

PROSCIUTTERIA • ENOTECA

PORKATROYA

LUNCH MENU

PANINI ROLLS

ROTISSERIE ROASTED PORCHETTA, GORGONZOLA 19
DOLCE & HOMEMADE SALSA VERDE. **SERVED HOT**

ITALIAN STYLE MEATBALLS, TOMATO SAUCE AND 18
PARMIGIANO REGGIANO. **SERVED HOT**

PROSCIUTTO SAN DANIELE, BURRATA CHEESE, 19
ROCKET SALAD, MUSHROOM & TRUFFLE PESTO.

BURRATA, CHAR GRILLED VEGETABLES & PESTO 18
GENOVESE. **VEGETARIAN**

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

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ANTIPASTI

- CANTABRIAN WHITE BOQUERONES IN EVOO, TAGGIASCHE OLIVES & SALMORIGLIO SAUCE. 22
- PRAWNS WITH GARLIC & FRESH CHILLI OIL. 24
- PORKATROYA MIX CHARCUTERIE BOARD (FOR TWO PEOPLE) 65
- PORK & PISTACCHIO TERRINE SERVED WITH GUINDILLA PEPPERS & DIJON MUSTARD. 24
- PROSCIUTTO SAN DANIELE & STRACCHINO CHEESE. 20
- FRESH BURRATA, CHAR GRILLED VEGETABLES & SEMI DRIED TOMATOES. 20

SECONDI PIATTI

- ROTISSERIE ROASTED PORCHETTA SERVED WITH SALSA VERDE AND ROASTED POTATOES. 35
- ROASTED ITALIAN FENNEL SAUSAGES SERVED WITH DIJON MUSTARD & ROASTED BROCCOLINI 26
- BEEF RAGU' LASAGNA, SERVED WITH TOASTED CROSTINI. 27
- TRADITIONAL ITALIAN STYLE MEATBALLS WITH TOMATO SAUCE & PARMIGGIANO REGGIANO, SERVED WITH FRESH FOCACCIA. 26

TO NIBBLE

- BREAD/FOCACCIA 9
- MIXED OLIVES 8
- GF CRACKERS (AVAILABLE ON REQUEST). 8

CONTORNI

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

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