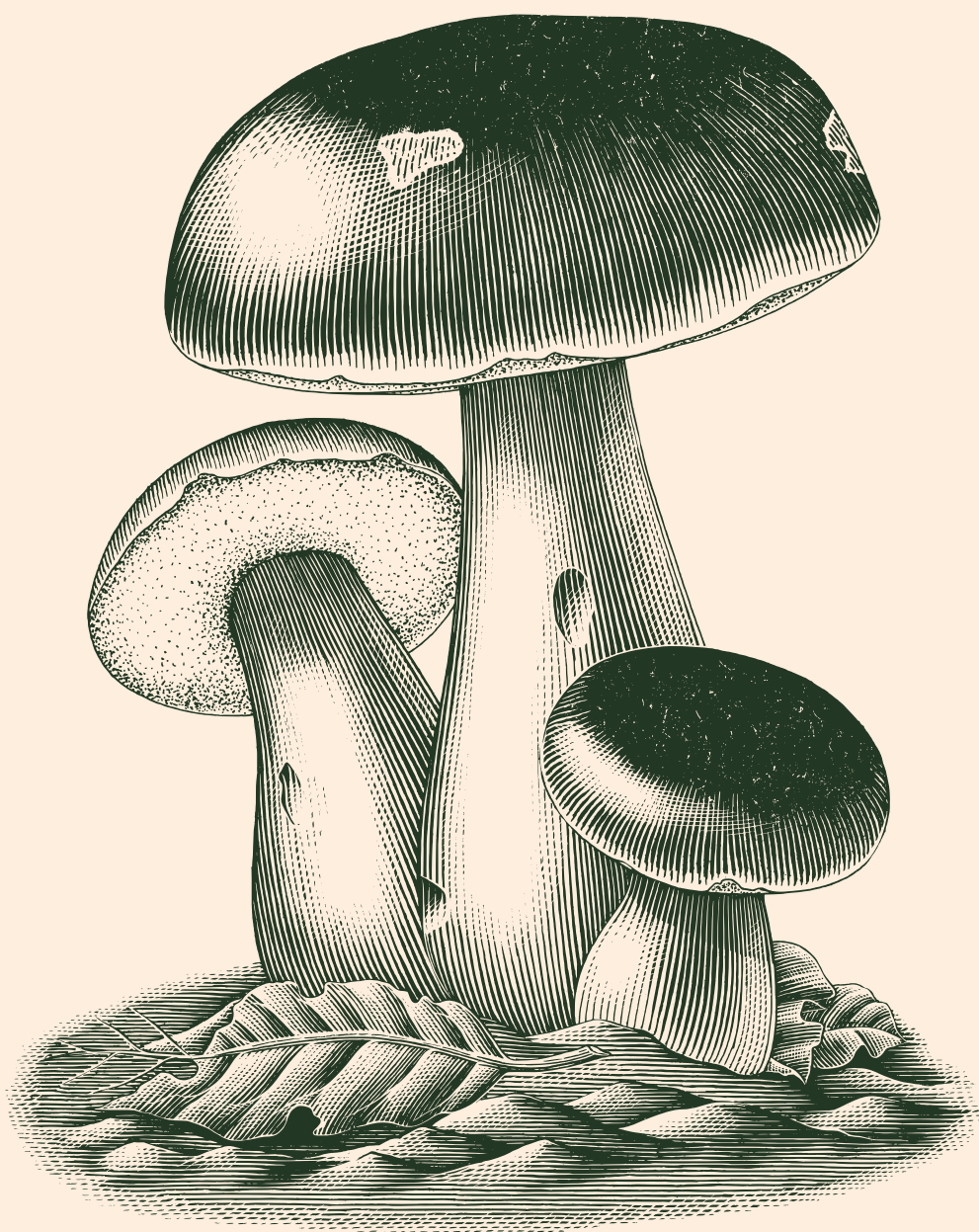


PORCINI

AT NO 17 THE PROMENADE



LUNCH MENU

BRUSCHETTA VERDE (V, VEOA) £9.50

Toasted sourdough, crushed green peas, mint, extra virgin olive oil and Parmigiano shavings

BURRATA AL POMODORO (V, GFOA) £11.00

Creamy burrata cheese with sun-blushed cherry tomatoes, basil and croutons

MOUSSE DI POLLO AL TARTUFO (GFOA) £10.00

Chicken liver mousse with crispy focaccia, grilled artichokes, balsamic glaze and fig jam

CALAMARI FRITTI £11.00

Crispy fried squid, Calabrian chilli aioli

INSALATA CAPRESE (GF, V, VEOA) £10.00

Fresh mozzarella, plum tomatoes, basil, extra virgin olive oil and sea salt

INSALATA CESARE (GFOA) £8.50

Classic romaine lettuce, handcrafted Caesar dressing, pickled anchovies, croutons

LINGUINE CARBONARA (GFOA) £16.00

Crispy guanciale, free-range egg yolks, Pecorino Romano

LASAGNA £15.00

Pasta layered with house ragu and cheese bechamel, seasonal salad, patatine fritte

TORTIGLIONI NAPOLI (V, VEOA, GFOA) £14.00

San Marzano tomato sauce, fresh herbs

TORTIGLIONI ALL'ARRABBIATA (V, VEOA, GFOA) £14.00

Calabrian chilli, San Marzano tomato sauce, fresh herbs

BRAISED BEEF RAVIOLI £15.00

House San Marzano tomato sauce, sun-blushed cherry tomatoes

PESCE FRITTI £15.00

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

CHICKEN MILANESE £16.00

Crispy tender chicken, parmesan breadcrumbed, golden fried, patatine fritte, garlic aioli

FOCACCIA MILANESE £16.50

Crispy tender chicken, parmesan breadcrumbed, patatine fritte, garlic aioli, romaine lettuce

FOCACCIA ANTIPASTI £16.50

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

FOCACCIA CAPRESE (V, VEOA) £15.00

Seasoned tomato slices, mozzarella, basil, patatine fritte

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

MOUSSE DI POLLO AL TARTUFO (GFOA)

Silken chicken mousse infused with black truffle, served on toasted focaccia with dressed radicchio and roasted hazelnuts.

BRUSCHETTA PESCA E DOLCELATTE (V)

Creamy dolcelatte, caramelised peaches and grilled sourdough, finished with pickled red onion.

CALAMARI FRITTI

Lightly fried calamari served with lemon and aioli.

SECONDO

SOGLIOLA PICCATA

Grey Sole fillet, linguine with garlic, white wine and parsley, finished with extra virgin olive oil and anchovy crumb.

RISOTTO AL RADICCHIO E DOLCELATTE (GF, V)

Creamy Arborio risotto with braised radicchio and melted dolcelatte.

SUPREMA DI POLLO PRIMAVERA (GFOA)

Pan-roasted chicken supreme with new potatoes, asparagus, peas and mint, finished with chicken jus.

STRACCETTI SAPORITI (GFOA)

Tortiglioni with beef fillet ragù, Italian sausage, courgette and spinach in a light cream reduction.

DOLCE

CREMA E CIOCCOLATO (GFOA)

Dark chocolate mousse, Amaretti biscuits, Valpolicella glaze

CANNOLI

Crisp Sicilian cannoli filled with sweet ricotta and pistachio

CROLLA FAMILY FRESH ITALIAN ICE CREAM

Trio of vanilla, pistachio, Ferrero Rocher

ANTIPASTI

AGNOLOTTI PANCETTA E PORCINI £13.00

Handcrafted agnolotti filled with slow-rendered pancetta and sautéed wild porcini, delicately enriched with mascarpone and thyme, finished with a light chicken butter sauce.

MOUSSE DI POLLO AL TARTUFO (GFOA) £12.50

Silken chicken mousse infused with black truffle, served on toasted focaccia with dressed radicchio and roasted hazelnuts.

INVOLTINI DI SALSICCIA £13.00

Italian sausage, fontina cheese, 'nduja, wrapped in crisp filo pastry, served with basil aioli.

ANTIPASTO MISTO (GFOA) £15.00

Selection of Parma ham, Coppa and Milano salami with burrata di Puglia, grilled artichokes, marinated olives, focaccia and balsamic onions.

BRUSCHETTA PESCA E DOLCELATTE (V) £12.00

Creamy dolcelatte, caramelised peaches and grilled sourdough, finished with pickled red onion.

CARPACCIO DI ZUCCHINI E RICOTTA (GF, VEOA) £12.00

Delicate courgette carpaccio with whipped ricotta, lemon curd and shaved Pecorino Romano.

CALAMARI FRITTI £13.00

Lightly fried calamari served with lemon and aioli.

BURRATA ARANCIA E FRAGOLE (GF, V) £13.50

Puglian burrata with orange, strawberry and basil salad, finished with a Calabrian chilli-honey glaze.

TARTARE DI TONNO ROSSO (GF) £16.00

Hand-cut red tuna tartare with avocado cream, grapefruit segments and finely grated bottarga.

GRANCHIO E MASCARPONE £14.00

Handcrafted tortelloni, crab & mascarpone, served in lobster cream.

CAPELANTE (GF) £18.00

Golden-seared scallops with silky pea and fresh mint purée, crispy Parma ham shards and pickled endive.

INSALATA CESARE (GFOA) £8.50

Classic romaine lettuce, handcrafted Caesar dressing, pickled anchovies, croutons.

SIDES

MARINATED OLIVES £5.00

PICKLED ANCHOVIES £5.00

ROCKET, PARMESAN & TOMATO SALAD £5.00

TRUFFLE & PARMESAN FRIES £5.00

HANDCRAFTED FOCACCIA £6.00

GRILLED ASPARAGUS £6.00

CHILLI GARLIC BROCCOLI £6.00

PESTO BABY POTATOES £6.00

SECONDO

AGNOLOTTI PANCETTA E PORCINI £26.00

Handcrafted agnolotti filled with slow-rendered pancetta and sautéed wild porcini, delicately enriched with mascarpone and thyme, finished with a light chicken butter sauce.

CARNE AL FORNO £20.00

Classic 12hr slow braised beef shin ragu, fontina béchamel, layered pasta, oven baked.

GRANCHIO E MASCARPONE £28.00

Handcrafted tortelloni, crab & mascarpone, served in lobster cream.

LINGUINE ALLO SCOGLIO (GFOA) £29.50

Linguine with local langoustines, mussels and clams in a delicate shellfish broth infused with garlic and a touch of chilli.

CANNELLONI DI ZUCCA (V, VEOA) £18.50

Fresh cannelloni filled with roasted summer butternut squash, served with sage velouté, sautéed mushrooms and toasted pine nuts.

SOGLIOLA PICCATATA £24.00

Grey Sole fillet, linguine with garlic, white wine and parsley, finished with extra virgin olive oil and anchovy crumb.

TRANCIO DI TONNO (GF) £28.00

Grilled tuna loin served on squid ink risotto with courgette and a lemon sauce.

CAPESANTE (GF) £36.00

Golden-seared scallops with silky pea and mint purée, crispy Parma ham and braised endive.

RISOTTO AL RADICCHIO E DOLCELATTE (GF, V) £19.50

Creamy Arborio risotto with braised radicchio and melted dolcelatte.

SUPREMA DI POLLO PRIMAVERA (GFOA) £24.00

Pan-roasted chicken supreme with new potatoes, asparagus, peas and mint, finished with chicken jus.

FILETTO DICIASSIETTE (GF) £39.00

Dry-aged beef fillet with pancetta, pickled baby onions, chicken liver mousse, wilted greens and Barbera jus.

STRACCETTI SAPORITI (GFOA) £26.00

Tortiglioni with beef fillet ragù, Italian sausage, courgette and spinach in a light cream reduction.

INSALATA CESARE DI POLLO (GFOA) £19.00

Pan roasted chicken, classic romaine lettuce, handcrafted Caesar dressing, pickled anchovies, croutons.





DOLCE



PANNA COTTA (GF) £9.00

Silky vanilla set cream with seasonal fruit garnish and a light wine reduction.

No17 TIRAMISU £10.00

Lemon infused mascarpone layered with espresso-soaked Savoiardi, topped with roasted pistachios.

CREMA E CIOCCOLATO (GFOA) £10.00

Dark chocolate mousse, Amaretti biscuits, Valpolicella glaze.

AFFOGATO AL CANNOLO £12.50

Creamy vanilla gelato “drowned” in hot espresso, served with Amaretto liqueur, crisp Sicilian cannolo filled with sweet ricotta and pistachio.

CROLLA FAMILY FRESH ITALIAN ICE CREAM £6.50

Trio of vanilla, pistachio, Ferrero Rocher.

TRIO OF SORBETS (VE, GF) £8.00

Please ask your server.

Add Amarena Cherries £2.00

FORMAGGIO (GFOA) £15.00

Fine selection of cheeses, fig jam, truffle honey and crisp bread.

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

V- Vegetarian, VEOA-Vegan Option Available, GF-Gluten Free, GFOA- Gluten Free Option Available
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.

AMRETTICINO £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

