PORTOFINO

ristorante italiano

FOOD MENU





Starters



BURRATA CON POMODORINI 48

Burrata Cheese

Creamy Italian Burrata Cheese, Heirloom Cherry Tomatoes, Pistachio Pesto, Crostini, Basil Oil.



ZUPPA DI FUNGHI 24

Mushroom Soup

Creamy Mushrooms Soup Served With Garlic Focaccia Bread On The Side.



FRITTO DI MARE 48

Deep-Fried Seafood

Deep-Fried Squid, Tiger Prawns, Baby Shrimp, Tartare Sauce, Lemon Wedge.



CAESER INSALATA 36

Caeser Salad

Roman Lettuce, Heirloom Cherry Tomatoes, Smoked Duck, Garlic Bread Croutons, Parmigiano Reggiano Cheese & Caesar Dressing.

POLPO E PATATE 58
Octopus Salad

Mediterranean Octopus, Cuttlefish, Spring Potatoes, Heirloom Cherry Tomatoes, Ligurian Taggiasche Olives, Lemon Zest, Basil Oil.





BRUSCHETTA ALL'ITALIANA 26
Italian Bruschetta

Sliced Homemade Sourdough Focaccia Bread, Fresh Marinated Heirloom Cherry Tomatoes, Italian Burrata, Parmigiano Reggiano Cheese, Basil & Evo Oil.

PARMIGIANA DI MELANZANE 34
Eggplant Parmesan

Deep Fried Eggplant, San Marzano Tomato Sauce DOP, Fiordilatte Mozzarella, Smoked Provola, Parmigiano Reggiano Cheese, Basil Oil.





Pasta & Risotto

1 TROFIE PESTO BURRATA — 48

Trofie Pesto & Burrata

Handmade Trofie Pasta, Basil Pesto Sauce, Creamy Burrata Cheese, Potatoes, Green Beans, Toasted Pine Nuts & Evo Oil.

2 PACCHERI AI FRUTTI DI MARE — 58

Seafood Paccheri

Paccheri Pasta, Tiger Prawns, Squid, Live Sabah Clams, Heirloom Cherry Tomatoes, Boston Lobster Bisque, Chilli & White Wine.

3 LINGUINE ALLA CARBONARA — 42

Linguine Carbonara

Linguine Pasta With Pan-Fried Smoked Duck Breast, Egg Yolk, Black Pepper, Parmigiano Reggiano & Pecorino Cheese.



FETTUCCINE AL TARTUFO 52

Truffle Fettucine

Homemade Green Fettucine Pasta, Beef Sausage, Mix Forest Mushrooms, Parmigiano Reggiano Cheese, Creamy Italian Truffle Sauce.





TAGLIATELLE AL RAGU'DI POLPO E SEPPIA 56

Tagliatelle Octopus & Cuttlefish Ragù

Homemade Squid Ink Spaghetti Chitarra Pasta, With Slow-Cooked Octopus And Cuttlefish Ragù, Heirloom Cherry Tomatoes, Garlic, White Wine, Evo Oil & Crispy Black-Ink Breadcrumbs.

BLUE CRAB BLACK INK TAGLIOLINI 88

Blue Crab Black Ink Tagliolini

Fresh Squid Ink Tagliolini, Sweet Blue Swimmer Crab, Heirloom Cherry Tomatoes And White Wine, Served With A Rich Lobster & Crab Bisque.





RISOTTO AI FRUTTI DI MARE 58

Seafood Risotto

Carnaroli Italian Rice, Tiger Prawns, Squid, Live Sabah Clams, Heirloom Cherry Tomatoes, Boston Lobster Bisque, Chilli & White Wine.

RAVIOLI RICOTTA E MELANZANE — 48

Ravioli Ricotta Cheese & Eggplant

Handmade Stuffed Ravioli, San Marzano Tomato Sauce DOP, Deep Fried Eggplant, Ricotta Cheese, Fresh Basil, Creamy Parmigiano Reggiano Fondue.





LASAGNA DI CREPES AGNELLO E PORCINI — 64

Lamb Lasagna & Porcini Mushrooms

Lasagna With Crepes Layered, Slow-Cooked Lamb Ragu, Porcini Mushrooms, Light Bechamel Parmigiano Reggiano Cheese, Rich Lamb Jus.

RAVIOLI RICOTTA E GUANCIA — 56

Double Ravioli Ricotta & Wagyu Beef Cheek

Handcrafted Double Ravioli Filled With Ricotta And Lemon Zest, Paired With Slow-Braised Wagyu Beef Cheek, Brown Butter And Rich Gravy Sauce, Finished With Aged Aceto Balsamico Di Modena And Toasted Hazelnut Crumble.







Main Course



1 BISTECCA DI MANZO ALLA GRIGLIA 168
Black Angus Beef Ribeye Steak
Grilled Black Angus Ribeye (250g), Roasted Potatoes, Heirloom Cherry Tomatoes, Grana Padano Shaves, Rocket Salad, Balsamic Reduction, Red Wine Sauce.

2 TAGLIATA DI AGNELLO 98
Grilled Lamb Loin
Grilled Lamb Loin, Potatoes, Sautéed Spinach, Asparagus, Lamb & Plum Gravy Reduction.

3 CARRE' DI AGNELLO (2-3 PAX) 262
Rack Of Lamb (2-3 pax)
Roasted Rack Of Lamb, Roasted Vegetables & Potatoes, Red Wine Sauce, Maldon Salt, Roasted Garlic.



COTOLETTA DI POLLO 48
Chicken Cotoletta

Deep-Fried Breaded Chicken Breast With Parmigiano Reggiano Fondue, Smoked Duck Bacon, Rocket Salad, Heirloom Cherry Tomatoes, Balsamic Reduction, Lemon Wedge, French Fries.

ANATRA CONFIT CON FREGOLA 62
Duck Leg Confit with Fregola

Slow-Cooked Marinated Duck Leg Confit, Sardinian Fregola With Wild Mushrooms & Porcini, Duck Jus Reduction.





FILETTO DI SALMONE 68
Salmon Fillet

Pan-Seared Salmon Fillet Served With Mashed Potato, Broccolini & Lemon Cappers Sauce.

FILETTO DI BRANZINO 62
Seabass Fillet

Pan-Seared Seabass Fillet, Broccolini, Mashed Potato, Cherry Tomatoes Confit & Creamy Lemon Sauce.



Pizza



PIZZA MARGHERITA 40

San Marzano Tomato Sauce DOP, Fiordilatte Mozzarella Cheese, Parmigiano Reggiano Cheese, Basil, Evo Oil.

PIZZA NAPOLI 46

San Marzano Tomato DOP, Fiordilatte Mozzarella Cheese, Italian Anchovies, Ligurian Taggiasche Olives, Garlic, Oregano, Evo Oil.



PIZZA BURRATA & PESTO 56

San Marzano Tomato DOP, Italian Burrata Cheese Cream, Basil Pesto, Heirloom Cherry Tomatoes, Pine Nuts, Parmigiano Reggiano Cheese, Fried Basil & Basil Oil.



PIZZA TRUFFLE MUSHROOM 58

Fiordilatte Mozzarella Cheese, Italian Porcini & Truffle Cream, Mushrooms, Truffle Mayo, Truffle Oil, Parmigiano Reggiano Cheese & Fried Basil.



PIZZA 5 CHEESE (WHITE PIZZA) 48

Fiordilatte Mozzarella Cheese, Smoked Scamorza Cheese, Parmigiano Reggiano & Pecorino Cheese, Italian Blue Cheese, Caramelised Onion.



PIZZA LAMB 50

San Marzano Tomato DOP, Italian Burrata Cheese Cream, Lamb Leg Ham, Heirloom Cherry Tomatoes, Rocket Salad, Parmigiano Reggiano Shaves, Evo Oil.



PIZZA TURKEY HAM & MUSHROOM 56

San Marzano Tomato Sauce DOP, Fiordilatte Mozzarella Cheese, Italian Turkey Ham, Sautéed Mushrooms, Parmigiano Reggiano Cheese, Basil, Evo Oil.



PIZZA DIAVOLA 48

San Marzano Tomato Sauce DOP, Fiordilatte Mozzarella Cheese, Italian Beef Salami, Basil, Chilli Oil.





Desserts

1 PANNA COTTA 24

Silky Pannacotta, Tonka Bean, Mango Coulis, Passion Fruit Sauce.

2 CRÈME BRULÉE 28

A Rich Custard Base With Caramelized Sugar & Topped With Fresh Strawberries.

3 TIRAMISÚ 28

Lady Finger Biscuits, Mascarpone Cream, Chocolate, Caffe Espresso, Marsala Wine.

4 SICILIAN CANNOLI 26

Crispy Cannoli Shells Filled With Sweet Ricotta Cream, Chocolate Chips, Candied Orange, Pistachio Crumble, Marsala Wine

Coffee

ESPRESSO	10
MACCHIATO	11
LONG BLACK	12
CAPPUCCINO	14
HOT / ICE LATTE	14
HOT / ICE CHOCOLATE	14
MOCHA LATTE	14
ICE VANILLA COFFEE Vanilla Licor 43, Espresso Shot, Ice	21

Fruit juice

VITAMIN C Orange, Lemon.	16
MIXED Orange, Green Apple, Carrot.	16

Cold Drinks

ICE LEMON TEA	12
TONIC / SODA WATER	9
COKE / COKE ZERO	9
GINGER ALE	9

Tea LONDON TEA EXCHANGE

EARL GREY Black Tea	15
ENGLISH BREAKFAST Black Tea	15
SENCHA GINGER Green Tea	15
MILK OOLONG Oolong Tea	15
BORA BORA Fruit Tea	15

Mocktails

PORTO SUNRISE Orange, Mango, Guava Juice, Grenadine Syrup.	24
PINEAPPLE GINGER ALE Pineapple, Ginger, Orange, Basil, Ginger Ale.	26
PASSION FRUIT ICE TEA Lemon Juice, Black Tea, Passion Fruit	26

Water

ACQUA PANNA (STILL) 0.75l	21
SAN PELLEGRINO (SPARKLING) 0.75l	21

Cocktails

APEROL SPRITZ 44
Prosecco Wine, Aperol, Orange Slice.

MARGARITA 36
Lime Juice, Tequila, Cointreau, Salt.

NEGRONI 48
Gin, Sweet Vermouth, Campari.

GIN & TONIC 48
Tanqueray No. Ten Gin & Italian Tonic Water Malaffemena.

DRY MARTINI 36
Gin, Dry Vermouth.

WHISKY SOUR 42
Egg White, Whisky, Angostura Bitter, Lime.

BELLINI 44
Prosecco Wine, Peach Puree.

SANGRIA 44
Brandy, Cointreau, Red Wine, Lemon, Fruits.



Draught Beer

PAULANER WEISS

1 GLASS	32
3 GLASSES	88
5 GLASSES	138

Whisky

30 ML/BOTTLE

SINGLETON 12 YEARS 24/500
Single Malt, Scotch.

DEANSTON VIRGIN OAK 21/425
Single Malt, Scotch.

BUNNAHABHAIN S. 28/570
Single Malt, Scotch.

ARRAN MALT BARREL R. 23/460
Single Malt, Scotch.

BUSHMILLS (10 YEARS) 28/545
Single Malt, Scotch.

BLACK BOTTLE WHISKY 19/390
Blended Malt, Scotch.

MONKEY SHOULDER 23/480
Blended Malt, Scotch.

JURA (18 YEARS) 48/980
Single Malt, Scotch.

Digestifs

AMARO LUCANO	18
LIMONCELLO	22
GRAPPA POLI	38



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DIETARY & ALLERGY GUIDE

Vegetarian Nuts Alcohol Chilli

Egg Fish Mollusc/Shellfish Gluten-Free