

P O R T O B E L L O

TURN OVER FOR MENU



P O R T O B E L L O

EAT TO LIVE, DON'T LIVE TO EAT

MANGIARE PER VIVERE E NON VIVERE PER MANGIARE

SALUMI PLATTER 32

A SELECTION OF CURED MEATS
Served with Tigelle bread

CULATELLO 29

The king of prosciutto, sliced **culatello** with rocket, evo and Tigelle bread. Pairs perfectly and simply with a slice of bread and makes a great appetizer when served in hand-cut slices and accompanied by Parmigiano-Reggiano.

FORMAGGI MISTI 29

Assorted Italian cheeses with olives and Tigelle bread

SIDE OF BREADS

TIGELLE (CRESCENTINE) 5
Basket of three pieces

Tigelle (also known as crescentine) is an Italian flat bread, a popular street food in Emilia-Romagna

TRADITIONAL GARLIC FOCACCIA 17
Garlic and herbs

FOCACCIA BRUSCHETTA 18
Tomato, mozzarella origano, basil, salt, evo

CHEESE FOCACCIA 18
Oregano, garlic, mozzarella

BRUSCHETTA 7/each
Tomatoes, straciatella cheese, basil, vino cotto, evo

PRIMI PIATTI ENTRÉE

FRESH OYSTERS 3.5/piece
Lemoncello

**SALT & PEPPER CALAMARI
ENTREE 19.9/MAIN 32**
Lightly floured calamari with aioli

ARANCINI DI RUGU 16
Rice balls filled with ragu, peas, mozzarella (three pieces)

POLENTA CHIPS 12
With grated parmigiano and house made aioli

PARMIGIANA DI MELANZANE 16
Layers of grilled eggplant with mozzarella, basil oven baked

SAGANAKI 15.5
Chargrilled Kefalograviera Sheep milk cheese with lemon & oragano

CONTORI SIDES

PATATE ARROSTO 9
Roasted potatoes aromatic herbs & olive oil

SEASONAL GREENS 10
Sautéed seasonal greens and garlic

BOWL OF CHIPS 8.9
Fried chips with sea salt and tomato sauce

INSALATA SALAD

INSALATA CAPRESE 19
Buffalo mozzarella, tomatoes, basil and evo

RUCOLA 12
Rocket, parmesan, vino cotto

PORTOBELLO SALAD 12
Endives, fresh tomatoes, Spanish onions, cucumber

PORTOBELLO

Ristorante • Pizzeria

VEGAN & GLUTEN FREE OPTIONS ARE AVAILABLE - SEE WAIT STAFF

PASTA

**ONE SIZE ONLY
GLUTEN FREE PASTA ADD 5**

RIGATONE AMATRICIANA 25
Bacon, onions in creamy pink sauce

SPAGHETTI BOLOGNESE 23
Slow cooked beef bolognese

GNOCCHI PORTOBELLO 27
Chicken, avocado in a creamy pink sauce

GNOCCHI TUSCANY 27
Chicken, mushrooms, baby spinach, sundried tomatoes, pesto, roasted pumpkin, cream

SPAGHETTI MARINARA 35.9
King prawns, calamari, marinated fish, local mussels, clams, scallops, garlic, tomato and chilli

PENNE NORMA 25
Eggplants, pomodoro sauce, fresh ricotta, basil

PENNE AVOCADO DI POLLO 27
Chicken, avocado, creamy sauce

PENNE NAPOLI 22
Napolitana sauce, basil (mamma favourite)

SPAGHETTI CARBONARA 25
Bacon, egg, spring onions, cream

RIGATONE BROCCOLI 25
Pomodoro, garlic, broccoli, parmesan cheese (mollica), mortadella, pan roasted bread crumbs and nuts

FROM THE JOPSER CHARCOAL OVEN

NEW YORK STRIPLOIN 46
Bone in - dry aged 14 days. Premium Victorian Black Angus. Served with vegetables & potatoes. 350 grams

BEEF STRIPLOIN 45
70 day grain fed Josedale Black Angus Beef from southern Victoria served with vegetables & potatoes. 300 grams

BEEF TENDERLOIN 45
Pasture fed black Angus, wet aged 28 days - sourced from local Victorian producers. Served with vegetables, potatoes & mushroom sauce. 250 grams

SECONDO PIATTI

COTOLETTA MILANESE 32
Crumbed baby veal fillet, an old favorite, served with vegetables and potatoes

**PORK FENNEL ITALIAN
SAUSAGES 28**
Served with broccoli, black olives and potato

CHICKEN INVOLTINI 37
Chicken fillet rolled with spinach, ricotta, wrapped with pancetta and served with peperonta sauce, vegetables & potatoes

FISH OF THE DAY

OCEAN BARRAMUNDI 41
Oven Baked barramundi with black mussels, king prawns baked in foil

COZZE 29.9
Local black mussels, tomato, white wine, garlic, onion, chilli

SALT & PEPPER CALAMARI 32
Lightly floured calamari with aioli

KIDS MENU **BAMBINI (12 AND UNDER)**

PENNE BOLOGNESE 15

PENNE NAPOLI 15

PENNE BUTTER 9

GNOCCHI POMODORO 15
Pomodoro sauce

FISH AND CHIPS 15
Grilled fish fillet and chips

**CRUMBED CHICKEN
TENDERLOINS 15**
Chicken tenderloins and chips

PIZZA **ONE SIZE ONLY - NO HALF PIZZA - GLUTEN FREE BASE ADD 5 - VEGAN CHEESE ADD 4**

Passion, authenticity and quality is important to us at Portobello. Enjoy a little piece of Italy as we make our own artisan-style dough with a traditional recipe, using the finest Italian Tipo 00 flour. Our dough is made using a 72-hour fermentation progress.

GROWING MOTHER YEAST

Portobello pizzeria makes our own yeast, for its slow ripe sourdough, the mother yeast is done with an old method.

TRADITIONAL DOUGH

For traditional doughs we use a mixture of white flour and hard wheat flour.

TRADITIONAL GARLIC FOCACCIA 17
Garlic & herbs

FOCACCIA BRUSCHETTA 18
Fresh tomato, origano, basil, salt, evo

CHEESE FOCACCIA 18
Oregano, garlic, mozzarella

PIZZA CLASSICE

QUEEN MARGHERITA 20
Pomodoro, mozzarella, evo, basil, oregano

CAPRICCIOSA 23
Pomodoro, mozzarella, ham, mushrooms, olives, anchovies

VEGETARIANA 23
Pomodoro, mozzarella, eggplant, mushrooms, capsicum, onions

NAPOLITANA 22
Pomodoro, mozzarella, anchovies, black olives, oregano

HAWAIIAN PIZZA 23
Pomodoro, mozzarella, ham, pineapple

PIZZA DELLA CASA

GAMBERI E SPINACH 26
Pomodoro, mozzarella, prawns, sautéed spinach, chilli, basil

GIPSY 25
Mozzarella, sausages, and gorgonzola

ROAST LAMB PIZZA 25
Pomodoro, mozzarella, caramelised onions, lamb, feta cheese, fresh sliced tomatoes & mint yogurt

POLLO 25
Chicken, pomodoro, mozzarella, roasted pumpkin, onion, sundried tomato, pesto, feta cheese & mint yogurt

MONTALBANO 25
Pomodoro, mozzarella, hot salami, roasted peppers onions and black olives

PIZZA CRUDAIOLE CURED MEATS

PROSCIUTTO 25
Pomodoro, Mozzarella, prosciutto, shaved parmigiano, rocket, evo

ROMANA 25
Pomodoro, mozzarella, mortadella, pesto, rocket, shaved parmigiano, roasted peppers, evo

PIZZA BIANCO OLIVE OIL BASE

FUNGHI 25
Olive oil base, Mozzarella, mushrooms, truffle oil, prosciutto, rocket

PIZZA FOR A FRIEND 24
Olive oil base, Mozzarella, roasted pumpkin, rocket and goat cheese

CREMOSE CREAM BASE

SALSICCE PIZZA 25
Creamy artichoke, mozzarella, sausages & straciatella cheese

BOLOGNA 25
Creamy pistachio, mozzarella, taleggio cheese, mortadella, rocket

DOLCE

CREAM BRULEE 15
Classic crème brulee

TIRAMISU 15
Mascarpone, savoiardi, coffee tia maria, & cocoa dusted

AFFOGATO 14
Espresso with vanilla bean ice cream, choice of liquor Kahlua, Frangelico, Baileys

VANILLA BEAN PANNA COTTA 14
with blueberries compote

KIDS VANILLA BEAN ICE CREAM 6

**CANNOLI SICILIANO RICOTTA
CHEESE WITH PISTACHIO NUTS 14**

NUTELLA PIZZA 22
Fresh strawberry and ice cream



FUNCTION ROOM FOR
COCKTAIL PARTIES AVAILABLE