

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. 36
- ITALIAN SAUSAGES SERVED WITH ROASTED VEGETABLE & DIJON MUSTARD. 28

*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
- BRUSCHETTA WITH ITALIAN FENNEL SAUSAGES & ROASTED BROCCOLINI. 24
- 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
- LA STELLA BURRATA, CHAR GRILLED VEGETABLES & SEMI DRIED TOMATOES. 21

SECONDI PIATTI

- ROTISSERIE ROASTED PORCHETTA SERVED WITH HOMEMADE SALSA VERDE. 35
- ROASTED ITALIAN FENNEL SAUSAGES SERVED WITH DIJON MUSTARD. 26
- BEEF RAGU' LASAGNA 29

TO NIBBLE

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

CONTORNI

- ROCKET SALAD 11
- ROASTED BROCCOLINI 13
- ROASTED POTATOES 12

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