



ANTIPASTO

CAPASANTE

*Pan Seared Jumbo Diver Scallops, Braised Baby Greens, Crispy Polenta Cakes,
Sweet and Spicy Pepper Jam*

18

GRANCHIO TORCELLO

Blue Lump Meat Crab Cakes, Remoulade, Fresh Lemon

18

CALAMARI FRITTI

Crispy Fried Calamari, Spicy Red Clam Sauce

15

TORTELLONI ALLA MATRICIANA

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

15

FRITTO DI FORMAGGIO DI CAPRA

Panko Encrusted Goat Cheese, Pomodoro Sauce, Fresh Basil Chiffonade, Toasted Ciabatta

15

FONDI DI CARCIOFI FRITTI

Lightly Fried Roman Artichoke Hearts, Roasted Garlic Lemon Aioli

15

PIZZA

CARNE

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

21

POLLO E CARCIOFI

Grilled Chicken, Artichokes, Basil Pesto, Parmigiano, Mozzarella

21

GIAMPAOLO

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

21

INSALATA

CESARE

Classic Caesar Salad

13

SPINACI

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

13

MISTA ELEVATA

*Baby Kale, Shaved Brussel Sprouts, Pancetta, Toasted Pistachio, Sun-dried Cranberry,
Citrus Garlic Vinaigrette, Parmigiano Reggiano*

13

PASTA

LINGUINI GAMBERI PALERMO

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

35

CAPELLINI CON PESCE

Capellini, Shrimp, Scallops, Mussels, Fresh Fish, Clams, Squid, Spicy Tomato Broth

37

PENNE CARBONARA

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

33

GNOCCHI CON SALSICCIA

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

35

SPAGHETTI E CECI

Spaghetti, Italian Sausage, Shaved Brussels Sprouts, Extra Virgin Olive Oil, Fried Garbanzo Beans, Toasted Garlic Breadcrumbs, Chives, Parmigiano Reggiano

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

48

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

36

POLLO AL MARSALA

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

34

MAIALE ALLA GRIGLIA

Grilled 10 oz Center Cut Pork Filet, Wrapped in Applewood Smoked Bacon, Smoky Brown Sugar Balsamic Salsa Picante, Yukon Gold Mashed Potatoes, Truffle Butter, Braised Baby Kale

36

VITELLO AL LIMONE

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

38

VITELLO ALLA GRIGLIA

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

52

AGNELLO ALLA GRIGLIA

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

50

*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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