

PORTOFINO

RISTORANTE ITALIANO



CHEF STEFANO CRIBER

We are pleased to welcome **Chef Stefano** to our team. Originally from a small town in central-southern Italy, his passion for cooking was nurtured early on by his mother and grandmother's traditional recipes. A graduate of one of Italy's premier culinary institutes, he brings over **20** years of experience in the food & beverage industry. Chef Stefano's cuisine elegantly blends classic Italian tradition with contemporary innovation. We look forward to sharing his refined interpretations of Italian cuisine with you.

SET LUNCH MENU

(11:00 am to 4:00 pm, everyday)

STARTERS

Soup of the Day

Please ask our staff.

Green Salad with Tuna

Mixed green salad with cherry tomatoes, cucumber, red onion,
tuna in olive oil, black olives & lemon dressing.

MAIN @URSES

Rigatoni Bolognese

Rigatoni pasta served with slow cooked beef ragù,
grana padano cheese & evo oil.

Linguine Boscaiola

Linguine pasta, sautéed mushroom, green peas,
grana padano cheese and cream sauce.

Chicken Scaloppine

Slices of chicken thigh sautéed with mushrooms
sauce & grana padano cheese. Served with roasted potatoes.

Black Angus Beef Burger (+RM 12)

Black Angus beef patty, cheddar cheese, lettuce, fresh tomato
& chilli mayo. Served with french fries & ketchup.

DESSERT

Tiramisù

Layers of ladyfingers dipped in coffee with tiramisù cream & cocoa powder.

DRINKS

(Complimentary)

Ice / Hot Lemon Tea

Ice / Hot Black Coffee

2 @URSES

RM 42

3 @URSES

RM 48

Tiramisù



Linguine Boscaiola



Green Salad
with Tuna



Chicken
Scaloppine



Soup of
the Day



Rigatoni
Bolognese



Black Angus
Beef Burger

STARTERS

Mixed Bruschetta 22

Bruschetta Mista

Sliced homemade sourdough focaccia bread, fresh marinated diced tomatoes and fiordilatte mozzarella cheese, sautéed mushrooms and truffle ricotta cheese.

Truffle Mushroom Soup 24

Zuppa di Funghi al Tartufo

Creamy truffle mushrooms soup served with garlic focaccia bread on the side.

Sicilian Arancini 34

Arancini

Deep-fried saffron rice balls stuffed with fiordilatte mozzarella cheese & mushrooms. Served on Grana Padano cheese fondue.

Ceaser Salad 36

Insalata di Cesare

Roman lettuce, boiled eggs, cherry tomatoes, avocado pan-seared chicken thighs, garlic croutons, shaved Grana Padano cheese & citrus Caesar dressing.

Deep-fried Seafood 52

Fritto Misto

Deep-fried squid, tiger prawns, fish fillet, mix capsicum. Served with tartare sauce & lemon wedge.

Seafood Salad 52

Insalata di Mare

Squid, baby octopus, tiger prawns, black olives celery, cherry tomatoes, potatoes & lemon citronette.

Eggplant Parmesan 34

Parmigiana di Melanzane

Thinly sliced eggplant baked with fiordilatte mozzarella cheese, San Marzano tomato sauce, basil, Grana Padano cheese & smoked provola cheese.

Burrata 48

Burrata Fritta

Breaded deep-fried burrata cheese, fresh tomatoes tartare, Grana Padano cheese & basil pesto.



Burrata



Eggplant
Parmesan



Seafood Salad



Eggplant
Parmesan



Sicilian
Arancini



Deep-fried
Seafood

PASTA & RISOTTO

Spaghetti Carbonara 40

Spaghetti alla Carbonara

Spaghetti with pan-fried smoked duck breast, egg yolk, black pepper, grana padano & pecorino romano cheese.

Tagliolini Slipper Lobster 68

Tagliolini all'Aragosta

Homemade tagliolini pasta, slipper lobster, tomato concasse & cherry tomatoes sauce.

Lasagna 42

Lasagna Classica

Classic lasagna with beef ragout, bechamel sauce and grana padano cheese.

Risotto Truffle Mushroom 44

Risotto Tartufo e Funghi

Carnaroli Italian rice, mix forrest mushroom, truffle tapenade and grana padano fondue.

Seafood Risotto 52

Risotto ai Frutti di Mare

Carnaroli Italian rice, tiger prawns, squid, live sabah clams, fish fillet & white wine.

Pesto Prawns & Burrata 48

Trofie al Pesto Gamberi e Burrata

Homemade trofie pasta with basil pesto, tiger prawns and burrata cheese.

Ravioli Ricotta & Spinach 48

Ravioli Ricotta e Spinacci

Ravioli stuffed with fresh spinach & ricotta cheese. Served with mushroom sauce.

Mafalde Truffle 52

Mafalde al Tartufo

Homemade mafalde pasta with housemade beef sausage, porcini mushrooms & creamy truffle sauce.

Pappardelle Lamb Ragù 48

Pappardelle al Ragu di Agnello

Homemade pappardelle pasta served with slow cooked lamb ragù, sautéed mushrooms & grana padano cheese.

Squid Ink Seafood Spaghetti 54

Spaghetti ai Frutti di Mare

Homemade squid ink spaghetti chitarra pasta, sautéed tiger prawns, squid, live sabah clams, cherry tomatoes, lobster bisque, chilli & white wine.



Tagliolini Slipper Lobster



Squid Ink Seafood Spaghetti



Pappardelle
Lamb Ragù



Squid Ink
Seafood Spaghetti



Mafalde
Truffle

Seafood Risotto



MAIN @CURSE

Cacciatora Chicken 48

Pollo alla Cacciatora

Marinated chicken thigh pan-roasted, sautéed mix capsicum & roasted potatoes with cacciatora sauce.

B. Angus Ribeye Steak (250 gr.) 168

Tagliata di Manzo

Black Angus beef ribeye steak, roasted potatoes, baby carrots, rocket salad, cherry tomatoes, chimichurri & demi glasse sauce.

B. Angus Tenderloin (200 gr.) 148

Filetto di Manzo

Grilled Black Angus tenderloin, truffle mashed potato, sautéed veggies & truffle mushroom sauce.

Braised Lamb Shank 88

Stinco d'Agnello Brasato

Lamb shank slow braised in oven fire till tender. Served in own reduction gravy & mashed potatoes.

Grilled Lamb Cutlets 168

Costolette d'Agnello

Grilled lamb cutlets with mashed potato purée, caponata veggies, rosemary sauce & lamb jus.

Duck Leg Confit 56

Cosce d'Anatra Confit

Slowcooked duck leg finished roasted in the oven, mashed potato, sautéed spinach, balsamic glass & duck gravy sauce.

Barramundi Fillet 52

Filetto di Branzino

Pan seared barramundi fillet, cherry tomatoes, red onion, roasted potatoes, black olives, capers & white wine.

Red Snapper Fillet 62

Filetto di Dentice

Pan-seared red snapper fillet, asparagus, roasted potatoes, cherry tomatoes confit & lemon cream sauce.



Braised Lamb Shank



Cacciatora Chicken



Black Angus
Beef Ribeye



Red Snapper
Fillet



Duck Leg Confit



Grilled Lamb
Cutlets



NEAPOLITAN PIZZA

Pizza Margherita 38

Pizza Margherita

San Marzano tomato, fiordilatte mozzarella cheese, Grana Padano cheese, basil & evo oil.

Pizza Devil 46

Pizza Diavola

San Marzano tomato, fiordilatte mozzarella cheese, Italian beef salami, Grana Padano cheese & basil.

Pizza Ham & Mushrooms 46

Pizza Cotto e Funghi

San Marzano tomato, fiordilatte mozzarella cheese, Italian turkey ham, mushrooms, Grana Padano cheese, basil & evo oil.

Pizza 5 Cheese (white pizza) 44

Pizza 5 Formaggi

Fiordilatte mozzarella, truffle ricotta, pecorino & Grana Padano cheese, smoked scamorza & evo oil.

Pizza 4 Seasons 46

Pizza 4 Stagioni

San Marzano tomato, fiordilatte mozzarella cheese, Italian beef salami, artichokes, Italian turkey ham, mushrooms, Grana Padano cheese, basil & evo oil.

Pizza Truffle 48

Pizza Tartufo

San Marzano tomato, fiordilatte mozzarella, Italian black truffle paste, mixed mushrooms, ricotta cheese, Grana Padano cheese, basil & evo oil.

Pizza Burrata & Duck 52

Pizza Burrata e Anatra

San Marzano tomato, fiordilatte mozzarella cheese, fresh Italian burrata cheese, smoked duck bacon, cherry tomatoes & basil pesto.

Pizza Mushroom & Sausage 48

Pizza Funghi e Salsiccia (white pizza)

Fiordilatte mozzarella cheese, mixed sautéed mushrooms, cherry tomatoes, homemade beef sausage, basil, Grana Padano cheese & evo oil.



Pizza Devil



Pizza Truffle

DESSERTS

Panna Cotta Choco-Vanilla 24

Panna Cotta al Cioccolato e Vaniglia

Double flavour panna cotta, with chocolate biscuit crumble & chocolate chips.

Coffee Semifreddo 24

Semifreddo al Caffè

Coffee semifreddo with crunchy chocolate crumble & chocolate sauce.

Tiramisù 🍷 28

Tiramisu' Classico

The name says it all, "pick-me-up":

Layers of ladyfingers dipped in espresso & Marsala wine, mascarpone cream & cocoa powder.

Crème Brûlée 28

Crème Brûlée

A rich custard base topped with caramelized sugar & topped with fresh raspberries.



Panna Cotta Choco-Vanilla



Crème Brûlée



Tiramisù

©FFEE

Espresso	10
Macchiato	10
Long Black	12
Cappuccino	14
Hot / Ice Latte	14
Hot / Ice Chocolate	14
Mocha Latte	14



MOCKTAILS

Porto Sunrise	24
Orange, mango, guava juice, grenadine syrup.	
Passion Fruit Ice Tea	26
Lemon juice, black tea, passion fruit	
Pineapple Ginger Ale	26
Pineapple, ginger, orange, basil, ginger ale.	

FRUIT JUICE

Vitamin C	15
Orange, lemon.	
Mixed	16
Orange, green apple, carrot.	
Watermelon	16
Fresh watermelon juice.	

TEA LONDON Tea EXCHANGE

Earl grey	15
Black Tea	
English Breakfast	15
Black Tea	
Sencha Ginger	15
Green Tea	
Sencha Sakura	15
Green Tea	
Milk Oolong	15
Oolong Tea	
Bora Bora	15
Fruit Tea	

©LD DRINKS

Ice Lemon Tea	12
Fresh Lime Juice	12
Coke / Coke Zero	9
Sprite / Ginger Ale	9

WATER

Acqua Panna (Still)	15/23
0.5 Lt. / 1 Lt.	
San Pellegrino (Sparkling)	15/23
0.5 Lt. / 1 Lt.	

Porto
Sunrise



Pineapple
Ginger Ale



Passionfruit
Ice Tea



DRAUGHT BEER

Heineken (1/2 pint) _____ **23**

Happy Hour (from 4pm to 7pm) _____ **20**

BOTTIED BEERS

Menabrea _____ **32**

Italian Blonde Lager, **4,8%** vol, **33** cl.

Paulaner _____ **30**

German Blonde Lager, **4,9%** vol, **33** cl.

Hoegaarden White _____ **30**

Belgium Unfiltered Wheat, **4,9%** vol, **33** cl.

Leffe Blonde _____ **32**

Belgium Blonde Abbey, **6,6%** vol, **33** cl.

WHISKY

30 ml/Bottle

Singleton 12 Years _____ **28/545**

Single malt, Scotch.

Deanston Virgin Oak _____ **27/485**

Single malt, Scotch.

Bunnahabhain S. _____ **38/625**

Single malt, Scotch.

Arran Malt Barrel R. _____ **27/485**

Single malt, Scotch.

Bushmills 10 Years _____ **28/545**

Single malt, Scotch.

Black Bottle Whisky _____ **27/455**

Blended malt, Scotch.

Monkey Shoulder _____ **28/545**

Blended malt, Scotch.

Jack Daniel's _____ **22/385**

Blended malt, Tennessee.

Suntory Kakubin _____ **26/445**

Blended malt, Japan.

@CKTAILS

Mojito _____ **38**

Rum, lime, brown sugar, soda, mint.

Margarita _____ **36**

Lime juice, tequila, cointreau, salt.

Whisky Sour _____ **38**

Egg white, whisky, angostura bitter, lime.

Singapore Sling _____ **46**

Gin, cherry brandy, cointreau, lemon juice, granatine syrup, soda water.

Tequila Sunrise _____ **36**

Tequila, orange juice, granatine syrup.

Bellini _____ **44**

Prosecco wine, peach puree.

Negroni _____ **46**

Gin, sweet vermouth, campari.

Aperol Spritz _____ **46**

Prosecco wine, aperol, orange slice.

Sangria _____ **48**

Brandy, cointreau, red wine, fruits.

Gin & Tonic _____ **48**

Premium Portofino Italian gin & tonic water.

DIGESTIFS

Amaro Lucano _____ **22**

Sambuca _____ **22**

Limoncello _____ **22**

Grappa _____ **26**

Vecchia Romagna _____ **26**

@RKAGE

75 cl/ **1** Lt

Wine _____ **80/100**

Liquor _____ **150/180**



Aperol Spritz

Gin Tonic