

Il Porcellino

59 W Hubbard St 60654-4603 · +13125950800 · Updated: Jan 14, 2026

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HOMEMADE BREAD 2

Whole Loaf Garlic Bread

\$8.95

house-baked ciabatta

Tuscan Cheese Bread

\$9.95

parmesan, pecorino, mozzarella

ANTIPASTI 8

Crispy Brussels Sprouts

\$10.95

bacon, aged balsamic, pecorino

Prime Beef Meatballs

\$14.95

marinara, parsley

Imported Burrata

\$15.95

calabrian chili honey, olive oil & sea-salt crostini

Fried Calamari

\$16.95

cherry peppers, lemon aioli, marinara

Stuffed Mushrooms

\$12.95

spinach, garlic, breadcrumbs

Grilled Calamari

\$16.95

crushed tomato, garlic confit, calabrian chili

Roasted Artichoke

\$13.95

parmesan breadcrumbs, lemon, garlic jus

Artichoke Piccata

\$11.95

artichoke heart, lemon, garlic, capers

SALADS 5

Our Italian Salad

AVAILABLE OPTIONS

romaine, salami, red onion, provolone, fennel

\$11.95

\$17.95

Caesar Salad

AVAILABLE OPTIONS

romaine, celery, parmesan, ciabatta croutons

\$10.95

\$16.95

Green Chopped

kale, olives, pepperoncini, avocado, pistachio

AVAILABLE OPTIONS

\$14.95

\$19.95

Caprese

buffalo mozzarella, nichols farm and orchard heirloom tomatoes, basil

\$13.95

Scoozi Chopped Salad

romaine lettuce, grilled chicken, crispy prosciutto, tomatoes, blue cheese crumbles, sweet basil vinaigrette, basil, diced avocado

\$16.95

PASTA 10

Old School Cheese Ravioli

marinara or bolognese, parmesan

\$17.95

Rigatoni alla Vodka

classic tomato cream

\$18.95

Roasted Chicken Penne

mozzarella, creamy tomato

\$18.95

Spaghetti & Meatballs

prime beef meatballs

\$20.95

Spicy Scampi Spaghetti

tomato, calabrian chili

\$20.95

Orecchiette

sausage, kale, garlic brodo

\$19.95

Fettuccine Alfredo

asiago, crispy prosciutto

\$19.95

Gnocchi Bolognese

rosemary, black pepper

\$19.95

Ravioli Al Forno

asiago cream, spinach, crispy prosciutto

\$19.95

Pappardelle alla Porcellino

pork shoulder and prime beef ragu

\$21.95

OUR VERY SPECIAL 1

Baked Burrata Lasagna

freshly made pasta, bolognese, asiago cream, fontina

\$24.95

ENTREES 7

Eggplant Parmesan	\$19.95
italian breadcrumbs, fontina, parsley	
Chicken Parmesan	\$25.95
spaghetti marinara	
Brick Chicken Vesuvio	\$26.95
potato wedges, peas, garlic	
Chicken Piccata	\$24.95
lemon, caper, white wine, garlic	
Faroe Island Salmon Piccata	\$26.95
lemon, caper, white wine, roasted asparagus	
Steak Grigliata	\$32.95
parmesan fries, garlic rosemary butter	
Chicken Milanese	\$25.95
arugula salad, lemon herb butter	

SIDES 4

Sautéed Kale	\$9.95
Vesuvio Potatoes	\$9.95
Garlic Spinach	\$9.95
Roasted Asparagus	\$9.95

AFTER DINNER DRINKS 2

The Il Porcellino Espresso Martini	\$17.00
basic vodka, la colombe espresso, borsci	
Limoncino dell'Isola	\$13.00
limoncello imported from calabria	

DOLCI 8

Tiramisu	\$9.95
Bomboloni	\$8.95
Vanilla Gelato	\$7.95
Chocolate Hazelnut Gelato	\$7.95
Raspberry Sorbetto	\$7.95
Homer's Spumoni Ice Cream	\$8.95

Cheesecake	\$12.95
graham cracker crust, cranberry compote, lemon zest	
Triple Chocolate Cake	\$14.95
chocolate mousse, vanilla whipped cream	

MULTIPLE CHOICE NEGRONI 4

Pisco	\$15.00
barsol pisco, ancho reyes, campari, cocchi vermouth di torino	
Mr. White	\$15.00
beefeater gin, suze, kina l'aero d'or	
Fernet	\$15.00
fernet branca, cynar, beefeater gin, campari, dolin blanc vermouth	
Sbagliato	\$15.00
aperol, cocchi vermouth di torino, guiliana prosecco	

COCKTAILS 6

Piggyback Old Fashioned	\$16.00
whistlepig piggyback rye, montenegro, demerara	
Jimmy Two Times	\$15.00
old overholt rye, amaro nonino, grapefruit	
Amore Fumoso	\$15.00
espolon tequila, la luna mezcal, cucumber, mint, calabrian chili honey	
Aperol Spritz	\$14.00
giuliana prosecco, orange	
Armelín Mule	\$15.00
basic vodka, cappelletti, q hibiscus ginger beer	
Vespa Rossa	\$15.00
beefeater gin, select aperitivo, montenegro, ginger juice	

COLD BEER 3

Two Hearted IPA	\$8.00
Off Color Apex Predator	\$8.00
Peroni Nastro Azzurro	\$7.00

SPARKLING & ROSÉ 4

Prosecco

giuliana, veneto

AVAILABLE OPTIONS

\$12.00

\$48.00

Prosecco Rose

candoni dezan, veneto

AVAILABLE OPTIONS

\$14.00

\$56.00

Rosé

frico, tuscany

AVAILABLE OPTIONS

\$13.00

\$52.00

Moscato

tre secoli, piedmont

AVAILABLE OPTIONS

\$13.00

\$52.00

WHITE 4

Pinot Grigio

scarpetta, friuli

AVAILABLE OPTIONS

\$13.00

\$52.00

Sauvignon

pighin, friuli

AVAILABLE OPTIONS

\$14.00

\$56.00

Vermentino

aia vecchia, tuscany

AVAILABLE OPTIONS

\$14.00

\$56.00

Chardonnay

buehler, russian river valley

AVAILABLE OPTIONS

\$14.00

\$56.00

RED 7

Montepulciano

la fiera, abruzzo

AVAILABLE OPTIONS

\$12.00

\$48.00

Sangiovese

frico, tuscany

AVAILABLE OPTIONS

\$13.00

\$52.00

Nebbiolo

alessandro rivetto, piedmont

AVAILABLE OPTIONS

\$15.00

\$60.00

Super Tuscan #1

guado al melo, bolgheri

AVAILABLE OPTIONS

\$15.00

\$60.00

Super Tuscan #2

antinori, tuscanly

AVAILABLE OPTIONS

\$16.00

\$64.00

Barolo

i colli rossi, monforte d' alba

AVAILABLE OPTIONS

\$22.00

\$88.00

Cabernet Sauvignon

matthew fritz, north coast

AVAILABLE OPTIONS

\$15.00

\$60.00

FEATURED WINE 1

"IL Porcellino" Chianti

dreolino, rufina

AVAILABLE OPTIONS

\$15.00

\$60.00

CHIANTI 4

"Il Porcellino" Chianti

dreolino, rufina 2021

\$56.00

Chianti Colli Fiorentini

tenuta san vito, 2020

\$55.00

Chianti Colli Senesi

sono montenidoli, 2019

\$63.00

Chianti Classico

istine, 2020

\$61.00

DRINKS 6

House Negroni

beefeater gin, campari, carpano antica vermouth

\$8.00

Peroni Nastro Azzuro

\$6.00

Pinot Grigio

\$8.00

Rose

\$8.00

Sangiovese

\$8.00

Montepulciano

\$8.00

FEATURED NEGRONI 1

Left Hand

carpano antica, campari, four roses bourbon, xocolatl bitters

\$8.00

FOOD 2

Fried Cheese Ravioli \$6.00

spicy marinara

Mushroom & Pancetta Focaccia Pizza \$6.00

INSALATA 4

Our Italian Salad \$53.95

romaine, salami, provolone, fennel, red onion

Caesar Salad \$45.95

romaine, celery, parmesan, ciabatta croutons

Caprese \$54.95

buffalo mozzarella, nichols farm and orchard heirloom tomatoes, basil

Green Chopped \$59.95

kale, olives, pepperoncini, avocado, pistachio

IL SECONDI 7

Chicken Parmesan \$109.95

mozzarella, genovese basil

Eggplant Parmesan \$89.95

italian breadcrumbs, fontina, parsley

Brick Chicken Vesuvio \$99.95

potato wedges, peas, garlic

Chicken Piccata \$99.95

lemon, caper, garlic spinach

Chicken Milanese \$99.95

arugula salad, basil vinaigrette

Faroe Island Salmon Piccata \$125.95

lemon, caper, roasted asparagus

Steak Grigliata \$149.95

garlic rosemary butter

FOCACCIA-STYLE PIZZAS 2

Mushroom and Pancetta \$24.00

Burrata \$24.00

BRUSCHETTA 4

Tuna Tartare	\$34.00
Honey, Almond & Ricotta	\$26.00
Classic Tomato	\$24.00
Burrata	\$24.00

SANDWICHES 3

Chicken Parmesan	\$20.00
Meatball	\$26.00
Caprese	\$24.00

ANTIPASTI & INSALATA 12

Tuscan Cheese Bread

Our Italian Salad

Caesar Salad

Caprese Salad

Green Chopped Salad

Crispy Brussels Sprouts

Prime Beef Meatballs

Imported Burrata

Roasted Artichoke

Stuffed Mushrooms

Fried Calamari

Grilled Calamari

ANTIPASTI- \$20.00 PER PERSON 10

Tuscan Cheese Bread

Crispy Brussels Sprouts

Prime Beef Meatballs

Stuffed Mushrooms

Grilled Calamari

Fried Calamari

Caprese Salad

Green Chopped Salad

Our Italian Salad

Caesar Salad

SECONDI 7

Brick Chicken Vesuvio

Chicken Piccata

Salmon Piccata

Chicken Parmesan

Steak Grigliata

(add \$5.00 per person)

Eggplant Parmesan

Baked Burrata Lasagna

add \$4.00 per person

PREMIUM BAR 3

2 Hour Package

\$40.00

3 Hour Package

\$50.00

Additional 30 Minutes

\$5.00

BEER & WINE 3

2 Hour Package

\$35.00

3 Hour Package

\$45.00

Additional 30 Minutes

\$5.00
