

PORTOFINO

STARTERS

Marinated Olives 80k
Italian mixed olives, lemon rind

Arancini balls 75k
Lamb ragu, risotto rice, green peas, parmesan

Burrata Salad 125k
Burnt tomato, creamy burrata, pine nuts, basil



Zucchini Flowers 85k
Fried and stuffed with ricotta, tomato, basil

Calamari 85k
Lightly fried, tarragon & caper tartar sauce

Caprese Salad 100k
Bocconcini, tomato, basil, olive oil & balsamic reduction



SIDES

French Fries 55k
Rosemary salt, aioli, ketchup

Paris Mash 45k
Mashed potato, truffle butter

Mixed Grilled Vegetables 45k
Broccoli, asparagus, zucchini, garlic

Mixed Leaf Salad 45k
Fine herbs, house dressing

PRIMI

Frutti di Mare Fettucine 145k
Prawn, clams, calamari, white wine, blistered cherry tomatoes, black olives, garlic

Lamb Ragu Rigatoni 150k
Slow cooked lamb, parmigiana reggiano

Fettuccine Carbonara 145k
Egg, parmesan, bacon, black pepper

Pesto alla Genovese (v) 140k
Fettucine, basil, pine nuts, parmesan cheese

Rigatoni alla Vodka (v) 140k
Tomato & cream sauce, garlic, chili, dash of vodka

Aglio Olio (v) 130k
Linguini with garlic, chili, olive oil, parmesan

Ricotta Gnocchi (v) 130k
Red bell pepper pesto, parmesan

Homemade Beef Lasagna 155k
Beef in a rich tomato sauce layered with pasta & bechamel sauce

**Gluten free pasta available on request*



Pumpkin Chorizo Ravioli 150k
Burnt sage brown butter, toasted chorizo sprinkles, ricotta, butter, pine nuts

Mushroom Risotto (v) 145k
Trio of mushrooms, truffle mascarpone

SECONDI

Grilled Snapper [gf] 150k
Traditional tomato & garlic sauce

Veal Scallopini 250k
Caper & lemon sauce with a side of homemade fettuccine



Chicken Schnitzel 150k
Shaved fennel salad, basil, aioli

Beef Skirt Steak 295k
Cafe de paris butter & side salad



DIPS & BREADS

Whipped Ricotta 65k
Drizzled honey, thyme

Roast Pumpkin Hummus 55k
Crispy sage, hazelnuts

**All served with house focaccia*



Confit Garlic & Chorizo Dip 75k
Italian olive oil, wine reduction

House Bruschetta 65k
Ricotta, tomato, basil, olive oil, balsamic



ANTIPASTO

Select from these items to build your own antipasto plate.
Served with condiments and focaccia.

*Cotto Ham / Salami Picante / Mortadella / Nduja
Bocconcini / Castello Blue / Brie / Old Gouda
Grilled Mediterranean Veg / Olives / Hummus*

3 items 140k
4 items 180k
5 items 200k



PIZZA

Quattro Formaggi [veg] 135k
Ricotta, mozzarella, feta & parmesan drizzled with truffle honey & chilli

Margherita [veg] 130k
Housemade tomato sauce, mozzarella, fresh basil & olive oil

Nduja 150k
Spicy Spanish nduja, tomato, mozzarella, fresh basil & olive oil

Capricciosa 150k
Ham, artichoke, olives, mozzarella, on homemade tomato sauce

