

OSTRICHE Oysters	€5.00 each
ALJOTTA Fish Soup	€10.00
PEPATA DI COZZE Saute of mussels with crushed black pepper, garlic, parsley and white wine	€12.00
SAUTE DI VONGOLE Saute of clams	€13.00
ZUPPA COZZE E VONGOLE Mussel and clam soup with cherry tomatoes, leeks and a touch of tomato sauce	€13.00
POLPETTE DI NEONATI Neonati fritters served with garlic aioli	€10.00
CAPRESE Mozzarella di bufala served with tomatoes and marinated rucola drizzled with extra virgin olive oil	€12.00
PARMIGGIANA DI MELANZANE Baked eggplant layers parmesan, tomato sauce and fresh basil	€10.00

ANTIPASTI E ZUPPE

SOME OF OUR DISHES MAY CONTAIN NUTS. FISH MAY CONTAIN BONES. PLEASE SPEAK TO A MEMBER OF STAFF BEFORE PLACING YOUR ORDER IF YOU HAVE ANY ALLERGIES. WAITING TIMES: KINDLY NOTE AT PORTICELLO RESTAURANT WE AIM FOR QUALITY AND ALTHOUGH WE DO OUR BEST TO BE AS EFFICIENT AS POSSIBLE, THIS SOMETIMES MEANS THAT IT TAKES TIME TO SERVE YOUR MEAL, ESPECIALLY AT PEAK BUSINESS TIMES. SO KINDLY BE PATIENT – WE PREPARE YOUR MEAL FROM FRESH AND NEED ADEQUATE COOKING TIME!

POLIPO SALLATO IN PADELLA Pan Fried octopus	€15.00
BRESAOLA DI CAVALLO Horse meat Bresaola	€14.00
CARPACCIO PESCE SPADA Swordfish carpaccio	€12.00
CARPACCIO DI GAMBERI Prawn carpaccio	€15.00
CARPACCIO DI TONNO Tuna Carpaccio	€15.00
CARPACCIO SALMONE Cured salmon	€15.00
ANTIPASTO DELLA CASA Selection of home made antipasti	€15.00 per person
CRUDO DELLA CASA Raw fish Platter (depends on the Fish available)	Price according daily

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BUCATINI BOTTARGA DI TONNO E LIMONE Fresh Bucatini with cured fish roa and lemon	€18.00
BUSIATTI AI FRUTTI DI MARE Fresh busiati with mixed seafood and a touch of tomato sauce	€15.00
SPAGHETTI GAMBERI AND CALAMARI Fresh Spaghetti with Prawns and squid	€18.00
RAVIOLI RIPIENI CON CERNIA E GAMBERI Homemade Ravioli stuffed with Grouper tossed in Prawns, Marrows and Truffle	€17.00
FETTUCINE ASTICE fettucini with Lobster, cherry tomatoes, leeks and prawn bisque	€25.00
SPAGHETTI VONGOLE Spaghetti with clams	€15.00
FETTUCINE RICCI (DEPENDS ON AVAILABILITY) Fettucini with sea urchins	€25.00
PACCHERI SALSICA CON PECORINO Paccheri with sicilian sausage and aged pecorino	€15.00
RISOTTO PESCATORE Risotto with mixed seafood	€15.00
RISOTTO VERDE CON COZZE Green vegetable risotto with mussels	€15.00
RISOTTO FUNGI MISTI E FONTINA CHEESE Risotto with mixed mushrooms and fontina cheese	€18.00
RISOTTO PORTICELLO Risotto with marrow pesto and prawns	€15.00

PASTA E RISOTTO

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PESCE

FRITTO MISTO Fried calamari, prawns and merluzz served with tartar sauce	€22.00
CALAMARI ALLA GRIGLIA Grilled calamari	€19.00
GAMBERONI ALLA GRIGLIA Grilled local king prawns	€30.00
ARROSTO MISTO DI PESCE Mixed grill of Fish	€24.00
PESCE SPADA ALLA GRIGLIA Grilled local swordfish	€20.00
FILETTO DI SPIGOLA ALLA GRIGLIA Grilled Seabass Fillet	€22.00
PORTICELLO PLATTER Zuppa di cozze, vongole, gamberi e mezzo astice. <i>Soup of mussels, clams, prawns and half lobster with a touch of prawn bisque</i>	€38.00
PESCE FRESCO DEL GIORNO Fresh fish of the day	€6.00 per 100g
CROSTACEI Crustaceans	€9.00 per 100g

TUTTI I SECONDI PIATTI SONO SERVITI CON PATATE AL FORNO E VERDURE SALATE
ALL MAIN COURSES ARE SERVED WITH ROASTED POTATOES & ROASTED VEGETABLES

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COSTATA DI VITELLA Veal Chop on the bone	€26.00
ANGUS RIB EYE 300g Chargrilled angus ribeye	€26.00
FILETTO DI MANZO 300g Chargrilled beef fillet	€28.00
PEPPER OR MUSHROOM SAUCE	€ 3.50

CARNE

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