

CUCINA PORTO

APERITIVO

Market Oysters (GF,DF)	6 ea
Natural with shallot & cabernet vinegar or white balsamic dressing, chive & pepper	
Olives (GF,DF,V)	9
Rosemary, chilli, garlic	
Stone Baked Bread (DF,V)	10
Olive tapenade, extra virgin olive oil	
Rosemary Schiacciata (V)	10
Garlic, balsamic vinegar	
Prosciutto Crudo (GF,DF)	15
22 months Parma prosciutto	
Mortadella (GF,DF)	12
Italian cured pork, pistachio	
Ham (GF,DF)	12
Brined, wood smoked	
Acciughe Sotto Aceto (GF,DF)	14
White anchovies, chilli, caperberry	
Marinated Tomato	11
Cherry tomato infused with spicy pork sausage dressing	

ANTIPASTI

King Prawn	13 ea
Mooloolaba king prawns, Aperol butter, 'ndjua crumb	
Burrata	18
Pistachio pesto, 'nduja crumbs	
Kingfish Crudo (GF,DF)	25
Sweet olives, green caviar, orange & lime dressing	
Calamari Fritti	23
Lemon, tarragon & dill sauce	
Cauliflower (V)	17
Paprika, celeriac puree, parsley oil	

PASTA

Linguine	32
Mussel, prawn, market fish, calamari, white wine	
Cavatelli	29
Slow cooked cuttlefish, gremolata, ink rice cracker	
Spaghetti	28
Amatriciana, cured pork guanciale, tomato sauce, pecorino	
Schiaffoni	29
Slow cooked beef & lamb ragu, rosemary	
Gnocchetti (V)	27
Seasonal mushroom, parmesan, crispy cavolo nero	
Orecchiette (V)	26
Cime di Rapa, broccolini, chilli, toasted crostini	

SECONDI

Pesce Spada (GF,DF)	36
Chargrilled swordfish, salmoriglio sauce, caper, confit tomato	
Crumbed Veal	32
Rocket, watercress, gremolata, parmesan	
Beef Tagliata (GF)	36
Grilled beef tagliata, shaved parmesan, porcini, rocket	
Chicken (GF)	28
Corn fed chicken breast supreme, oregano, capsicum, olives	

CONTORNI

Broccolini	10
Crushed almond, 'nduja crumb	
Mixed Salad (GF,DF,V)	10
Baby cos, witlof, chardonnay dressing	
Crispy Chips (V)	10
Maldon sea salt	

PIZZA

Buffalo Margherita (V)	23
Tomato, buffalo mozzarella, basil	
Sottobosco (V)	26
Fior di latte, roasted mushroom, rocket, eggplant, gorgonzola cheese	
Pepperoni	25
Tomato, fior di latte, mild pepperoni	
Crudaiola	29
Tomato, rocket, Parma prosciutto, Stracciatella, cherry tomatoes	
Capricciosa	26
Tomato, fior di latte, ham, mushroom, artichoke, olives	
Gamberi	28
Tomato, fior di latte, prawns, rocket, spicy crumb	
Pollo	25
Tomato, fior di latte, chicken, red onion, olive, chives	
Quattro Formaggi (V)	25
Fior di latte, gorgonzola, smoked scamorza, parmesan, walnuts	

DOLCE

Tiramisu	16
Coffee, Kahlua, silky mascarpone cream	
Nougat Parfait (GF)	15
Pistachio, hazelnuts, cherry sorbet	
Tartufino	15
Dark chocolate, vanilla cream, Italian meringue (Add Baileys +9)	
Ricotta Cheesecake	14
Cream cheese, ricotta, vanilla, Moscato & strawberry sorbet	
Gelato	6 per scoop
Chocolate, Vanilla, Rum & Raisin, Hazelnut, Limoncello sorbet, Cherry sorbet	
Affogato	12
Vanilla bean gelato, hot espresso (Add Frangelico +10, Baileys +9, Disaronno +9)	

GF: GLUTEN FREE | DF: DAIRY FREE | V: VEGETARIAN OPTION

For any dietary requirements, please consult your waiter for alternative menu options. A surcharge of 10% applies on Sundays. A surcharge of 15% applies on public holidays. For groups of 8 or more, we kindly ask that you consider providing a customary 10% gratuity. Please note a 0.8% service fee will apply to all visa, Mastercard, American Express. A 1.34% service fee will apply to all Alipay and WeChat pay transactions. A 1.85% service fee will apply to all UnionPay transactions.