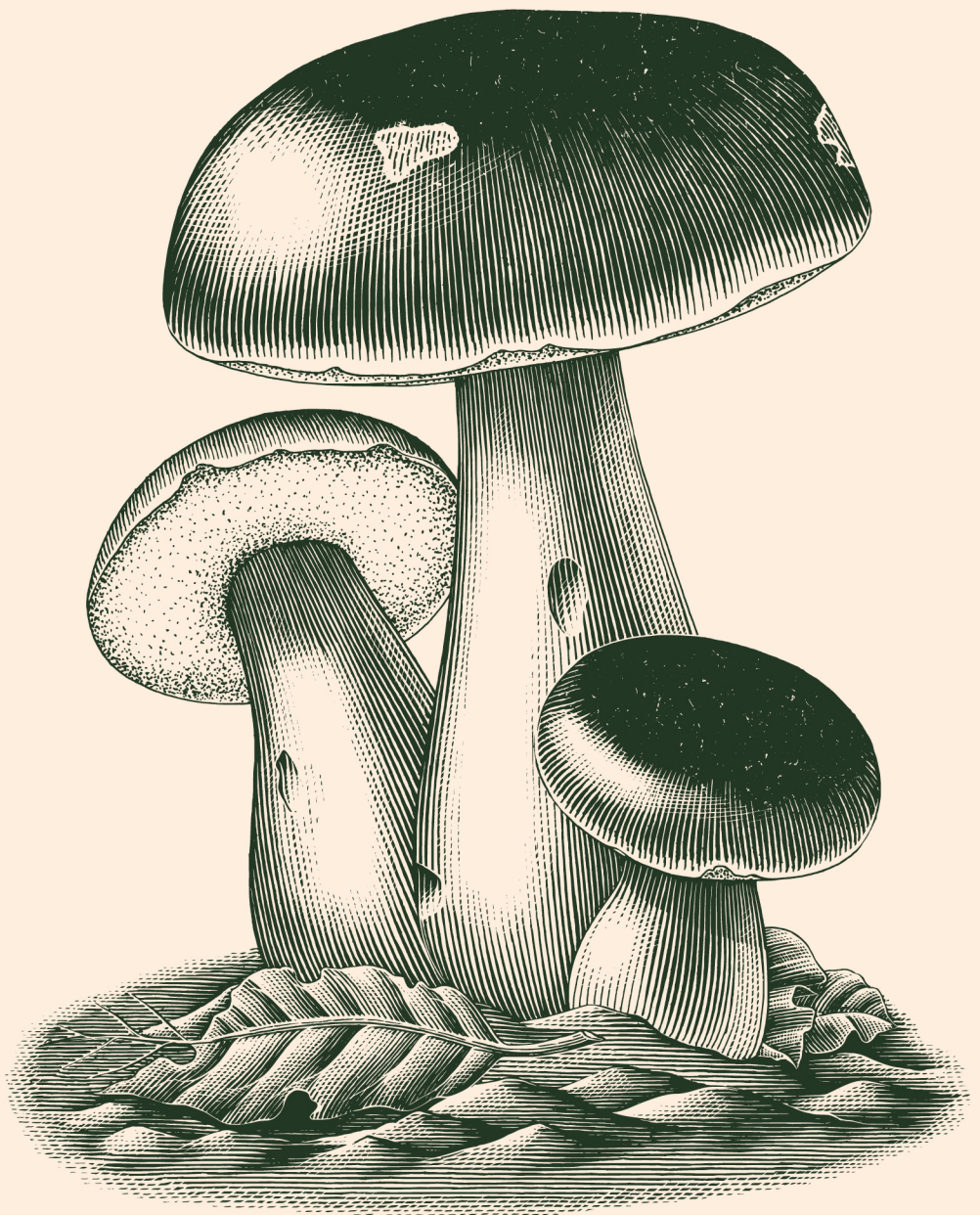


PORCINI

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 breadcrumbed, pan fried, patatine fritte, garlic aioli

FOCACCIA MILANESE £15.00

Tender chicken, parmesan breadcrumbed, 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
A discretionary service charge of 10% is added to all bills

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

CAPESANTE 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

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

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 an 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

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|--------------------|-------|
| 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 |

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.

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.

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

