



Portorosa da Vittorio

Entrée



PANE

Warm, freshly baked bread, served with premium olive oil and aged balsamic vinegar.

GARLIC BREAD

Three slices of house-made bread with rich garlic vegan butter.

PIZZA BIANCA

Woodfired pizza topped with olive oil, salt, oregano and tapenade olives.

BRUSCHETTA

Three slices of garlic bread with diced tomatoes, red onion, basil, olive oil and balsamic glaze.

KALAMATA & FETA

Kalamata olives and feta, served with fresh bread.

ARANCINI-BEEF

Crispy risotto balls filled with slow-simmered traditional Bolognese ragu, served with salad

GARLIC PRAWNS (i)

Six prawns sautéed with cherry tomatoes in garlic sauce, served with fresh bread.

BEEF CARPACCIO

Thin sliced of marinated beef eye fillet, topped with rocket, shaved Grana and Italian dressing.

ANTIPASTO ALL'ITALIANA (for 2)

Selection of cold meats, cheeses, olives & salad, served with fresh home-made bread.



\$10.50

\$9.50

\$18.50

\$18.00

\$19.00

\$25.50

\$30.00

\$31.00

\$40.00

Wood-fired Pizza

MARGHERITA

Thin crust pizza topped with rich tomato sauce, creamy mozzarella and fresh fragrant basil — simplicity at its finest.

TROPICANA

Tomato sauce and mozzarella, crowned with juicy ham and sweet pineapple — a perfect balance of savoury and tropical sweetness.

CAPRICCIOSA

A classic Italian favourite with tomato sauce, mozzarella, earthy mushrooms, ham, tender artichokes, olives and a sprinkle of oregano.

VEGETARIANA

Tomato sauce and mozzarella, topped with mushrooms, capsicums, spinach and artichokes — fresh, colourful and full of flavour.

CALZONE

Golden folded pizza filled with tomato sauce, mozzarella, ham and mushrooms — baked to perfection for a soft, gooey centre.

PROSCIUTTO

Tomato sauce and mozzarella, layered with fresh spinach, onions and premium sliced prosciutto — simple, elegant, and indulgent.

SICILIANA

Tomato sauce and mozzarella, topped with cacciatore sausage, capsicums, eggplant, olives and anchovies — bold, full-flavoured Sicilian style.

SUPREMO

Tomato sauce and mozzarella, loaded with mushrooms, cacciatore sausage, capsicums, artichokes, olives and cherry tomatoes — a feast for the senses.

CHICKEN

Tomato sauce and mozzarella, topped with tender chicken pieces, spinach, BBQ sauce and a drizzle of aioli — smoky, creamy and irresistible.

MEATLOVERS

Tomato sauce and mozzarella, piled high with cacciatore sausage, ham and bacon — for true carnivore indulgence.

T & J Special

Tomato sauce and mozzarella, topped with mushrooms, cacciatore sausage, ham and (i) garlic prawns — the perfect combination of land and sea.

\$22.50

\$24.50

\$27.50

\$26.50

\$26.50

\$29.00

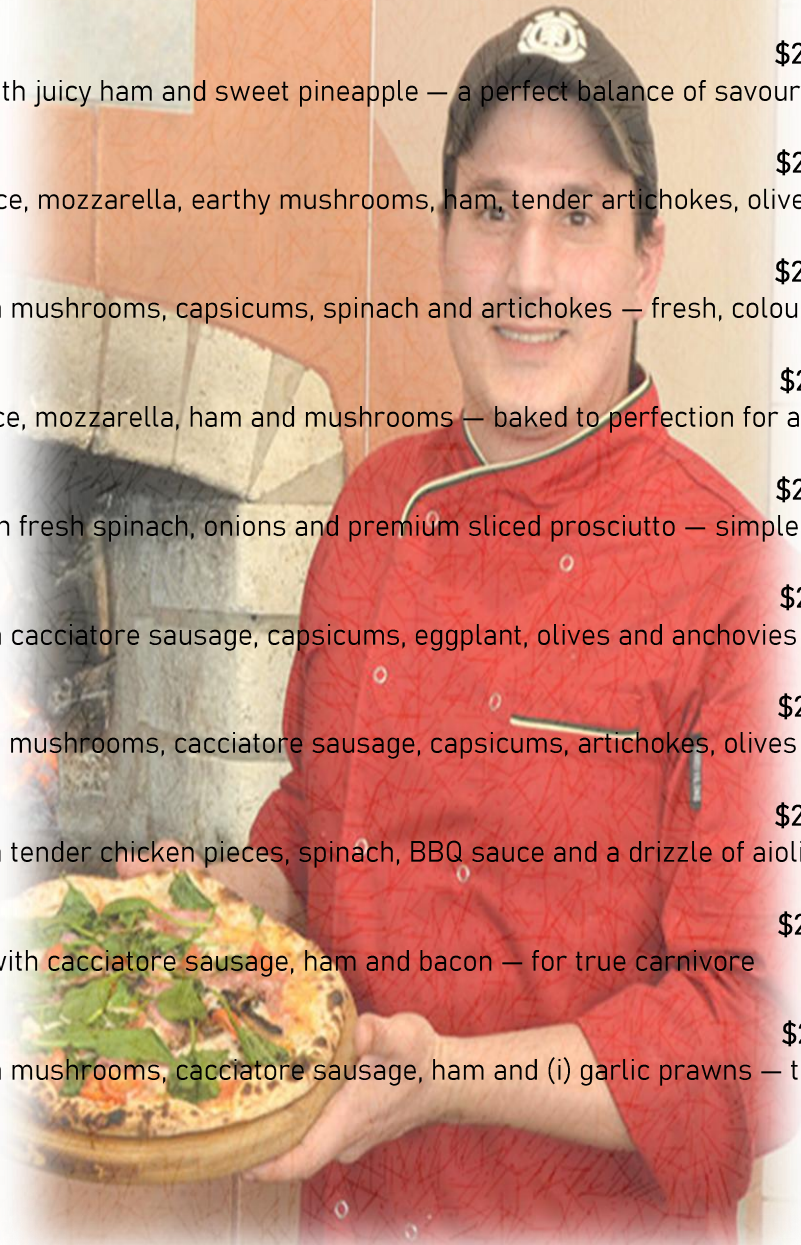
\$28.50

\$28.50

\$28.50

\$28.50

\$29.50





Portorosa da Vittorio

Home-made Pasta



& Risotti

SPAGHETTI BOLOGNESE	\$29.50
House-made spaghetti (170g), delicately cooked al dente, tossed in a slow-simmered traditional Bolognese ragu, crafted with premium cuts of meat, ripe tomatoes, and aromatic herbs. Finished with a generous shaving of aged Parmesan for a rich, velvety finish..	
CASARECCE ARRABBIATA	\$32.50
Handcrafted casarecce (170g), coated in a bold Napoletana sauce with spicy cacciatore sausage and a fiery touch of chilli — full of attitude and flavour — finished with aged Parmesan	
GNOCCHI BOLOGNESE	\$32.50
House-made potato gnocchi (200g), folded through a hearty, slow-cooked Bolognese ragu, finished with aged Parmesan for the ultimate comfort dish	
GNOCCHI GORGONZOLA	\$33.50
Delicate house-made potato gnocchi (200g), bathed in a creamy, indulgent Gorgonzola sauce, perfectly balanced with Parmesan	
LASAGNA	\$32.50
Layers of house-made pasta baked with rich meat ragu, velvety béchamel, mozzarella and Parmesan, served with a fresh side salad — timeless and satisfying	
SPAGHETTI CARBONARA	\$33.00
House-made spaghetti (170g), tossed with crispy bacon and mushrooms in a rich, silky egg-based, white cream sauce, finished with aged Parmesan.	
GNOCCHI VODKA	\$34.50
House-made Potato gnocchi (200g), combined with tender chicken, smoky bacon and English spinach in a creamy rosé sauce, flamed with vodka for a smooth, deep flavour	
TAGLIATELLE GAMBERI (i)	\$37.50
Fresh house-made tagliatelle (170g), tossed with juicy garlic prawns, cherry tomatoes and a hint of chilli in a delicate white wine sauce.	
TAGLIATELLE PORTOROSA (M)	\$39.00
House-made tagliatelle (170g), loaded with calamari, prawns, mussels and fish, in a fragrant white wine and chilli sauce — our house specialty	
SPAGHETTI MARINARA (M)	\$39.00
House-made spaghetti (170g), infused with the flavours of the sea — calamari, prawns, mussels and fish — in a rich tomato and white wine sauce with a gentle chilli kick	
RISOTTO FUNGHI	\$35.00
Silky Arborio rice, gently cooked with mixed mushrooms and white wine, finished with aged Parmesan to enhance its natural earthy depth and creamy texture.	
RISOTTO DELIZIA (i)	\$37.50
Silky Arborio rice, infused with white wine and topped with succulent prawns, scallops and sweet cherry tomatoes — a refined seafood experience full of flavour and elegance.	



Portorosa da Vittorio

Carne & Pollo



CHICKEN OR VEAL MILANESE **\$35.00**
Golden crumbed veal or chicken, fried to perfection and served with your choice of crispy chips, fresh salad, or a side of our signature spaghetti Bolognese

CHICKEN OR VEAL PARMIGIANA **\$38.00**
Crispy crumbed veal or chicken, topped with rich Napoletana sauce, melted mozzarella and aged Parmesan, served with your choice of chips, fresh salad, or spaghetti Bolognese.

SCALOPPINA AI FUNGHI **\$38.00**
Tender beef fillet medallions, delicately sliced and sautéed with mushrooms in a creamy white wine sauce, served with smooth mashed potatoes and seasonal vegetables

SCALOPPINA AL MARSALA **\$38.00**
Premium beef fillet medallions, gently cooked in a sweet Marsala wine reduction, served with your choice of chips or fresh salad.

SCOTCH FILLET **\$46.00**
Juicy 250g scotch fillet, grilled to your liking and finished with your choice of traditional Italian dressing or rich mushroom sauce, served with fresh salad.

SURF & TURF **\$49.50**
Grilled 250g scotch fillet, topped with creamy (i) garlic prawns & cherry tomatoes for the ultimate indulgence, served with mashed potatoes and seasonal vegetables.



Pesce



CHILLI MUSSELS (A) **\$39.00**
Fresh, plump mussels cooked in a vibrant tomato and chilli sauce, served with warm house-made bread — perfect for sharing.

CALAMARI GRIGLIATI (i) **\$36.00**
Tender calamari, lightly charred and finished with a classic Italian dressing, served with fresh seasonal salad.

PRAWNS & SQUID (i) **\$37.50**
Crispy deep-fried squid paired with succulent grilled prawns, drizzled with traditional Italian dressing and garnished with fresh rocket — a seafood delight.

BARRAMUNDI (i) **\$41.00**
Fresh barramundi fillet, expertly grilled and topped with classic Italian dressing, served alongside crisp seasonal salad.

GRIGLIATA DI PESCE (M) **\$58.00**
A feast for the senses: tiger prawns, calamari, scallops, and barramundi fillet, all perfectly grilled and served with chips and fresh salad — ideal for sharing.

SeaFood Origin: (A)Australian- (i) Imported - (M) Mixed



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Salad

GARDEN SALAD	\$18.00
A vibrant mix of crisp lettuce, juicy cherry tomatoes, cucumber, capsicum and red onions — light, fresh and refreshing.	
GREEK SALAD	\$21.00
Crisp lettuce tossed with cherry tomatoes, cucumber, red onion, capsicum, kalamata olives and crumbled feta — a classic Mediterranean favourite bursting with flavour.	
CAESAR SALAD	\$24.00
Crunchy cos lettuce with crispy bacon, a perfectly fried egg, golden croutons and shaved Grana cheese, dressed in our rich and creamy Caesar dressing.	

Sides



KALAMATA OLIVES	\$12.00
Kalamata olives, carefully cured and dressed in extra virgin olive oil, served alongside warm, freshly toasted artisanal bread.	
CHIPS	\$12.00
Crispy golden 11mm cut chips, perfectly seasoned and fried to perfection.	
MASHED POTATOES	\$10.00
Silky mashed Royal Blue potatoes, whipped with butter and milk, and finished with generous Parmesan for a rich and indulgent flavour.	
STEAMED VEGETABLE	\$10.50
A selection of seasonal vegetables, delicately steamed to enhance their natural sweetness, finished with extra virgin olive oil and a light seasoning.	
WEDGES	\$14.00
Premium seasoned potato wedges, golden and crispy on the outside with a soft, fluffy centre	



Extra Pizza's topping

GRILLED CHICKEN	\$5.50
PRAWNS (i)	\$7.50
EACH TIPY OF VEGETABLE	\$2.50
PROSCIUTTO	\$6.50
BACON or HAM	\$5.00
HOT CACCIATORE SAUSAGE	\$5.50
MOZZARELLA CHEESE	\$4.00
FETA CHEESE	\$6.50
EXTRA SIDE OF CHIPS OR MIXED SALAD OR SIDE SPAG BOLO	\$5.50
GLUTEN FREE PASTA , extra charge on top of the original price	\$2.50
GLUTEN FREE PIZZA BASE , extra charge on top of the original price	\$6.50
1 EXTRA SLICE OF BRUSCHETTA	\$4.50
1 EXTRA SLICE OF GARLIC BREAD	\$1.50
1 EXTRA MEAT ARANCINO	\$12.50
DEEPIG SAUCE	\$1.50
EMPTY CONTAINERS FOR TAKEAWAY OR PIZZA BOX	\$0.50



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Cocktails Menu



Aperol or Campari or limoncello Spritz	Aperol or Campari or Limoncello, prosecco & soda water	\$20.00
Rossini	Strawberry pure, prosecco, lemon juice & soda water	\$18.00
Angelo Azzurro	Coconut Rum, Blue curacao, sugar syrup, lemon juice	\$18.00
Cosmopolitan	Vodka, Cranberry juice, Cointreau, Lime juice	\$18.00
Espresso Martini	Kahlua, Vodka, espresso caffe, sugar syrup	\$21.00
Long Island	Gin, Tequila, Triple sec, Vodka, white rum, coke.	\$23.50
Margarita	Tequila, Cointreau, Lime juice, salt	\$21.00
Moscow Mule	Vodka, Lime juice, Ginger Ale	\$19.00
Negroni	Campari, Gin, Red Martini	\$21.00
Nutella Martini	Nutella, Vodka, Frangelico, Baileys	\$21.00
Tequila Sunrise	Tequila, Granadine syrup, orange juice	\$18.00
Sex on the Beach	Vodka, Lemon Juice, schnapps, orange juice, Cointreau	\$19.50
UL052	Coconut rum, Gin, Midori, Cranberry Juice & Lemonade	\$23.50

Spirits

Jhonnie walker Red Label	\$12.00
Jack Daniel	\$12.00
Chivas Regal	\$14.00
Vodka	\$12.00
Gin	\$12.00
Campari	\$12.00
Rum	\$12.00
Tequila	\$12.00
Coconut Rum	\$12.00
Cognac	\$18.00
Grappa	\$16.00
Limoncello	\$12.00
Amaro del Capo/ Montenegro/ Averna	\$14.00
Sambuca	\$12.00
Frangelico	\$12.00
Baileys / Kahlua	\$12.00

Any additional of mixed drink extra \$2.50



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Soft Drinks

	Gls	Jug
Coke Cola	\$6.50	\$16.00
Coke Cola no Sugar	\$6.50	\$16.00
Fanta	\$6.50	\$16.00
Lemonade	\$6.50	\$16.00
Lemon Lime Bitter home-made	\$9.00	\$18.00
Chinotto	\$9.00	
Crodino	\$9.00	
Ginger Beer	\$10.50	
Apple Juice	\$6.50	
Pineapple Juice	\$7.00	
Orange Juice	\$6.50	
Cranberry Juice	\$7.50	
Soda Water glass	\$4.50	
Mint syrup lime and Soda	\$7.00	\$15.00
Fire Engine	\$7.00	\$15.00
Still Water 1Ltr		\$9.50
Sparkling Water 1Ltr		\$10.00
Nutella Sprits Ice cream, milk & Nutella	\$13.00	
Iced Caffè'	\$10.50	
Iced Chocolate with ice-cream	\$13.00	

Beer & Cider

Corona	\$12.50
Peroni	\$12.00
Stella	\$12.00
Apple Cider	\$13.50

ONLY

BYO Wine (Corkage \$10 x btl)

BYO Beer (Corkage \$3 x btl)



Wine List

Champagne

Champagne Pierre Mignon	France	Champagne	n/a	\$130.00
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Sparkling wine

Trentham NV Family Prosecco	Trentham Cliffs, NSW	Glera Verdisio	\$11.00	\$55.00
Prosecco San Martino NV extra dry	Veneto. Italy	Glera Verdisio	n/a	\$65.00

White Wine

Baglio Oro 'Vulari' Bianco (Grillo, Inzolia)	Sicily, Italy	Inzolia	\$12.00	\$58.00
Baglio Oro Chardonnay	Sicily, Italy	Chardonnay	\$13.50	\$65.00
I Magredi Pinot Grigio DOC	Friuli Venezia Giulia, Italy	Pinot Grigio	\$13.50	\$65.00
Monte Schiavo Verdicchio Classic Jesi DOC	Marche, Italy	Verdicchio	n/a	\$55.00
Pa Road Sauvignon Blanc	Marlborough NZ	Sauvignon Blanc	\$11.00	\$55.00
Jasci 'Terre di Chieti' Pecorino IGT	Abruzzo, Italy	Pecorino	n/a	\$58.00
Yalumba Christobels Moscato	South Australia	Moscato	\$12.00	\$55.00

ROSE' WINE

Lavorata Anfisy Rosato	Calabria, Italy	Sangiovese e Malvasia Nera	\$11.50	\$55.00
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RED WINE

Pitchfork Shiraz	South Australia	Shiraz	\$11.00	\$53.00
Pitchfork Cab Merlot	South Australia	cab-sav-merlot	\$11.00	\$53.00
Trentham Pinot Noir / chilled	Murray Darling VIC	Pinot Noir	\$11.50	\$58.00
Vallone 'Flamino' Primitivo	Puglia, Italy	Primitivo	n/a	\$62.00
Baglio Oro Nero D'Avola DOC	Sicily, Italy	Nero D'Avola	\$13.50	\$65.00
Jasci Montepulciano D'Abruzzo DOC	Abruzzo, Italy	Montepulciano	n/a	\$58.00
Castelsina Chianti DOCG	Tuscany, Italy	Sangiovese	\$12.50	\$59.00
Samuels Gorge Grenache	McLaren Vale SA	Grenache	n/a	\$90.00
Broccardo Barolo DOCG	Piedmont, Italy	Nebbiolo	n/a	\$150.0

Portorosa da Vittorio

Italian Family Restaurant Since 2018.

Home-made Pasta
Home-made Sweets
Wood-fired Pizza

The ideal place for every type of function;

Birthdays, Baby-shower, Baptism, Communion, Confirmation, Anniversaries,
Business Meetings, Family Reunions
and Much more...

Set-Menu Available

Fully License and..

BYO Wine (corkage Charge \$10 x bottle)
BYO Beer (corkage Charge \$3 x bottle)
BYO CAKE (CAKEAGE Charge \$2.5 x person)

Capacity 120

Gluten free & Vegan Options Available

Lunch opening on request, minimum number of guests 25, minimum charge
require per person.



Please note that bringing any outside beverages into the restaurant is strictly
prohibited • This includes all alcoholic and non-alcoholic drinks
other than wine and beer.