



## ANTIPASTO

### GAMBERI SCAMPI TRADIZIONALE

*Sautéed Jumbo Shrimp, White Wine, Garlic, Lemon, Scallion, Grilled Tuscan Garlic Bread*

20

### GRANCHIO TORCELLO

*Blue Lump Meat Crab Cakes, Remoulade, Fresh Lemon*

18

### CALAMARI FRITTI

*Crispy Fried Calamari, Spicy Red Clam Sauce*

18

### TORTELLONI AI QUATRO FORMAGGI

*Four Cheese Stuffed Tortelloni, Prosciutto, Mushrooms, Tomato Cream Sauce*

16

### PIADINA

*Grilled Italian Flatbread, Herbed Ricotta, Coppa Salami, Caramelized Onion, Raw Arugula, Aged Balsamic Reduction*

18

### FONDI DI CARCIOFI FRITTI

*Lightly Fried Roman Artichoke Hearts, Roasted Garlic Lemon Aioli*

16

## PIZZA

### CARNE

*Italian Sausage, Pepperoni, Bell Peppers, Grilled Onions, Black Olives, Marinara, Mozzarella, Fontina*

23

### POLLO E CARCIOFI

*Grilled Chicken, Artichokes, Basil Pesto, Parmigiano, Mozzarella*

23

### GIAMPAOLO

*Fresh Tomato, Mushrooms, Banana Peppers, Onions, Spinach, Pesto Tomato Sauce, Mozzarella, Feta*

23

## INSALATA

### CESARE

*Classic Caesar Salad*

13

### SPINACI

*Spinach, Gorgonzola Cheese, Toasted Almonds, Tomato, Pancetta, Bermuda Onions, Black Pepper, Balsamic Vinaigrette*

13

### LATTUGA ROMANO ALLA GRIGLIA

*Grilled Romaine Heart, Parmigiano Reggiano, Tomato, Toasted Pignola, Sun-dried Tomato Vinaigrette, Crostini*

13

# PASTA

## RAVIOLI ALL'ARAGOSTA

*Lobster Filled Ravioli, Fontina, Ricotta, Lemon, Thyme, Lobster Fume, Toasted Garlic Crumbs*

46

## LINGUINI GAMBERI PALERMO

*Linguini, Grilled Shrimp, Olives, Roasted Peppers, Capers, Toasted Pine Nuts, Sun-dried Tomatoes, Roasted Garlic, Basil, Parmigiano Reggiano*

37

## BUCATINI CON CAPESANTE SCOTTATE

*Bucatini, Pan-Seared Jumbo Diver Scallops, Ricotta, Spinach, Fresh Meyer Lemon Juice and Zest, Toasted Marcona Almonds, Grated Pecorino Romano*

41

## GNOCCHI CON SALSICCIA

*Asiago Gnocchi, Spicy Italian Sausage, Arugula, Roasted Garlic, Pecorino Romano, Toasted Garlic Breadcrumbs, Pomodoro Sauce*

35

## PENNE CARBONARA

*Penne Rigati, Grilled Chicken, Peas, Sun-dried Tomato Pesto, Pancetta, Tomato Cream Sauce, Parmigiano Reggiano*

33

## BUCATINI ALL'AMATRICIANA

*Bucatini, Pancetta, White Onion, Garlic, Red Chilis, Extra Virgin Olive Oil, Pomodoro, Pecorino Romano*

31

## CAPELLINI POMODORO E BASILICO

*Capellini, Fresh Tomatoes, Spinach, Roasted Garlic, Extra Virgin Olive Oil, Fresh Basil*

27

# PRANZO\*

## FILETTO CON GNOCCHI

*Grilled Beef Tenderloin Filet Encrusted With Coarse Black Pepper, Maître d' Butter, Gnocchi, Fontina Cream Sauce, Fresh Vegetable*

56

## GAMBERI E RISOTTO

*Grilled Jumbo Shrimp, Spring Vegetable Risotto, Lemon Garlic Sauce*

42

## SALMONE ALLA GRIGLIA

*Grilled Salmon, Honey and Blood Orange Glaze, Served on a Bed of Tuscan Beans Sautéed with Pancetta, Spinach, Cherry Tomatoes, Roasted Garlic*

40

## POLLO AL MARSALA

*Sautéed Chicken Breast, Marsala Wine Sauce, Mushrooms, Yukon Gold Mashed Potatoes, Fresh Vegetable*

36

## VITELLO AL LIMONE

*Veal Scallopini, White Wine Lemon Butter Sauce, Capers, Fingerling Potatoes, Fresh Vegetable*

42

## VITELLO ALLA GRIGLIA

*Grilled 14 oz Veal Rib Chop, Garlic Butter, Yukon Gold Mashed Potatoes, Sautéed Spinach, Garlic*

56

## AGNELLO ALLA GRIGLIA

*Grilled Lamb Chops, Rosemary Madeira Sauce, Wild Mushroom Risotto with Caramelized Shallots, Fresh Vegetable*

58

\*consuming raw or undercooked foods may increase your risk of food borne illness.

*Executive Chef*

*John R. Plymale, C.E.C.*

*Available for Private Parties and Catering*

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The quality of grilled meats are not guaranteed or refundable if ordered beyond a medium temperature. Special orders will be accomodated whenever possible, but the quality of dishes that deviate from the menu are also not guaranteed or refundable.