

Porcini Restaurant  
Restaurant week winter 2025

**Prima**

**Porcini Spring Roll**

Eggplant caponata in crispy wrap, Sicilian dipping sauce

**Ragu del Nordo**

Sweet Italian sausage, mushroom tomato ragu over soft polenta

**Cozze Nere**

PEI Mussels red spicy tomato sugo

**Beef Carpaccio**

Thin sliced Black angus filet mignon, olive oil, caper, shave Reggiano Parmesano, fine minced onions

**Carciofi**

Roman artichoke hearts, Italian breadcrumb seasoning, roasted in the oven

**Insalata**

**Caesar Salad**

Crisp romaine, house made classic dressing, fresh croutons

**Secondo**

**Pollo Milanese**

Lightly breaded boneless skinless fresh chicken breast, lemon caper, white wine sauce.

**Linguine ai Funghi Porcini**

Imported semolina linguine, porcini mushroom cream sauce

**Agnolotti Pomodoro**

Ricotta filled, half-moon ravioli, San Marzano tomato sauce

**Alicia Con Rabe**

Rigatoni pasta  
tossed with broccoli rabe in a white wine garlic broth

**Salmon Cartoccio**

Norwegian salmon filet herb butter, wrapped in parchment paper baked in the oven

**Medaglioni con Grani di Pepe**

Pork tenderloin medallions  
peppercorn crusted, brandy apricots glaze.

**CHEF'S DESSERT COMBINATION FOR TWO**

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