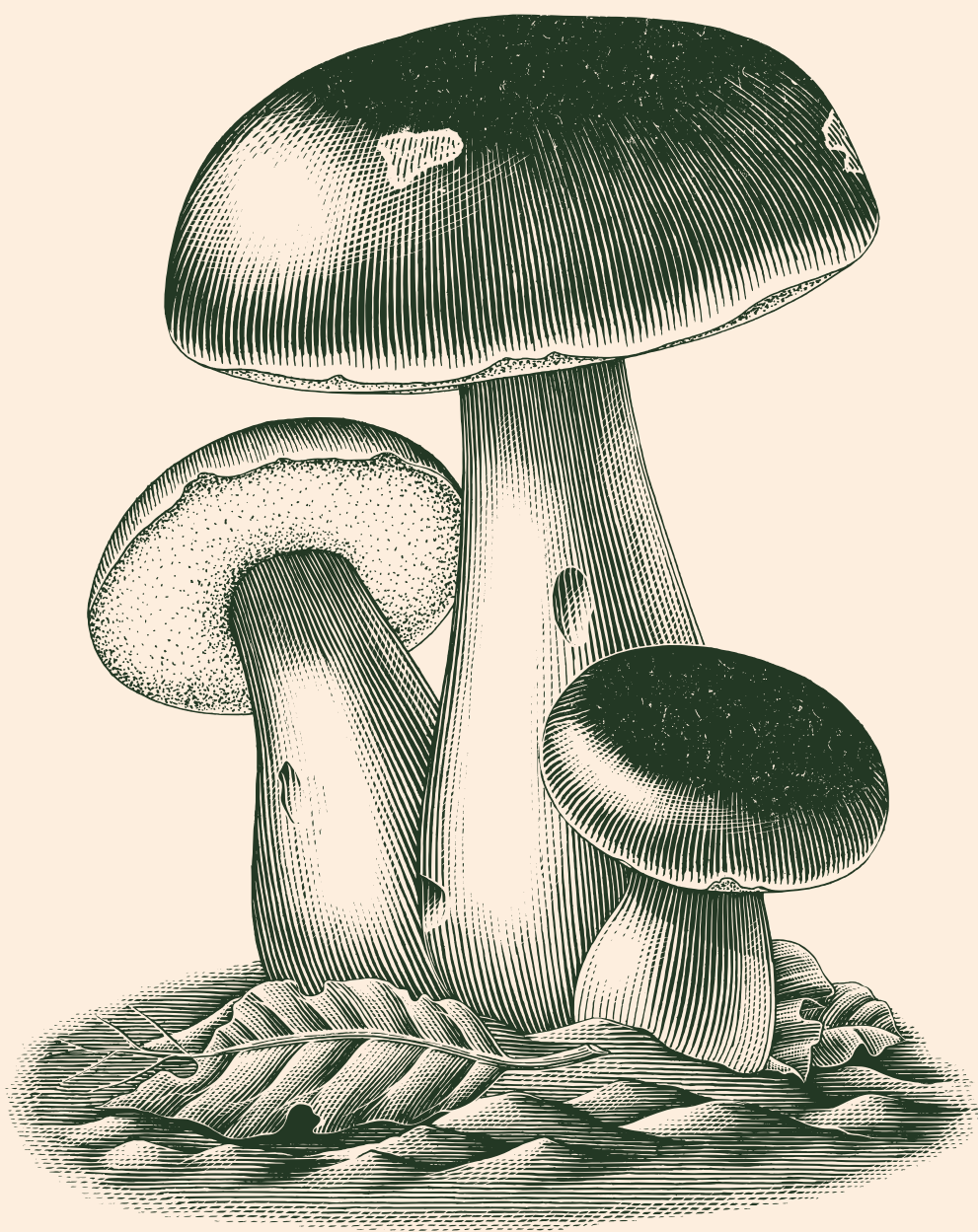


PORCINI

AT NO 17 THE PROMENADE



LUNCH MENU

CREMA DI PORCINI £8.00 (V, GF, OA)

Creamy soup of ceps with sautéed wild mushrooms and sourdough croute

BRUSCHETTA DI CAPONATA £9.50 (V, Ve, OA)

Toasted sourdough with aubergine relish and parmigiana shavings

ARANCINI PICCANTI ALLA N'DUJA £11.00

Crispy N'duja risotto balls, cream, tarragon, porcini & wild mushrooms, spring herbs

BURRATA POMODORO £11.00 (V, GF, OA)

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

FEGATINI ALLA SICILIANA £10.00

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

CALAMARI FRITTI £11.00

Crispy fried squid, Calabrian chilli aioli

INSALATA CESARE £8.50 (V, OA)

Classic Romaine lettuce, croutons, pickled anchovies, Caesar dressing

LINGUINE CARBONARA £15.00

Guanciale, cream, parmigiana Reggiano

LASAGNA £16.00

House ragu, fontina bechamel, oven baked

TAGLIATELLE NAPOLI £13.00 (V, Ve, OA)

San Marzano tomato sauce, tagliatelle

TAGLIATELLE ALL'ARRABIATA £13.00 (V, Ve, OA)

Calabrian Chilli, San Marzano tomato sauce, tagliatelle

BRAISED BEEF RAVIOLI £15.00

House San Marzano tomato sauce

PESCE FRITTI £15.00

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

CHICKEN MILANESE £15.00

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

FOCACCIA MILANESE £15.50

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

FOCACCIA ANTIPASTI £15.50

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

FOCACCIA CAPONATA £14.00 (V, Ve, OA)

Sicilian Aubergine Relish, chilli aioli, mozzarella, patatina frita

INSALATA CESARE £11.50 (V, OA)

Classic Romaine lettuce, croutons, pickled anchovies, Caesar dressing

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

MENU PRANZO e PRE-SERALE

LUNCH & EARLY EVENING MENU
SERVED 12.00PM-3.00PM & 5.00PM - 6.30PM

2 COURSES £28.50 | 3 COURSES £35.00

Add a bottle of house wine for only £20

LAS CONDES, SAUVIGNON BLANC, Rapel Valley, Chile

BELLA MODELLA PINOT GRIGIO ROSE, Terre di Chieti IGT, Abruzzo

LAS CONDES, MERLOT, Rapel Valley, Chile

ANTIPASTI

FEGATINI ALLA SICILIANA (GFOA)

House made chicken liver pate, grilled artichokes,
balsamic & red onion chutney, focaccia crisps

CALAMARI FRITTI

Crispy fried squid, calabrian chilli aioli, lemon

BRUSCHETTA CON BURRATA E CAPONATA

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

SECONDO

CARNE AL FORNO

12 Hours slow braised beef shin ragu, taleggio bechamel,
layered pasta, oven baked with rich San Marzano tomato sauce

SPIGOLA PICCATA

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

POLLO ALLA TOSCANA

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

RIGATONI ALLA NORMA (V, VEOA)

Rigatoni pasta, roasted aubergines, San Marzano tomato sugo, spring herbs

DOLCE

NO 17 TIRAMISU

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

CREMA E CIOCCOLATO (GFOA)

Dark chocolate mousse, Amaretti biscuits, Valpolicella glaze

CROLLA FAMILY FRESH ITALIAN ICE CREAM

Vanilla. Pistachio. Ferrero Rocher

ANTIPASTI

CREMA DI PORCINI £11.00 (V, GF, OA)

Creamy soup of ceps with sautéed wild mushrooms and sourdough croute

INVOLTINI DI SALSICCIA £12.00

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

ANTIPASTI £14.00 (GF, OA)

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

AGNOLOTTI DI GUANCIA DI MANZO £13.00

Slow braised beef cheek piedmont ravioli in a garlic and tomato sugo with vermouth cream

CALAMARI FRITTI £13.00

Crispy fried squid, Calabrian chilli aioli

ARANCINI PICCANTI ALLA N'DUJA £12.00

Crispy N'duja risotto balls, cream, tarragon, porcini & wild mushrooms, spring herbs

GAMBERONI ALLA SAMBUCA £16.00 (GF)

Tiger prawns, sambuca flambe, cherry tomato cream, fresh herbs

GRANCHIO E MASCARPONE £14.00

Crab & Mascarpone tortelloni, lobster cream

BRUSCHETTA CON BURRATA E CAPONATA £13.00 (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 £6.00

CHILI GARLIC BROCCOLI £6.00

PICKLED ANCHOVIES £5.00

PESTO BABY POTATOES £6.00

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

SECONDO

AGNOLOTTI DI GUANCIA DI MANZO £26.00

Slow braised beef cheek piedmont ravioli in a garlic
and tomato sugo with vermouth cream

CARNE AL FORNO £19.50

Classic ragu, fontina bechamel, layered pasta, oven baked

GRANCHIO E MASCARPONE £28.00

Crab and mascarpone tortelloni, lobster cream

LINGUINI ALLO SCOGLIO £28.00

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

RIGATONI ALLA NORMA £18.00 (V, Ve, OA)

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

RISSOTTO ALLA ZUCA £18.00 (V, GF)

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

SPIGOLA PICCATA £24.00

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

OSSOBUCO DI VITELLO £30.00 (GF)

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

POLLO ALLA TOSCANA £24.00 (GF)

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

STRACCETTI SAPORITI £26.00

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

FILLETO DICIASSIETE £39.00 (GF)

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

INSALATA CESARE DI POLLO £19.00 (GF, OA)

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



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



DOLCE



NO 17 TIRAMISU £10.00

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

SBRICOLATA £9.00

Pear-Blackberry & Ricotta Crumble with Pistachio Ice Cream

CREMA E CIOCCOLATO £9.00 (GF, OA)

Dark chocolate mousse, Amaretti biscuits, 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 cheeses, red onion jam, crisp bread.

AMARETTI AFFOGATO £10.00

Espresso, Vanilla Ice Cream, Amaretto Liquor
and crushed Amaretti Biscuits.

LIQUEURS

AMARETTO DISARONNO	£6.00
BAILEYS 50ml	£6.00
COINTREAU	£6.00
DRAMBUIE 50ml	£6.00
GLAYVA	£6.00
GRAND MARNIER	£7.00
KAHLUA	£6.00
TIA MARIA	£6.00

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



AFTER DINNER

AULD APPLIANCE FRAPPE 8.00
Amaretto, cognac & baileys served over crushed ice.

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

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

DOLCE AMARA £10.00
Campari, Martini Bianco & Amaretto.

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

DIGESTIVE

BENEDICTINE £6.00
GRAPPA TOSOLINI £6.50
LIMONCELLO £6.00

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 £4.20
LATTE £4.20
CAPPUCCINO £4.20
HOT CHOCOLATE £4.20
TEA £2.70
PREMIUM TEA £3.50
Peppermint, Chamomile, Raspberry, Green, Earl Grey.

*All tea & coffee available as decaffeinated.
Oat milk available as dairy alternative. £.50*

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

