

# DINNER

**PORCELLO**  
*Cantina*  
RESTAURANT & BAR

## APPETIZERS

### ANTIPASTI

Prosciutto, Caccitore,  
Assorted Cheese, Mixed Olives,  
Grilled Zucchini, Eggplant,  
Red Peppers 14 *per person*

### CALAMARI FRITTI

Fried Calamari, Roasted  
Tomato & Garlic Aioli  
& House-Made Tzatziki 16

### CALAMARI ALLA GRIGLIA

Grilled Calamari, Sautéed Spinach,  
Heirloom Cherry Tomatoes,  
Red Onion & Balsamic Glaze 16

### BURRATA

House-Made Tomato Conserva,  
Pea Shoots & Sweet Pea Purée 16

DAILY ARANCINI *priced daily*

### SPIDUCCI

Mango, Papaya & Lime Salsa 14

### GOAT'S CHEESE

Goat's Cheese Spread,  
Sweet Chutney & Pecans  
Fried Goat's Cheese,  
Pear & Fig Jam 16

### STEAK TARTARE

House-Pickled Chili Pepper Aioli,  
Shallots, Parsley, Chives,  
Fingerling Potato Chips &  
Parmigiano 16

### POLPETTE DI BACCALA

Saffron Aioli, Spicy Tomato Sauce  
& Arugula 12

## SIDE OPTIONS

HAND-CUT FRIES  
Truffle Aioli 8

ROASTED FINGERLING POTATOES  
Garlic & Chili Oil 8

GRILLED ASPARAGUS  
Romesco Sauce 10

WHOLE PEPPERS  
Pancetta, Basil 8

## MEAT & FISH

CUT OF THE DAY  
Seasonal Sides  
*market price*

CATCH OF THE DAY  
Seasonal Sides  
*market price*

*... per la tavola*

32 OZ TOMAHAWK STEAK  
*priced at 3.25 per oz*  
WITH YOUR CHOICE OF TWO SIDES

## PASTA

### PACCHERI

Zucchini, Garlic, Chili,  
Roasted Cantaloupe, Arugula,  
Lemon Oil & Parmigiano 18

### CHITARRA

Guanciale, Parmigiano,  
Black Pepper & Cracked Egg 18

### PAPPARDELLE

Wild Boar Ragu 22

### GNOCCHI

Pomodoro 14  
Quattro Formaggi 16

### FETTUCCINE

Wild Mushroom Sauce  
& Truffle Oil 18

ADD BURRATA \$8

GLUTEN-FREE PASTA AVAILABLE \$4

## PIZZA

### DIAVOLA

Tomato Sauce, Fior di Latte,  
Spicy Chili Oil & Hot Soppresata 16

### PIZZA DI PERA E PROSCIUTTO

Poached Pear, Prosciutto,  
Radicchio, Gorgonzola,  
Mascarpone & Garlic 22

### PIZZA CON PANCETTA E PATATE

Pancetta, Potatoes, Pickled  
Red Onions & Mascarpone 20

### MARGHERITA

Tomato Sauce, Fior di Latte,  
Parmigiano & Fresh Basil 14

### QUATTRO FORMAGGI E FUNGHI

Smoked Provolone, Parmigiano,  
Fontina, Fior di Latte,  
Mushroom Medley & Thyme 18

### PIZZA AL PESTO

Pesto, Fior di Latte, Ricotta,  
Sun Dried Tomatoes  
& Spicy Chili Oil 16

## SALADS

### CAPRESE

Fior di Latte, Heirloom  
Tomatoes, Arugula, Basil  
& Balsamic Glaze 14

### GRILLED ROMAINE HEARTS

Bagna Caùda, Crispy Pancetta,  
House-Made Croutons  
& Garlic Aioli 16

### ZUCCHINI

Marinated Grilled Zucchini,  
Seasonal Beans, Sweet Pea Purée  
& Goat's Cheese 14

### KALE

Purple Kale, Fennel,  
Grapefruit, Mint, Dill, Parsley  
& Citrus Vinaigrette 14

## Porcello Burger

HOUSE-MADE BEEF PATTY  
Sharp Cheddar, Caramelized  
Onions, House-Made Pickles,  
Red Pepper Purée  
& Arugula 22

YOUR CHOICE OF HAND-CUT FRIES  
OR MIXED GREEN SALAD

ADD PORCHETTA \$5  
UPGRADE SIDE \$4

## VEGETARIAN DISHES

18% GRATUITY WILL BE PLACED ON  
GROUPS OF 8 PEOPLE OR MORE

ADD CHICKEN OR SPIDUCCI \$6