Vinchio Vaglio, DOC Barbera, Piedmont

£9.00 | £12.00 | £35.00

SOGNO DEL SUD, NERO D'AVOLA

Baglio Gibellina, Sicily

£9.25 | £12.25 | £36.00

NEROPASSO

Mabis, Biscardo, Veneto

£10.00 | £12.50 | £37.00

CHIANTI CLASSICO

DOCG, Castello di Meleto, Tuscany

£13.00 | £17.00 | £51.00

SCHOLA SARMENTI, NEGROAMARO

Puglia

£42.00

VALPOLICELLA RIPASSO

Ripasso Superiore, Ciliegi, Ilatium Morini, Veneto

£60.00

AMARONE DELLA VALPOLICELLA CLASSICO

DOCG, Mabis, Biscardo, Veneto

£100.00

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INTERNATIONAL WINE

WHITE | 175ml | 250ml | BOTTLE

LAS CONDES, SAUVIGNON BLANC

Rapel Valley, Chile
£8.00 | £10.00 | £30.00

BERONIA, VERDEJO

Rueda, Spain
£9.25 | £12.25 | £36.00

DOMAINE LONG-DEPAQUIT, CHABLIS

Bourgogne, France
£63.00

RED WINE | 175ml | 250ml | BOTTLE

LAS CONDES, MERLOT

Rapel Valley, Chile
£8.00 | £10.00 | £30.00

MONTANES, MALBEC

Mendoza, Argentina
£9.00 | £12.00 | £35.00

MAYOR DE CASTILLA, TEMPRANILLO

Ribera del Duero, Spain
£10.25 | £13.25 | £39.00

CHATEAU NEUF DE PAPE, GRENACHE

Rhone Valley, France
£69.00



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GIN

All gins are listed with our recommended serve to best enhance their flavour. Measurements are 35ml & prices do not include mixers.

CAORUNN Balmenach Distillery, Scotland. <i>Dehydrated red apple & Mediterranean tonic.</i>	£6.50
CAORUNN RASPBERRY Balmenach Distillery, Scotland. <i>Raspberries & Lemonade.</i>	£7.00
ISLE OF BARRA ATLANTIC Isle of Barra Distillery, Scotland. <i>Rosemary, cucumber ribbon & tonic.</i>	£6.00
THE BOTANIST Bruichladdich Distillery, Islay <i>Rosemary, pink grapefruit & tonic.</i>	£7.00
HENDRICKS Girvan Distillery, Scotland <i>Cucumber ribbon & Elderflower tonic.</i>	£6.50
RASSAY Isle of Rassay Distillery, Scotland <i>Orange & Mediterranean tonic.</i>	£6.50
TYREE Tyree Whisky Company, Scotland <i>Pink grapefruit & Mediterranean tonic.</i>	£7.00
MISTY ISLE Isle of Skye, Scotland <i>Orange & Mediterranean tonic.</i>	£6.50
KINTYRE Beinn an Tuirc Distillery, Scotland <i>Mint & Mediterranean tonic.</i>	£6.50
IONA Botanicals foraged from Iona, Scotland <i>Lemon peel & tonic.</i>	£6.50
TOBERMORY Tobermory, Mull <i>Orange & tonic.</i>	£6.50
WILD ISLAND Colonsay, Scotland <i>Lemon, thyme & Mediterranean tonic.</i>	£7.50
ROCK ROSE Dunnet Bay, Scotland <i>Orange, Rosemary & Elderflower tonic.</i>	£7.00

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MALFY ORIGINALE £6.50
Moncalieri, Italy
Lime & Mediterranean tonic.

MALFY CON LIMONE £6.50
Moncalieri, Italy
Lemon wedge & Mediterranean tonic.

MALFY ARANCIA £6.50
Moncalieri, Italy
Orange wedge & Mediterranean tonic.

TANQUERAY "00" £3.70
Cameronbridge, Scotland
Pink grapefruit & tonic.

FEVER TREE MIXERS

TONIC	£3.20
LIGHT	£3.20
MEDITERRANEAN	£3.20
ELDERFLOWER	£3.20
GINGER ALE	£3.20
GINGER BEER	£3.20
LEMONADE	£3.20
SODA	£3.00



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SPIRITS

House measurement 35ml & prices do not include mixers.

VODKA

BELVEDERE	£7.50
GREY GOOSE	£7.50
CARIEL VANILLA VODKA	£6.00

RUM

BACARDI WHITE	£4.50
DON Q CRISTAL WHITE	£5.00
DON PAPA 7yr GOLDEN	£6.50
RON BARCELO ANEJO DARK	£6.00
KRAKEN BLACK SPICED	£5.00

TEQUILA AND MEZCAL

PATRON SILVER	£7.00
UNION UNO	£8.00

BOURBON AND WHISKEY

GENTLEMAN JACK WHISKEY	£8.00
WOODFORD RESERVE BOURBON	£6.50
MAKERS MARK	£6.00

BRANDY AND COGNAC

REMY MARTIN XO	£35.00
HENNESSY VS	£9.00
CARLOS SOLERA GS	£8.00

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WHISKY

ISLAY

ARDBEG UIGEADAIL

£10.00

CAOL ILA 12yr

£10.00

HIGHLAND

BALVENIE CARIBBEAN CASK

£13.00

DALMORE 12yr

£12.00

OBAN LITTLE BAY

£11.00

OBAN 14yr

£16.00

LOWLAND

AUCHENTOSHAN THREE WOOD

£10.00

CAMPBELLTOWN

CAMPBELTOWN MALT OF THE MONTH

£POA

ISLAND

TALISKER STORM

£10.00

TOBERMORY 12yr

£9.00

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COCKTAILS

MOJITO Rum, oodles of fresh mint & lime, topped with soda.	£12.00
OLD FASHIONED Kentucky bourbon, orange sugar & angostura bitters.	£13.50
MAI TAI Rum, Grand Marnier, lime, orgeat & pressed pineapple.	£12.00
MARGARITA Tequila, Cointreau & fresh lime.	£12.00
DRY MARTINI Vodka or Gin, vermouth wash & orange bitters.	£14.50
DIRTY MARTINI Vodka or Gin, olive brine & vermouth wash.	£14.50
SWEET MARTINI Vodka or Gin, sweet vermouth & maraschino cherry.	£14.50
BLOODY MARY Vodka, spices, lemon & tomato juice with a tawny port float.	£13.00
BELLINI Porcini blend white peach topped with prosecco.	£9.50
MANHATTAN PERFECT Kentucky bourbon, sweet & dry vermouth with bitters.	£14.00
MANHATTAN SWEET Kentucky bourbon, sweet vermouth, maraschino syrup.	£14.00
GRAPPA MANHATTAN Grappa de Moscato, sweet vermouth & maraschino bitters.	£12.50
DAIQUIRI White rum, fresh lime, sugar & chilled water.	£9.00
NEGRONI Malfy arancia gin, Campari & sweet vermouth.	£12.50
ESPRESSO MARTINI Vanilla vodka, espresso & Kahlua.	£11.00
DOLCE AMARA Campari, Martini Bianco & Amaretto.	£9.50
AMARETTO SOUR Amaretto, lemon juice, orange bitters & (optional) egg white.	£10.00

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CHAMPAGNE COCKTAILS

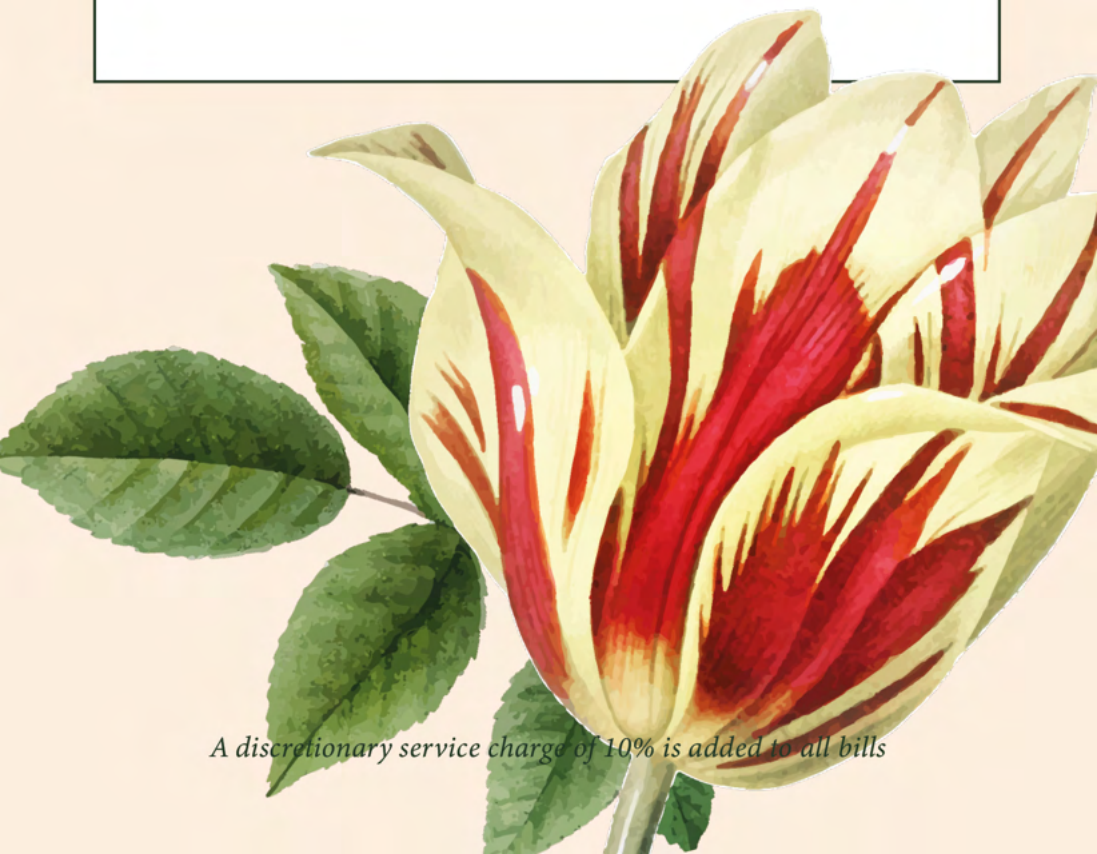
CLASSIC CHAMPAGNE COCKTAIL
Cognac, orange sugar & aromatic bitters.
£10.00

POINSETTA
Cointreau orange liqueur & cranberry.
£8.00

ROSSINI
Strawberry liqueur & fresh strawberries.
£8.50

FRENCH 75
Gin, sugar & fresh lemon juice.
£8.50

KIR ROYAL
Blackberry liqueur.
£7.50



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MOCKTAILS

BORA BORA BREW £6.00
Pressed pineapple, pomegranate & ginger ale.

CINDERELLA* £5.50
Fresh orange, pressed pineapple & lemon, with soda.

HOBSONS CHOICE £5.50
Fresh orange, apple, lime & pomegranate, with soda.

ST KITTS* £6.00
Pressed pineapple, lime & pomegranate, with ginger ale.

**Contains angostura bitters @ 44.7%abv*

FREE FROM RANGE

TANQUERAY "00" GIN £3.70
Cameronbridge, Scotland Pink grapefruit & tonic.

MORETTI "00" 330ml £4.00
Fresh, hoppy & citrus. Udine, Italy. 0%

PERONI GLUTEN FREE 330ml £5.50
Crisp & refreshing. Roma, Italy. 5%



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SOFTS

APPLETISER	£4.00
IRN BRU	£3.50
COCA COLA	£3.50
COCA COLA DIET	£3.50
SAN PELLEGRINO BLOOD ORANGE	£3.50
SPARKLING or STILL SMALL	£2.50
SPARKLING or STILL LARGE	£5.00
LIME & SODA	£3.50
FEVER TREE MIXERS	
TONIC	£3.20
LIGHT	£3.20
MEDITERRANEAN	£3.20
ELDERFLOWER	£3.20
GINGER ALE	£3.20
GINGER BEER	£3.20
LEMONADE	£3.20
SODA	£3.00

FRESH JUICES

APPLE JUICE	£2.50
PINEAPPLE JUICE	£2.50
ORANGE JUICE	£2.50
CRANBERRY JUICE	£2.50

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BEER & CIDER

WEST ST MUNGO LAGER 330ml £5.50
Bavarian-style Hellas lager.
Glasgow, Scotland. 4.9%

SKY BLACK DARK ALE 500ml £7.50
Dark ruby & full-bodied ale.
Skye, Scotland. 4.5%

SCHIEHALLION PILSNER 330ml £5.50
Fresh crispy citrus.
Alva, Scotland. 4.8%

ISLE OF ARRAN BLONDE 500ml £7.50
Golden continental style.
Arran, Scotland. 5%

BREW DOG PUNK IPA 330ml £6.00
Golden with a grapefruit riot.
Ellon, Scotland. 5.4%

BIRRA MORETTI 330ml £5.00
Hoppy & fruity well-balanced lager.
Udine, Italy. 4.6%

PERONI NASTRA AZZURO 330ml £5.00
Crisp & refreshing.
Roma, Italy. 5%

PERONI GLUTEN FREE 330ml £5.50
Crisp & refreshing.
Roma, Italy. 5%

MORETTI "00" 330ml £4.00
Fresh, hoppy & citrus.
Udine, Italy. 0%

THISTLY APPLE CIDER 330ml £6.00
Lightly sparkling & smooth.
Dunbar, Scotland. 4.4%

THISTLY FRUIT CIDER 330ml £7.00
Strawberry, elderflower & blackcurrant.
Dunbar, Scotland. 4%

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PORCINI

AT NO 17 THE PROMENADE



LUNCH MENU

MINISTRONE £7.00 (V, Ve)

Thick Italian vegetable soup with orzo pasta and focaccia bread

BRUSCHETTA DI CAPONATA £8.00 (V, Ve, OA)

Toasted sourdough with aubergine relish and parmigiana shavings

BURRATA POMODORO £10.00 (V, GF, OA)

Puglia burrata cheese with heritage sun blushed cherry tomato, sweet basil and croutons

FEGATINI ALLA SICILIANA £9.00

Homemade chicken liver pate with toasted focaccia, grilled artichokes and red onion jam

CALAMARI FRITTI £10.00

Crispy fried squid, Calabrian chilli aioli

ARANCINI CON GAMBERI MARRONI £10.00

Crispy hot brown shrimp risotto balls with Romesco sauce

CAESAR SALAD £7.50 (V, OA)

Classic Romaine lettuce, croutons, pickled anchovies, Caesar dressing

SPAGHETTI CARBONARA £14.00

Guanciale, cream, parmigiano Reggiano

LASAGNA £13.00

House ragu, fontina bechamel, oven baked

TAGLIATELLE NAPOLI £12.00 (V, Ve, OA)

San Marzano tomato sauce, tagliatelle

MANICOTTI CON SALMONE E SPINACHI £13.00

Cannelloni pasta stuffed with hot smoked salmon, spinach & ricotta in creamy roasted pepper sauce

TAGLIATELLE ALL'ARRABIATA £12.00 (V, Ve, OA)

Calabrian Chilli, San Marzano tomato sauce, tagliatelle

BRAISED BEEF RAVIOLI £13.00

House San Marzano tomato sauce

PESCE FRITTI £14.00

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

CHICKEN MILANESE £14.00

Tender chicken, parmesan breadcrumb, pan fried, patatine fritte, garlic aioli

FOCACCIA MILANESE £15.00

Tender chicken, parmesan breadcrumb, patatine fritte, garlic mayonnaise, Caesar salad

FOCACCIA ANTIPASTI £15.00

Parma ham, Coppa, Milano salami, aioli, mozzarella cheese, patatine fritte

FOCACCIA CAPONATA £13.00 (V, Ve, OA)

Sicilian Aubergine Relish, chilli aioli, mozzarella, patatina fritta

V - Vegetarian | Ve - Vegan | GF - Gluten Free | OA - OPTION AVAILABLE
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ANTIPASTI

CREMA DI PORCINI £11.00 (V, GF, OA)

Creamy soup of ceps with sautéed wild mushrooms and sourdough croute

INVOLTINI DI SALSICCIA £11.00

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

CARNE CRUDA ALL'ALBESE £13.00 (GF, OA)

Dry aged beef fillet tartar, lemon, parmigiana shavings, focaccia and white truffle aioli

ANTIPASTI £14.00 (GF, OA)

Parma Ham, Coppa, Milano salami, olives, burrata di Puglia, focaccia, grilled artichokes

AGNOLOTTI DI COSCIA D'ANATRA £11.00

Handmade duck & porcini Piedmont ravioli with tomato ragout, vermouth cream and touch of truffle

CALAMARI FRITTI £13.00

Crispy fried squid, Calabrian chilli aioli

ARANCINI CON GAMBERI MARRONI £13.00

Hot crispy brown shrimp risotto balls with romesco sauce

CAPELANTE ALLA VENEZIANO £15.00 (GF, OA)

Caramelized Isle of Mull scallops with lemon, roasted garlic and parmesan cream, samphire & herb crumb

GRANCHIO E MASCARPONE £14.00

Crab & Mascarpone tortelloni, lobster cream

BRUSCHETTA CON BURRATA E CAPONATA £10.00 (V, Ve, OA)

Grilled sourdough slice, topped with authentic Sicilian aubergine relish and creamy Puglian burrata

INSALATA CESARE £8.00 (GF, OA)

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



AGNOLOTTI DI COSCIA D'ANATRA £19.50

Homemade Duck & Porcini Piedmont Ravioli with San Marzano Tomato Ragout, Vermouth Cream and Touch of Truffle

CARNE AL FORNO £17.00

Classic ragu, fontina bechamel, layered pasta, oven baked

GRANCHIO E MASCARPONE £21.00

Crab and mascarpone tortelloni, lobster cream

SPAGHETTI ALLO SCOGLIO £23.00

Langoustine, mussels, scallops, clams, white wine garlic chilli sauce

RIGATONI ALLA NORMA £14.50 (V, Ve, OA)

Rigatoni pasta with classic sicilian roasted aubergines, garlic, tomato, herbs and chilli

MANNICOTTI CON SALMONE E SPINACHI £15.00

Cannelloni pasta stuffed with salmon, spinach & ricotta in rich tomato and roasted pepper sauce

SPIGOLA PICCATA £21.00

Baked sea bass fillet with sun blushed cherry tomato and herb crust served on bed of creamy parmigiana risotto and topped with succulent caponata

CAPELANTE ALLA VENEZIANA £30.00 (GF, OA)

Caramelized Isle of Mull scallops served with truffle infused potato gratin, creamy lemon & roasted garlic sauce, samphire and herb crumb

OSSOBUCO DI VITELLO £28.00 (GF)

Slow braised veal shank in tomato, herb and wine sauce, served with creamy risotto Milanese, zingy gremolata and roasted heritage carrots

RISSOTTO ALLA ZUCA £14.50 (V, GF)

Creamy parmigiano risotto rice with roasted butternut squash, rosemary and mascarpone

POLLO ALLA TOSCANA £22.00 (GF)

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

BRASATO DI GUANCIALE DI MANZO £25.00 (GF)

Slow Braised Beef Cheek, Potato Gratin, Butternut Squash, Rainbow Carrots, Baby Onions and Rich Jus

STRACCETTI SAPORITI £21.00

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

FILLETO DICIASSETTE £37.00 (GF)

Pan seared dry aged fillet steak, pancetta bacon, chicken liver pate, gratin potatoes, red wine sauce

INSALATA CESARE DI POLLO £18.00 (GF, OA)

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

DOLCE



NO 17 TIRAMISU £9.00

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

SBRICOLATA £8.50

Pear-Blackberry & Ricotta Crumble with Pistachio Ice Cream

CREMA E CIOCCOLATO £8.00 (GF, OA)

Dark chocolate mousse, amaretti biscuit, Valpolicella glaze

CROLLA FAMILY FRESH ITALIAN ICE CREAM £5.00

Mix of Vanilla, Pistachio, Ferrero Rocher

TRIO OF SORBETS £6.50 (VE, GF)

Please ask your server.

ADD AMARENA CHERRIES £2.00


FROMAGGIO £12.00

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

LIQUEURS

AMARETTO DISARONNO	£5.00
BAILEYS 50ml	£5.00
COINTREAU	£5.00
DRAMBUIE 50ml	£6.00
GLAYVA	£6.00
GRAND MARNIER	£6.50
KAHLUA	£5.00
TIA MARIA	£5.00

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AFTER DINNER

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

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

GRAPPA MANHATTAN £12.50
Grappa de moscato, sweet vermouth & maraschino bitters.

DOLCE AMARA £9.50
Campari, Martini Bianco & Amaretto.

LIQUEUR COFFEE £3.70
Hot coffee with cream; add your liqueur to the price.

DIGESTIVE

BENEDICTINE £6.00

GRAPPA TOSOLINI £6.50

LIMONCELLO £5.00

PORT

KOPKE RUBY PORT 50ml £6.00

KOPKE LBV 2018 VINTAGE 50ml £7.00

HOT DRINKS

ESPRESSO £2.50

DOUBLE ESPRESSO £4.00

AMERICANO £3.50

FLAT WHITE £3.75

LATTE £4.00

CAPPUCCINO £4.00

HOT CHOCOLATE £4.00

TEA £2.70

PREMIUM TEA £3.50

Peppermint, Chamomille, Raspberry, Green, Earl Grey.

All tea & coffee available as decaffeinated.

Oat milk available as dairy alternative.

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