

DINNER

PORCELLO

— Cantina —

RESTAURANT & BAR

APPETIZERS

ANTIPASTI

Prosciutto, Cacciatore,
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

Semi-Soft Italian Cheese,
House-Made Tomato Conserva,
Pea Shoots & Sweet Pea Purée 16

DAILY ARANCINI *priced daily*

SPIDUCCI

Grilled Lamb Skewers,
Roasted Red Pepper Purée,
Mint & Rosemary 14

POLENTA FRIES

Fried Polenta, Pesto Aioli
& Pecorino 12

TRUFFLE AIOLI FRIES

Hand-Cut Fries, Truffle Aioli
& Parmigiano 10

POLPETTE DI GRANCHIO

Panko Crusted Crab Polpette &
Smoked Paprika Aioli 14

ZUCCHINI

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

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 \$4 per oz
WITH YOUR CHOICE OF TWO SIDES

PIZZA

PIZZA DI PROSCIUTTO E BURRATA
Heirloom Cherry Tomatoes,
Prosciutto, Arugula & Burrata 24

DIAVOLA

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

PIZZA DI MORTADELLA

Fior di Latte, Fresh
& Crispy Mortadella,
Honey & Pistacchio Ricotta 18

MARGHERITA

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

PIZZA CON PANCETTA E PATATE

Pancetta, Potatoes, Pickled
Red Onions & Mascarpone 18

QUATTRO FORMAGGI E FUNGHI

Smoked Provolone, Parmigiano,
Mascarpone, Fior di Latte,
Mushroom Medley & Truffle Oil 20

SALADS

CAPRESE

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

GRILLED ROMAINE HEARTS

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

ARUGULA

Poached Pear, Gorgonzola,
Candied Pecans
& Honey Balsamic 14

BABY KALE

Quinoa, Roasted Squash,
Goat's Cheese, Dried
Cranberries & Honey Balsamic 14

Porcello Burger

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

CHOICE OF HAND-CUT FRIES
OR MIXED GREEN SALAD

UPGRADE SIDE \$4
ADD PORCHETTA \$5

PASTA

CANESTRI

Fagoli, Vegetable Brodo
& Pecorino 16

RIGATONI AL FORNO

Calabrese Sausage, Heirloom
Cherry Tomatoes, Spicy N'duja,
Basil & Parmigiano 18

PAPPADELLE

Wild Boar Ragu 22

GNOCCHI

Pomodoro 14
Quattro Formaggi 16

FETTUCCINE

Wild Mushroom Sauce
& Truffle Oil 18

ADD BURRATA \$8

GLUTEN-FREE PASTA, ADDITIONAL \$4

SIDE OPTIONS

PATATE E PEPE
Roasted Potatoes
& Red Peppers 8

BABY CARROTS
Brown Sugar Carrots 8

BRUSSEL SPROUTS
Guanciaie & Garlic 8

HAND-CUT FRIES 8

VEGETARIAN DISHES

18% GRATUITY WILL BE PLACED ON
GROUPS OF 12 PEOPLE OR MORE

ADD CHICKEN OR SPIDUCCI \$6

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