

HOME-MADE BREAD

PANE DI CASA	10
Sliced, toasted & spread with garlic butter & herbs	
BRUSCHETTA	15
Vine tomatoes, red onions, basil & balsamic glaze	
PIZZA FOCACCIA	18
BIANCA - Marinated olives & rosemary <i>Vegetarian</i>	
CLASSIC - Melted mozzarella, garlic & herbs	
PANE E OLIVE	19
Warm Italian olives served with crusty breads <i>Vegetarian</i>	



ANTIPASTI

ARANCINI	23
Vialone nano rice balls, stuffed with buffalo mozzarella & thyme tomato passata	
CARPACCIO ALBA	25
Thinly sliced grass-fed beef fillet with truffle salsa rocket leaves, capers & reggiano shavings (Chef's signature dish) <i>Gluten free</i>	
FRITTO MISTO	27
Golden fried tender calamari & tiger prawns with seasonal leaves, baby cucumber & cherry tomatoes & lemon mayo	
ZUPPA DI COZZE	24
Sautéed fresh black mussels in white wine & Napoli sauce, served with toasted breads	
ANTIPASTO DELLA CASA	2x 41
Share plate: selection of Italian cured meats Mediterranean grilled vegetables, marinated olives & variety of imported & local cheeses. Served with homemade breads.	

SALADS

INSALATA ITALIANA	16
Garden leaves, olives, red onions, cherry tomatoes with vinegar dressing <i>Vegetarian / Gluten free</i>	
CAPRESE DI BUFFALA	19
Buffalo mozzarella cheese served with crunchy rocket leaves, fresh basil & sliced tomatoes with olive oil dressing <i>Vegetarian / Gluten free</i>	
PICCOLO DECANA	21
Baby leaves, Packham pears, gorgonzola cheese & pecan nuts with infused truffle	

One bill per table
Please note Public Holidays subject to 15% surcharge



SECONDI - MAIN COURSES

TRADITIONAL VITELLO AI FUNGHI	42
Rosemary scented tender veal scaloppine in creamy garlic mushrooms sauce, served with seasonal vegetables & roasted potatoes <i>Gluten free</i>	
ABBACCHIO AL VERMENTINO	41
Succulent slow cooked lamb shoulder with artichoke hearts, semi-dried tomatoes & roasted pine nuts, served with seasonal vegetables <i>Gluten free</i>	
GAMBERI GALLIANO	43
Sautéed garlic prawns in a cream sauce of fresh herbs, chilli & a splash of Galliano Italian liquor. Served with a timbale of Arborio rice (Chef's signature dish) <i>Gluten free</i>	
FRESH CATCH OF THE DAY	POA
Served with seasonal vegetables and roasted baby potatoes - Ask our friendly waiter	
CHICKEN CACCIATORE	39
Butterfly marinated chicken breast, simmered in a light Napoletana sauce with cappers, olives and origano, served with seasonal vegetables. <i>Gluten free</i>	

PASTA - RISOTTO - GNOCCHI

SPAGHETTI MARINARA	43
Variety of seasonal seafood: Prawns, scallops, mussels, calamari & Moreton Bay bugs, clams in a tangy olive oil base, Napoletana sauce & fresh dill fronds	
PENNETTE POLLO	27
Apple wood smoked chicken pieces in a creamy pesto sauce, cherry tomatoes & brunoised leek	
SPAGHETTI AGLIO E OLIO	35
King prawns tossed in olive oil, crystallised garlic & marinated fresh chilli topped with Italian parsley	
FETTUCINE ALLA BOLOGNESE	27
Slowly cooked finely minced premium beef	
SPAGHETTI CARBONARA	27
Egg yolk, pancetta bacon, garlic, cheesy cream sauce.	
RAVIOLI DI RICOTTA	26
Traditional ravioli filled with ricotta cheese & baby spinach in our homemade Napoletana sauce - Vegetarian	
GNOCCHI QUATTRO FORMAGGI	26
Potato dumplings in a creamy sauce of mozzarella, provolone, gorgonzola & parmesan - Vegetarian	
GNOCCHI SALENTO	27
Pork and fennel sausage meat in a chilli tomato sauce (Chef's signature dish)	
RISOTTO PRIMAVERA	26
Variety of grilled seasonal vegetables tossed with arborio rice Vegetarian / <i>Gluten free</i>	
RISOTTO PORCINI	28
Vialone nano rice tossed with wild porcini mushrooms in a white wine creamy sauce Vegetarian / <i>Gluten free</i>	
TRADITIONAL BEEF LASAGNA	27

Gluten free pasta available 6

SIGNATURE PIZZAS

FUNGHI PORCINI	29
Porcini, mushrooms, fior di latte, truffle oil, Bianca <i>Vegetarian</i>	
CAPRICCIOSA	28
Ham, mushrooms, olives, artichokes, mozzarella, tomato	
PICCANTE	28
Pepperoni, red capsicum gorgonzola, mozzarella, tomato	
MARGHERITA ITALIANA	27
Fresh basil leaves, olive oil, tomato, fior di latte <i>Vegetarian</i>	
DELLA CASA	32
Prosciutto, porcini, truffle oil, rocket leaves, fior di latte, Bianca	
VEGETARIANA	27
Mushrooms, red onions, eggplant, zucchini, capsicum, tomato & mozzarella <i>Vegetarian</i>	
PEPPERONI	27
Pepperoni, tomato, mozzarella	
CONTADINA	28
Italian sausage meat, olives, tomato, mozzarella	
HAWAIIAN	27
Ham, pineapple, tomato, mozzarella	
BBQ CHICKEN	29
Smoked chicken, bacon, onions, tomato, mozzarella, barbeque sauce	
TUTTA CARNE	30
Ham, bacon, pepperoni, tomato, mozzarella	
NAPOLETANA	26
Anchovies, olives, capers, oregano, garlic, tomato, mozzarella <i>Vegetarian</i>	



PLEASE CHECK OUR BOARD FOR CHEF'S SPECIALS

BAMBINI

SPAGHETTI BOLOGNESE / PENNE PASTA	15
With cheese or Napoli sauce	
CHICKEN SCHNITZEL	15
With chips	
FISH & CHIPS	15

COMPLIMENTARY VANILLA ICE CREAM

SIDE ORDERS

PATATE FRITTE	10
Triple cooked chat potatoes with rosemary salt & mayo	
INSALATA MISTA	10
Crunchy garden leaf with our vinaigrette dressing	
VERDURA DEL GIORNO	10
Mixed seasonal vegetables	

One bill per table
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OUR FOOD IS PREPARED THE TRADITIONAL ITALIAN
WAY WITH A PINCH OF MODERN SPIRIT

Portofino

• GOLD COAST •

