

Al Porto



Italian Restaurant

Menu

Antipasti

Pasta

Risotti

Cannelloni

Ravioli

Carni



Warehouse 13, Hull Marina

Antipasti - Starters

Freddi - Cold Starters

Antipasto misto all'italiano £17.95

Selection of cured meats, marinated olives, roasted red peppers, buffalo mozzarella and toasted bread. (Sharing for 2 people)

Fegato d'oca (duck pâté) £9.50

Homemade duck liver and tokaj wine pâté, served with red grape chutney, caramelised walnut crisps and toasted bread.

Bruschetta £9.50 (V)

Homemade toasted bread topped with cherry tomatoes, basil, extra virgin olive oil, salt, pepper, red onion, oregano and buffalo mozzarella.

Carpaccio di Manzo a Mosaico £12.50

Beef fillet, charcoal powder, white truffle oil, rocket leaves, and parmesan shavings.

Parma e Mozzarella £10.50

Parma ham with buffalo mozzarella.

Beef Tartar £13.95

*Shallots, French mustard, ketchup, paprika, Worcester sauce, egg yolk.
Served with toasted bread.*

Caldi - Hot Starters

Zuppa del Giorno £6.95

Homemade soup served with parmesan croutons.

Calamari Fritti £9.95

Deep fried calamari served with saffron tartar sauce.

Gamberoni £11.25

*Pan seared king prawns with shallots, garlic, white wine and parsley.
Served with toasted bread with garlic oil.*

Tortino di Pesce £10.95

*Cod and salmon fishcake served with leek, cream and white wine sauce,
Parma ham powder.*

Capesante £13.50

*Pan seared king scallops served with minted pea purée, chilli oil, sweet peas,
Parma ham and pea powder.*



Our Pastas

Rigatoni Norma £12.95 (V)

Fried aubergine, cherry tomatoes, garlic, basil, parmesan cheese and a touch of Napoli sauce.

Carbonara £12.95

Fried pancetta, egg yolk, parmesan cheese and a touch of cream.

Polpette £13.95

Homemade meatballs in a tomato and basil sauce.

Rigatoni Manzo £15.95

Beef fillet strips, pancetta, shallots, sun-dried tomatoes, cherry tomatoes, garlic, chilli, white wine, parmesan cheese and Napoli sauce.

Ravioli all` Aragosta £15.95

Lobster and crab ravioli with baby prawns, cherry tomatoes, shallots, garlic and white wine in a creamy saffron sauce.

Cannelloni £15.95

Pasta tubes filled with beef ragu in béchamel and Bolognese sauce, topped with parmesan cheese.

Pasta con Salsiccia £13.95

Scialatelli pasta with spicy nduja sausage, served with a slice of toasted bread and topped with pecorino shavings.

I Risotti

Risotti ai frutti di mare £16.95

Arborio rice with sautéed squid, mussels, baby prawns, shallots, garlic, white wine, a touch of chilli, tomato and basil sauce, finished with gamberoni and fresh parsley.

Risotto Piselli e Pancetta £13.95

Arborio rice with crispy pancetta, shallots, peas, white wine and garlic. Finished with butter and parmesan cheese.

Risotto Porcini e Zafferano £14.95 (V)

Arborio rice made with porcini mushrooms, shallots, saffron, parmesan cheese and butter.

Risotto alla Zucca £13.95 (V)

Arborio rice made with butternut squash purée, baby spinach, and butternut squash cubes.



Secondi di Carne

Meat dishes

Filetto alla Griglia £29.95

Grilled 8oz prime fillet steak served with a sauce of your choice and mashed potato.

Filetto Rossini £28.95

Grilled 8oz prime fillet steak Rossini style on a bed of homemade toasted bread, pâté and with a Madeira wine sauce.

Fish dishes

Cod, Roasted Pepper Purée, Chargrilled Cauliflower £25.95

Cod gratin with herbed breadcrumbs, served with a sweet and sour pepper sauce, charred cauliflower, and crispy cod skin.

Salmone £22.95

Pan fried salmon fillet served with sautéed potatoes, leek, crispy kale and lemon beurre blanc sauce.

Orata £25.95

Pan fried sea bream fillet served with a tarragon and mustard cream sauce, saffron potatoes, sweet peas and crispy kale.

Chicken dishes

Pollo ai funghi £17.95

Pan seared chicken supreme with sautéed wild mushrooms, shallots, garlic, white wine and tarragon. Served with a parsnip fondant, chicken jus and potato purée.

Chicken Supreme £16.95

Pan fried served with chorizo salsa, chargrilled baby carrots, fennel seeds, chicken jus and potato purée.



Vegetarian

Melanzane Grigliate £13.95

Chargrilled aubergines, cont cherry tomatoes, basil oil and basil crisps.

Watercress and Goat Cheese Salad £13.85

Served with a sweet potato fondant, pickled wild mushrooms and extra virgin olive oil.

New Dry Aged Meat Selection Steaks

T-Bone Steak/100g £8.50p

Served with tender-stem broccoli and crispy garlic. Aged for 5-7 weeks

Rib-Eye Steak/100g £8.50p

Served with apple, cabbage and fennel salad. Aged for 5-7 weeks.

Sirloin Steak/100g £8.50p

Served with apple, cabbage and fennel salad. Aged for 5-7 weeks.

All served with homemade chunky chips

Dry ageing is a process of dehydration that seals the meat tenderizing the fibres.

The meat will stay a minimum of 20 days to a maximum of 72 in refrigerating cellars with a medium humidity and a ventilated dynamic air, rather than static, to allow the meat to dry up instead of moulding.

Dry ageing gives to the meat an extreme tenderness, and an explosion of flavour.

Please note that not all of our ingredients are listed,
please make your server aware of any allergies you may have.



Sides

Sautéed tender-stem broccoli with baby spinach, chilli and garlic

Fried courgette

Homemade chunky chips

Sweet potato purée

Potato purée

Rocket and parmesan salad

Sautéed potatoes with red onion and rosemary

Roasted seasonal baby vegetables, glazed with beurre noisette.

£3.95

Sauces

Diane sauce • Peppercorn sauce • Blue Cheese sauce

£2.95

Kids' Menu

Chicken breast with potato purée and chicken jus

Spaghetti meatballs with tomato and basil sauce

Penne pasta with napoli sauce

£9.00

