

CUCINA PORTO

FESTIVE FEAST MENU \$85PP

ANTIPASTI

Rosemary Schiacciata

Garlic, balsamic vinegar

Calamari Fritti

Lemon & black garlic mayonnaise

Burrata

Pistachio pesto, 'nduja crumbs

Ham

Pino's famous smoked ham

'Nduja Marinated Tomato

Spicy pork sausage, cherry tomato

Ox Heart Tomato Bruschetta

Sourdough, marinated ox heart tomato, basil cress

SECONDI

Raviolacci Spinach

Fresh sugar plum tomato sauce, basil leaves, salted ricotta

Schiaffoni al Ragù

Slow-cooked beef & lamb ragu, rosemary, aged parmesan

Pizza Capricciosa

Tomato, fior di latte, ham, mushroom, artichoke, olive

Pizza Quattro Formaggi

Fior di latte, gorgonzola, smoked scamorza, parmesan, walnuts

CONTORNI

Crispy Chips with Maldon Sea salt

Mixed Salad with Chardonnay dressing

SUGGESTED WINES

NV Veuve Clicquot 'Yellow Label' Brut, FRA \$200

2019 Penfolds Bin 51 Riesling, AUS \$115

2022 Shaw & Smith Shiraz, AUS \$140