

PORCINI RESTAURANT

Antipasto

Funghi Nere

Exotic mushrooms topped with Assiago cheese white wine...8.50

Spedini di Gamberi

Grilled Tiger shrimp with roasted tomatoes and garlic...10

Melenzani ala Griglia

Grilled pressed eggplant layered with fresh mozzarella, pecorino Romano and plum tomato sauce... 11

Pulpo e Calamari

Grilled Spanish octopus and baby calamari with lemon, caper, olive oil, and Gaeta olive marinade...10.50

Filetto

Petite filet mignon medallions, grilled, topped with Danish blue and sweet balsamic drizzle...11

Cozze

Prince Edward Island mussels simmered with white wine, garlic, and San Marzano tomato sauce...10

Insalata

Arugala Albicocca

Baby arugula with apricot vinaigrette, topped with Chevere goat cheese...9.25

Caesar

Crisp romaine lettuce in traditional handmade dressing and garlic croutons...8.75

Fresco con Fico

Organic greens, pear and shaved Parmigiano Reggiano cheese, tossed in mission fig vinaigrette...8.50

Contorni (sides)

*Garlic bread...6 *Spinach...6

*Asparagus au Gratin...8

Secondi

Paglia e Fieno

Fresh "straw and hay" linguine with lump crab plum tomato sauce...22

Parpadella Porcini

Fresh wide egg noodles imported from Salerno Italy, in light Porcini mushrooms sauce...20

Cannelloni

Delicate handmade pasta filled with fresh ricotta cheese and spinach in rose sauce...18.50

Gnocchi Pomodoro

House made potato pasta dumplings in plum tomato concasses and organic basil...18

Rigatoni Salsiccia

Sweet Italian sausage, garlic with San Marzano tomato sauce tossed with tube pasta ...19.50

Ravioli Selvatica

House made ravioli filled with fresh ricotta, and Assiago cheese in pecorino cream sauce with peas...19

Capasante (sustainable)

Seared "day boat" scallops with crispy leeks in white lemon and thyme...22

Pesce Mediterraneo

(sustainable)

Fresh daily fish prepared Italian/Mediterranean style.... \$ market

Pollo Siciliana

Medallions of chicken breast layered with grilled eggplant and fresh mozzarella simmered in white wine tomato splash...19.50

Osso Bucco di Maiale

Berkshire pork shank braised in Barolo wine over rissoto...26

Vitello Madeira

Top cut veal Medallions with Madeira wine and mushrooms....24