

SET LUNCH MENU

(11:00AM to 4:00 PM, Everyday)

STARTERS

SOUP OF THE DAY

Please ask our staff.

MIXED GREEN SALAD

Mixed green salad with cherry tomatoes, cucumber, black olives & lemon dressing.

MAIN COURSES

PENNE AMATRICIANA

Penne pasta with spicy tomato sauce, chilli, garlic, smoked duck bacon, parmesan cheese & evo oil.

WHITE TRUFFLE LINGUINE

Linguine pasta with Italian white truffle cream, mixed mushrooms & parmesan cheese.

SPAGHETTI AGLIO OLIO & PRAWNS

Classic aglio olio spaghetti with minced prawns, cherry tomatoes & parsley.

CHICKEN SCALOPPINE

Slices of chicken breast sautéed with mushrooms sauce & parmesan cheese. Served with roasted potatoes.

BLACK ANGUS BEEF BURGER (+RM 10)

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

DESSERT

PANNA COTTA

Classic Italian panna cotta with strawberry coulis.

DRINKS

(complimentary)

ICE / HOT LEMON TEA

ICE / HOT COFFEE (Latte +RM 6)

FRESH ORANGE JUICE (+RM 6)

2 COURSES
RM 42

3 COURSES
RM 48

Vegetarian 

Recommended 

Spicy 

All our meats are halal certified, absolutely no pork is served. All Prices are in RM & subjected to 10% service charge & 6% SST.

STARTERS



CLASSIC MIXED BRUSCHETTA 22

BRUSCHETTA RUSTICA

Slices of sourdough toasted bread with two different toppings: fresh diced tomatoes marinated with fresh basil, oregano and sautéed assorted mushrooms with parmesan cheese & evo oil.

MUSHROOM SOUP 24

ZUPPA DI FUNGHI

Fresh mushrooms soup served with garlic bread on the side.

SICILIAN ARANCINI 34

ARANCINI CON MOZZARELLA

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

CAPRESE SALAD 38

INSALATA CAPRESE

Slices of buffalo mozzarella & Roma tomato, drops of pesto sauce & evo oil.

CEASER SALAD 32

INSALATA DI CESARE

Roman lettuce, classic Caesar dressing, parmesan cheese, garlic croutons & pan-fried smoked duck bacon.

DEEP-FRIED SEAFOOD 52

FRITTO MISTO

Deep-fried squid, tiger prawns, sardines, zucchini, capsicum. Served with tartare sauce & lemon wedge.

PORTOFINO OCTOPUS SALAD 58

INSALATA DI POLPO ALLA PORTOFINO

Mediterranean octopus, spring potatoes, cherry tomatoes, black olives & evo oil.

BAKED EGGPLANT PARMESAN 34

PARMIGIANA DI MELANZANE

Deep-fried eggplant, Mutti tomato sauce, fresh basil, oregano & fiordilatte mozzarella gratinated.



PASTA & RISOTTO

ORECCHIETTE WITH
BASIL PESTO



SPAGHETTI CARBONARA 40

SPAGHETTI ALLA CARBONARA

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

TAGLIATELLE BOLOGNESE SAUCE 40

TAGLIATELLE AL RAGÙ BOLOGNESE

Homemade tagliatelle pasta served with slow cooked beef ragout, parmesan cheese & evo oil.

LASAGNA 42

LASAGNA DELLA NONNA

Classic Lasagna with beef ragout, bechamel sauce and parmesan cheese.

TAGLIOLINI CLAMS & BOTTARGA 44

TAGLIOLINI VONGOLE E BOTTARGA

Squid ink tagliolini, live Sabah clams, bottarga, garlic, evo oil, chilli, parsley & white wine.

SEAFOOD RISOTTO 48

RISOTTO AI FRUTTI DI MARE

Italian risotto cooked with lobster bisque, tiger prawns, squid, live Sabah clams & white wine.

MILANESE RISOTTO 52

RISOTTO ALLA MILANESE

Saffron risotto, shallot, butter, parmesan cheese & sparkling white wine.
Served with grilled bone marrow.

RICOTTA & SPINACH RAVIOLI 44

RAVIOLI CON RICOTTA E SPINACI

Ravioli stuffed with fresh spinach & ricotta cheese.
Served with sage-butter & parmesan cheese.

ORECCHIETTE BASIL PESTO 44

ORECCHIETTE AL PESTO

Orecchiette pasta served with basil pesto, parmesan & pecorino romano cheese, pine nuts, green beans & evo oil.

PAPPARDELLE WITH LAMB RAGOUT 48

PAPPARDELLE CON RAGÙ DI AGNELLO

Homemade pappardelle pasta served with slow cooked lamb ragout, sautéed mushrooms & parmesan cheese.

TORTELLINI CREAM & PARMESAN 52

TORTELLINI PANNA E PROSCIUTTO

Handmade tortellini pasta stuffed with ricotta cheese, smoked duck breast & turkey ham.
Served with parmesan cheese cream.

SEAFOOD SPAGHETTI 52

SPAGHETTI AI FRUTTI DI MARE

Spaghetti pasta, tiger prawns, squid, live Sabah clams, cherry tomatoes, lobster bisque, chilli, basil & white wine.



PAPPARDELLE WITH LAMB RAGOUT



VEGETARIAN



CHEF RECOMMENDATION



CONTAINS WINE



SPICY

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MAIN COURSES



ROAST SPRING CHICKEN

48

POLLO ARROSTO

Marinated roast spring chicken served with roasted potatoes & black pepper sauce.

FIorentina RIBEYE STEAK (250 GR.)

168

TAGLIATA DI MANZO

Australian Black Angus beef ribeye steak, roasted potatoes & roasted garlic. Served with rocket salad, cherry tomatoes, parmesan cheese, balsamic reduction & rosemary evo oil.

BEEF TENDERLOIN WITH GREEN PEPPER (200 GR.)

138

FILETTO AL PEPE VERDE

Grilled Argentinian Angus tenderloin steak cooked with brandy, cream, green pepper, mustard & mixed mushrooms.

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 (4 PIECES)

138

COSTOLETTE D'AGNELLO

Grilled NZ lamb cutlets served with roasted potatoes, sautéed garlic spinach & black pepper sauce.

SICILIAN OCTOPUS

86

POLPO ALLA SICILIANA

Grilled spicy mediterranean octopus, served with roasted red / yellow capsicum & green sauce.

BARRAMUNDI FILLET (200 GR.)

52

FILETTO DI BRANZINO IN PADELLA

Pan seared barramundi fillet cooked with cherry tomatoes, potatoes, black olives, capers, rosemary & white wine.

SALMON FILLET (200 GR.)

68

FILETTO DI Salmone

Pan seared salmon fillet served with mashed potatoes, garlic-butter broccoli & lemon capers sauce.



VEGETARIAN



CHEF RECOMMENDATION



CONTAINS WINE



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PIZZA

PIZZA MARGHERITA 🍷

36

PIZZA MARGHERITA

San Marzano tomato, fiordilatte mozzarella, parmesan cheese, basil, evo oil.

PIZZA DEVIL 🌶️👨🍳

46

PIZZA DIAVOLA

San Marzano tomato, fiordilatte mozzarella, Italian beef salami, chilli oil, parmesan cheese, basil.

PIZZA TURKEY HAM & MUSHROOMS 46

PIZZA COTTO E FUNGHI

San Marzano tomato, fiordilatte mozzarella, Italian turkey ham, mushrooms, parmesan cheese, basil, evo oil.

PIZZA 5 CHEESE (WHITE PIZZA) 🍷

44

PIZZA 5 FORMAGGI

Fiordilatte mozzarella, ricotta cheese, parmesan & pecorino cheese, smoked scamorza cheese, evo oil.

PIZZA 4 SEASONS 🍷

46

PIZZA 4 STAGIONI

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

PIZZA TRUFFLE 🍷👨🍳

46

PIZZA TARTUFO

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

PIZZA VEGETARIAN 🍷

42

PIZZA VEGETARIANA

San Marzano tomato, fiordilatte mozzarella, mixed vegetables, parmesan cheese, basil & evo oil.

PIZZA DUCK BACON & SCAMORZA 🌶️ 44

PIZZA BACON E SCAMORZA

San Marzano tomato, fiordilatte mozzarella, smoked duck bacon, smoked scamorza cheese, parmesan cheese, basil & chilli sauce.



PIZZA 4 SEASONS & ITALIAN BEER MORETTI



PIZZA DUCK BACON & SCAMORZA



VEGETARIAN



CHEF RECOMMENDATION



CONTAINS WINE



SPICY

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DESSERTS

PANNA COTTA

24

PANNACOTTA

Served with homemade strawberries coulis.

CHOCOLATE LAVA CAKE 🍳

36

TORTINO AL CIOCCOLATO

Dark chocolate lava cake served with vanilla gelato & strawberries.

CRÈME BRULÉE 🍳

28

CRÈME BRULÉE

A rich custard base topped with caramelized sugar.

TIRAMISU 🍷 🍳

28

TIRAMISU CLASSICO

The name says it all, "pick-me-up": Layers of espresso, almond liqueur drenched ladyfingers & mascarpone cream. Dusted with cocoa powder.

PEAR TART 🍳

28

TORTINO DI PERE

Pear tart with custard cream & chocolate gelato.

CHOCOLATE & VANILLA GELATO

26

GELATO ARTIGIANALE

A classic Italian ice cream.

AFFOGATO

28

AFFOGATO AL CAFFÈ

Vanilla gelato with a shot of Italian Espresso coffee over it.



TIRAMISU



CRÈME BRULÉE

VEGETARIAN 🌿

CHEF RECOMMENDATION 🍳

CONTAINS WINE 🍷

SPICY 🌶️

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COFFEE

ESPRESSO	10
MACCHIATO	10
LONG BLACK	12
CAPPUCCINO	14
HOT / ICE LATTE	14
HOT / ICE CHOCOLATE	14
MOCHA LATTE	14



TEA

EARL GREY LAVENDER	13
CHAMOMILE DREAM	13
BRITISH BREAKFAST	13
LEMON GINGER MINT	13
PASSION FRUIT & APPLE	13



FRUIT JUICE (FRESH)

VITAMIN C (ORANGE, LEMON)	15
MIXED (ORANGE, GREEN APPLE, CARROT)	16

COLD DRINKS

ICE LEMON TEA	12
FRESH LIME JUICE	12
COKE / DIET COKE	9

SAN PELLEGRINO

LIMONATA (LEMON) 20CL	16
POMPELMO (GRAPEFRUIT) 20CL	16
ARANCIATA (ORANGE) 20CL	16
ARANCIATA ROSSA (RED ORANGE) 20CL	16

MOCKTAILS

PORTO SUNRISE	24
Orange, Mango, Guava Juice & Grenadine Syrup.	
PASSION FRUIT ICE TEA	26
Lemon Juice, Black Tea, Passion Fruit	
PINEAPPLE GINGER ALE	28
Pineapple, Ginger, Orange, Basil & Ginger Ale.	

WATER

ACQUA PANNA STILL (1 LT.)	23
SAN PELLEGRINO SPARKLING (1 LT.)	23
MINERAL WATER (0.5 LT.)	5
ICE-HOT-WARM WATER (WITH LEMON SLICE)	3



DRAUGHT BEERS

HEINEKEN (1/2 PINT)	22
GUINNESS STOUT (1/2 PINT)	24

HAPPY HOUR

From 4pm - 7pm & 10pm - 11pm

HEINEKEN (1/2 PINT)	RM.18
GUINNESS STOUT (1/2 PINT)	RM.18

ITALIAN BEERS

MORETTI 33 cl Lager, 4.6 % Vol	28
PERONI 33 cl Lager, 4.7 % Vol	28
MENABREA 33 cl Premium Lager, 4.8 % Vol	30

COCKTAILS

MOJITO Rum, Lime, Brown Sugar, Soda Water, Mint.	38
WHISKY SOUR Egg White, Whisky, Angostura Bitters, Lime Juice.	38
NEGRONI Gin, Sweet Vermouth & Campari.	42
APEROL SPRITZ Sparkling Wine "Prosecco", Aperol, Orange Slice.	38
CAMPARI SPRITZ Sparkling Wine "Prosecco", Campari, Orange Slice.	38
SANGRIA Brandy, Cointreau, Red Wine, Lemon & Fruits.	38
BELLINI Peach Puree, Sparkling Wine "Prosecco".	38
ROSSINI Strawberry Puree, Sparkling Wine "Prosecco".	38
GIN & TONIC Premium Tonic Water & Portofino Italian Gin.	48
MARGARITA Lime juice, tequila, cointreau, salt.	36










DIGESTIFS

SHOT 30 ML

AMARO MONTENEGRO	20
SAMBUCA	20
LIMONCELLO	20
GRAPPA	24
VECCHIA ROMAGNA	20

WHISKEY

SHOT 30 ML / BOTTLE

SINGLETON 21 YEARS 	28 / 545
DEANSTON VIRGIN OAK 	27 / 485
BUNNAHABHAIN S. 	38 / 625
ARRAN MALT BARREL R. 	27 / 485
BUSHMILLS 10 Y. OLD 	28 / 545
BLACK BOTTLE WHISKY 	27 / 455
MONKEY SHOULDER 	28 / 545
JACK DANIEL'S 	22 / 385
SUNTORY KAKUBIN 	26 / 445

CORKAGE

WINE	80
LIQUOR	150



SINGLE MALT  BLENDED MALT 

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