

PORCO

EAT IN. TAKE OUT. DELIVERY. CATERING.

HOCKEY SPECIAL

PORCO SANDWICH OR PORCO BURGER, FRIES & A PINT FOR \$17

TWO PORCO SANDWICHES OR TWO PORCO BURGERS, TWO FRIES & TWO PINTS FOR \$33

APPETIZERS

MOZZARELLA DI BUFALA 12.
4.5 OUNCES

rich and creamy cheese made from water buffalo milk, served with St. Elias olive oil and basil chiffonade

SALUMI & FORMAGGI 18.

2 types of local and/or imported cheeses, 3 varieties of local and/or imported cured meats served with pickled chiodini mushrooms, marinated olives and sliced baguette

SALSICCIA IN PADELLA 12.

sausage skillet served with roasted red peppers

POLPETTE AL SUGO 12.

meatballs in tomato sauce

MAINS

TORTELLINI IN BRODO 7. / 10.

beef tortellini in chicken broth served with baguette

VEGETARIAN SOUP OF THE DAY 7. / 10.

served with baguette

KIDS PASTA AND MEATBALLS (10 and under) 8.

PASTA AL POMODORO 12.

tomatoes, St. Elias olive oil, basil

PASTA CACIO E PEPE 14.

pecorino-romano cheese and freshly ground black pepper

EGGPLANT PARMESAN 18.

thinly sliced eggplant, parmigiano-reggiano cheese, tomato sauce, basil

PORK MILANESE 18.

pounded chop, bagel breadcrumbs, parmesan, herbs, pecorino cream sauce

PORCHETTA PLATTER 16. / FOR TWO 26.

150g sliced porchetta (300g for two), served with bread, giardiniera picante, crotonese cheese

SIDES

PORCO COLESLAW 3. / 6.

radicchio, fennel, cabbage

VERDURA 6.

garlic sautéed seasonal greens

PATATE 4.

crisp fries with sea salt

PORCO POUTINE 6. / 12.

fries, curds, gravy, add chopped porchetta + 2 / 4

SALADS

INSALATA VERDE 6. / 10.

mixed greens served with house vinaigrette

INSALATA MOZZARELLA DI BUFALA 9. / 16.

mozzarella di bufala, St. Elias olive oil, cherry tomatoes, arugula, maldon salt

FREGOLA SARDA 8. / 14.

fregola pasta, chickpeas, mixed greens, feta, cherry tomatoes, scallions, lemon zest, St. Elias olive oil, salt

TONNO 9. / 18.

mixed greens, tuna, marinated black olives, red onion, cherry tomatoes, lemon and herb vinaigrette

CHICORIA POLLO 9. / 18.

seared chicken breast, chicory, panzanella croutons, shaved cured egg yolk, pecorino shavings, anchovy garlic vinaigrette

SANDWICHES

served with fries or coleslaw

PORCO 10.

traditional chopped porchetta sandwich (add picante or salsa verde), add 50 g of crotonese cheese + 2

GIARDINIERA 13.

pickled chiodini mushrooms, roasted red peppers, olive tapenade, crotonese cheese

MTL 14.

pork milanese or seared chicken breast, tomato, lettuce add bacon + 2
add avocado + 2

L'AMICO CUBANO 13.

porchetta, swiss cheese, pickles, mustard

PORCO BURGER 14.

two all pork patties, Porco sauce, lettuce, cheese, tomato, pickle, house potato sourdough bun, add bacon + 2

DESSERTS

BOMBOLONI 6.

4 doughnuts, bacon sugar, caramel

CHOCOLATE BUTTERSCOTCH BUDINO 5.

topped with biscotti crumble

CANNOLI NAPOLEONE 10.

crispy cannoli shells, ricotta whipped cream, mixed berry soup, toasted pistachios, St. Elias olive oil

PORCO IS PROUD TO SUPPORT THE NDG FOOD DEPOT.

GLUTEN FREE PASTA AVAILABLE

Please note that some of the items on our menu may have come into contact with tree nuts.



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WARM DRINKS

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| ESPRESSO | 2.5 |
| DOUBLE ESPRESSO | 4. |
| AMERICANO | 2.5 |
| MACCHIATO | 2.75 |
| CAPPUCCINO | 3.5 |
| LATTE | 3.5 |
| ESPRESSO CORRETTO | 5. |
| ESPRESSO WITH A HIT OF LIQUOR | |
| TEA | 2. |
| HOT CHOCOLATE + 2 FOR WHIPPED CREAM | 4. |

COLD DRINKS

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|----------------------------------------------------------------------------|----------|
| SPRING WATER 500 ml | 2. |
| ACQUA PANNA SPRING WATER 750 ml | 6. |
| SAN PELLEGRINO 250 ml/750 ml | 3.5 / 6. |
| ORGANIC JUICE BOXES APPLE, ORANGE | 2. |
| ITALIAN SUCCHI PEAR, APRICOT | 2.5 |
| ITALIAN ICED TEA LEMON, PEACH | 3 |
| ITALIAN SODAS BRIO, SAN PELLEGRINO ORANGE, CLEMENTINE, BLOOD ORANGE, LEMON | 2.5 |
| BITTERS CRODINO, STRAPPI | 2.5 |
| SODAS | 2. |

COCKTAILS

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| PEAR BELLINI VODKA, SIMPLE SYRUP, LEMON JUICE, PEAR NECTAR, PROSECCO | 10. / 35. |
| APPLE CIDER VODKA, LIME JUICE, APPLE CIDER | 10. / 35. |
| APEROL SPRITZ APEROL, PROSECCO, SODA | 10. |
| BASIL SAPPHIRE GIN, BASIL SYRUP, LEMON JUICE, LIMONATA | 12. |
| MONTENEGRO GIN, MONTENEGRO, APEROL, LIME JUICE | 14. |

BEER

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| ON TAP HALF PINT / PINT | 6. / 8.5 |
| MORETTI, BELGIAN MOON, CREEMORE | |
| BOTTLES DOMESTIC / IMPORTED | 6. / 7. |
| RUFFINO Chianti Il Toscana, IT | 10. / 35. |
| MARA Gerardo Cesari Valpolicella Il Veneto, IT | 12. / 40. |
| IL FALCONE Castel del Monte Nero, Montepulciano Il Puglia, IT | 50. |

RED WINE

Glass / Bottle

WHITE WINE

Glass / Bottle

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| CAMPAGNOLA Chardonnay Il Veneto, IT | 8. / 32. |
| FUMAIO Banfi Sauvignon Blanc Il Toscana, IT | 10. / 35. |
| BOLLA RETRO Pinot Grigio Il Veneto, IT | 10. / 38. |

GRAPPA

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| DI BASSANO POLI | 5. |
| GRAPPA POLI MERLOT | 9. |
| JACOPO POLI GRAPPA TOCOLATO | 20. |
| POLI PORTO GRAPPA | 22.5 |

BRANDY

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| TORRES 10 IMPERIAL | 5. |
| TORRES 15 IMPERIAL | 6. |
| ROMANIA | 7.5 |
| METAXA 7* GOLD LABEL | 5. |
| ITALIANO DI POLI BRANDY | 5. |