

PROSCIUTTERIA • ENOTECA

PORKATROYA

LUNCH MENU

PANINI ROLLS

- ROTISSERIE ROASTED PORCHETTA, GORGONZOLA DOLCE & HOMEMADE SALSA VERDE. **SERVED HOT** 19
- ITALIAN SAUSAGES SERVED WITH PEQUILLO PEPPERS, MUSHROOM & TRUFFLE PESTO. **SERVED HOT** 19
- BORG MORTADELLA, STRACCIATELA & PISTACCHIO CRUMBLE. 18
- PROSCIUTTO SAN DANIELE, BURRATA CHEESE, ROCKET SALAD, MUSHROOM & TRUFFLE PESTO. 19
- BURRATA, CHAR GRILLED VEGETABLES & PESTO GENOVESE. **VEGETARIAN** 18

LUNCH ROAST

- ROTISSERIE ROASTED PORCHETTA SERVED WITH ROASTED VEGETABLE & HOMEMADE SALSA VERDE. 29
- ITALIAN SAUSAGES SERVED WITH ROASTED VEGETABLE & DIJON MUSTARD. 24

*PLEASE NOTE, A SURCHARGE OF 10% WILL APPLY ON SUNDAYS.

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DINNER MENU

HOT PLATES

- ROTISSERIE ROASTED PORCHETTA 32
SERVED WITH HOMEMADE SALSA VERDE.
- ROASTED ITALIAN SAUSAGES 24
SERVED WITH DIJON MUSTARD.

SIDE DISHES

- ROASTED POTATOES 11
- ROASTED BROCCOLINI 12
- ROCKET SALAD 10

COLD PLATES

- CANTABRIAN WHITE BOQUERONES IN EVOO, 22
TAGGIASCHE OLIVES & SALMORIGLIO SAUCE.
- PORKATROYA MIX CHARCUTERIE BOARD (FOR TWO 59
PEOPLE)
- BORG MORTADELLA, LA STELLA STRACCIATELLA & 17
CRUMBLed PISTACCHI.
- PORK & PISTACCHIO TERRINE SERVED WITH GUINDILLA 24
PEPPERS & DIJON MUSTARD.
- PROSCIUTTO SAN DANIELE CONTESSA RISERVA & LA 19
STELLA STRACCHINO CHEESE.
- LA STELLA BURRATA, CHAR GRILLED VEGETABLES & SEMI 18
DRIED TOMATOES.

TO NIBBLE

- BREAD/FOCACCIA 10
- MIXED OLIVES 8
- GF CRACKERS (AVAILABLE ON REQUEST). 8
- MIXED NUTS 7