

P O R T O B E L L O

Ristorante • Pizzeria



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SALUMI

CULATELLO 32

The king of prosciutto, sliced culatello with rocket and evo. Great appetizer accompanied by hand-cut slices of Parmigiano-Reggiano

COPPA (PORK GELATINE) 10

A delicacy made from the muscular part of the pigs neck, it is cured in brine and stuffed into a cows intestine, cured for 6 months then wrapped for storage in cloth soaked in white wine

MORTADELLA 10

SALAME 11

BRESAOLA 11

SPECK 11

ANCHOVIES 12

BREADS TO PAIR WITH YOUR SALUMI PLATE

BRUSCHETTA 7.90

Tomatoes, stracciatella cheese, basil, vino cotto, evo

FLAT BREAD 10

Warm oven flat bread

HOUSE MADE FLAT BREAD 12

With confit garlic and parsley oil

PORTOBELLO MOZZARELLA

BUFFALO MOZZARELLA 125GMS 12.90

Mild, white fresh cheese made by dipping curd in hot whey, then stretching and kneading it, traditionally made with buffalo milk but nowadays often from cows milk, this is called fior di latte (buffalo milk and cow's milk)

BURRATA 125GMS 15.90

Buttery texture in the centre created by fresh cream and shredded pieces of mozzarella called stracciatella, outer skin made from stretched mozzarella (cow's milk)

KIDS MENU | 12 AND UNDER

GNOCCHI POMODORO 15

Pomodoro sauce

GRILLED CHICKEN TENDERLOINS 15

Chicken tenderloins and chips

SPAGHETTI BOLOGNESE 15

SPAGHETTI NAPOLI 15

SPAGHETTI BUTTER 9

VEGAN & GLUTEN FREE OPTIONS ARE AVAILABLE. PLEASE SEE WAIT STAFF

Please make member of the team aware of any **allergies**. While every effort is made to prepare dishes to accommodate **dietary needs**, we run an open kitchen and therefore cannot guarantee that any item will be 100% allergen free. **A 15% surcharge applies on public holidays. All credit card transactions will incur a 1.75% fee.**



PRIMI PIATTI | ENTREE

FRESH OYSTERS 4.5

Lemoncello

PARMIGIANA DI MELANZANE 18.90

Layers of grilled eggplant with mozzarella, basil, oven baked

SALT & PEPPER CALAMARI ENTREE 23.90

Lightly floured calamari with aioli

POLENTA CHIPS 13.90

With grated parmigiano and house made aioli

ARANCINI DI RUGU 21

Rice balls filled with ragu, peas, mozzarella (three pieces)

OLIVE CALDE 15.90

Warm olives with garlic, chilli, balsamic, evo and bread

SORENTO PRAWNS 24

Woodfired king prawns marinated in garlic and a hint of chilli

PASTA

GLUTEN FREE 5

RIGATONE AMATRICIANA 29

Bacon, onions in creamy pink sauce

SPAGHETTI BOLOGNESE 28

Slow cooked beef bolognese

GNOCCHI TUSCANY 30

Chicken, mushrooms, baby spinach, sundried tomatoes, pesto, roasted pumpkin, cream

FETTUCINI NORMA 30

Eggplants, pomodoro sauce, fresh ricotta, basil

FETTUCINI NAPOLI 28

Napolitana sauce, basil (mamma's favourite)

RISOTTO ALLA PESCATORA 38.90

King prawns, calamari, local mussels, clams, scallops, garlic, tomato and chilli

SPAGHETTI CARBONARA 29

Bacon, egg, spring onions, cream

RIGATONE BROCCOLI 30

Pomodoro, garlic, broccoli, parmesan cheese (mollica), pan roasted bread crumbs

SPAGHETTI MARINARA 38.90

King prawns, calamari, local mussels, clams, scallops, garlic, tomato and chilli



FROM THE JOSPER CHARCOAL OVEN

Our beef is sourced directly from the producers and dry aged on our premises. The dry aging process is important as it brings a better flavour to the beef than that of the more common wet aging in cryovac, which in essence is really preserving the beef. This however, takes a big commitment. We believe that the types of beef we have are representative of the best of their type in Australia.

Portobello's philosophy is humane treatment to the cattle. There are no growth hormones used and no antibiotic feed supplements. This is a rare thing in Australia today, particularly with the standard lot fed cattle.

JACK'S CREEKBEEF STRIPLOIN 48

300 grams, 120 day Grain Fed Black Angus. Served with veal jus.

DRY AGED CABINET | SHARE PLATE

JACK'S CREEK O.P RIB EYE 145

800 grams, 150 day grain fed Black Angus, 3+ marble Score, pure black Angus dried aged for 40 days. Served with salad potatoes.

SECONDI PIATTI | MAINS

MAIANLE ALLA MILANESE 43

300gm Berkshire pork cutlet, Milano style, vegetables and potatoes.

CHICKEN INVOLTINI 39.90

Chicken fillet rolled with spinach, ricotta, wrapped with pancetta and served with peperonta sauce, vegetables and potatoes.

PESCE | FISH

COZZE 35.90

Local black mussels, tomato, white wine

SALT & PEPPER CALAMARI 34.90

Lightly floured calamari with aioli

PESCE

See our wait staff

CONTORNO | SIDES

PATATE 9

Oven baked potatoes, herbs

SEASONAL GREENS 10

Sautéed seasonal greens and garlic

BOWL OF CHIPS 9.90

Fried chips with sea salt and tomato sauce

INSALATA | SALAD

INSALATA CAPRESE 21

Whole buffalo mozzarella, tomatoes, basil and evo

RUCOLA 13.90

Rocket, parmesan, vino cotto

PORTOBELLO SALAD 12

Fresh tomatoes, Spanish onions, cucumber, rocket



PIZZA ONE SIZE ONLY - NO HALF PIZZA

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

GLUTEN FREE 5
VEGAN CHEESE 4

PIZZA CLASSICA

QUEEN MARGHERITA 20

Pomodoro, mozzarella, evo, basil, oregano

CAPRICCIOSA 25

Pomodoro, mozzarella, ham, mushrooms, olives, anchovies

NAPOLITANA 25

Pomodoro, mozzarella, anchovies, olives

PIZZA DELLA CASA

GAMBERI E SPINACH 28

Pomodoro, mozzarella, prawns, sautéed spinach, chilli, basil

ROAST LAMB 27

Pomodoro, mozzarella, caramelised onions, lamb, feta cheese, fresh slices tomatoes, mint yoghurt

MONTALBANO 25

Pomodoro, mozzarella, salami, roasted peppers, onions, black olives

SALAMINO 26

Pomodoro, mozzarella, pecorino, salami

SALSICCIA 26

Pomodoro, mozzarella, sausages, onions, rosemary, evo

PROSCIUTTO 28

Pomodoro, mozzarella, prosciutto, shaved parmigiano, rocket, evo

MORTADELLA AND BURRATA 28

Creamy artichoke, mozzarella, mortadella, pistachio, burrata

PIZZA BIANCO | OLIVE OIL BASE

FUNGI 28

Olive oil base, mozzarella, mushrooms, truffle oil, prosciutto, rocket

PIZZA FOR A FRIEND 25

Olive oil base, mozzarella, roasted pumpkin, rocket, goat cheese

FORMAGGI & PANCETTA 27

Olive oil base, mozzarella, gorgonzola, asiago, rosemary, pancetta



DOLCE | DESSERTS

CRÈME BRÛLÉE 15

Classic crème brulee

TIRAMISU 15.90

Mascarpone, savoiardi, coffee tia maria, cocoa dust

AFFOGATO 15

Espresso with vanilla bean ice cream
Choice of liquor - Kahlua, Frangelico, Baileys

VANILLA BEAN PANNA COTTA 14

With blueberries compote

CANNOLI SICILIANO 14

Ricotta cheese with pistachio nuts

NUTELLA PIZZA 22

Fresh strawberry and ice cream

SICILIAN DOUGHNUTS 16.90 | NUTELLA 3

Sicilian specialty leavened fried dough balls dusted with sugar

KIDS VANILLA BEAN ICE CREAM 6

With chocolate sauce

