

New Year's Eve Menu £55

Traditional Italian 7 courses dinner

Starters

1st Course:

ZUPPA (Minestrone)

2nd Course:

INSALATA DI POLIPO E POLPA DI GRANCHIO
octopus and crab salad

Main Courses

3th Course:

VITELLO TONNATO

slices of roasted veal topped with tuna and mayonnaise sauce

4th Course:

RISOTTO SPECK E PORCINI

Risotto with speck porcini mushroom and truffle oil

5th Course:

SPAGHETTI AL GRANCHIO

Spaghetti with hand picked fresh crab meat cherry tomatoes and white wine sauce

6th Course:

FILETTO DI SALMONE

Salmon fillet with a choice of sauce creamy pesto white wine or orange citrus
or white wine cherry tomato, garlic, rosemary and lemon

Desserts

7th Course:

Tiramisu

Glass of prosecco



Porcini

Christmas &
New Year's Eve
Party Menus



020 7386 7788

244 North End Road, Fulham SW6 1NL - 020 7386 7788

We bring the Authentic Taste of Italy to you.
Now you can enjoy your favourite pizza & pasta right at home.
We are passionate about freshly cooked Italian food.
You will find that a meal at Porcini means Italy is closer. Then you think!!

Christmas Menu £30

Appetisers (share on the table)

SELECTION OF HOME MADE BREAD AND OLIVES

BRUSCHETTA

Toasted ciabatta bread topped with fresh cherry tomato, fresh basil marinated in garlic, onions & extra virgin olive oil

Starters (a choice between)

FRITTURA DI CALAMARI CON SALSAL AL NERO DI SEPPIA

Deep fried calamari served with black ink and chilli sauce

TERRINA DI CACIOCAVALLO ALLA BRACE

Melted caciocavallo cheese with oregano and cherry tomato

COZZE IMPANATE

Fried stuffed mussels

Main Courses

RISOTTO ALLA FRAGOLA CON FILLETTI DI TRIGLIE

Fresh strawberry risotto with pan roasted red mullet fillet

POLLO FARCITO AL PECORINO

Chicken supreme filled with pecorino, pancetta, fresh herbs, with garlic rosemary and white wine sauce

MERLUZZO AL FORNO ALLA PUTTANESCA

Baked cod with fresh tomatoes, red onions, capers, olives and mix herbs served

TAGLIOLINI SPECK, PORCINI ED OLIO TARTUFATO

Fresh tagliolini with speck and porcini mushrooms, drizzled with truffle oil

Desserts

Tiramisu

Pandoro with vanilla flavour Italian cream

Christmas Menu £40

Appetisers (share on the table)

SELECTION OF HOME MADE BREAD AND OLIVES

FOCACCIA CON STRACCIATELLA

Home made focaccia with cherry tomato and stracciatella cheese

BRUSCHETTA MISTA

A classic with tomatoes, parma ham, roasted peppers, goat cheese & olive pesto

Starters (a choice between)

TAGLIERE DI AFFETTATI MISTI

Selection of mix cured meats, fresh cheeses and a slice of bruschetta

BURRATA E BOTTARIGA

Burrata from puglia, creamy heart wrapped in a sheet of mozzarella, served cherry tomato fresh basil, red onions and dusted bottariga

INSALATA DI MARE

Mix sea food, fresh tomato marinated in garlic, capers and lemon

Main Courses

TACCHINO CON STUFATO E PANCETTA

Roast turkey, chestnut and sage stuffing topped with crispy bacon and served with gravy from the roasting pan

PETTO D ANATRA (DUCK)

Pan fried duck breast with roast apple and orange citrus sauce

FILETTO AL PEPE

Grilled fillet in pepper corn sauce & served with roasted potato

BRANZINO AL ROSMARINO

Pan fried sea bass with white wine cherry tomato, garlic, rosemary lemon and butter sauce & Served with mixed vegetable

Desserts

Tiramisu

Zabaione Al Marsala

Whipped egg yolk with marsala wine, served with savoiardi biscuit

Crema Catalana

Homemade fresh custard, vanilla pods, lemon and orange zest poured over fresh wild berries and home made sponge cake topped with glazed brown sugar.

