# CUCINA PORTO

# **APERITIVO MENU**

## **ANTIPASTO**

Olives 10

Rosemary, chilli, garlic

Prosciutto Crudo 16

22 months Parma prosciutto

Ham 18

Brined & wood smoked

Marinated Tomato 12

Spicy pork sausage, cherry tomato

Burrata 19

Pistachio pesto, 'nduja crumb

Calamari Fritto 24

Lemon, black garlic mayonnaise

## PASTA

## Linguine alla Marinara 30

Mussel, prawn, white fish, calamari, white wine sauce, gremolata

Spaghetti alla Bolognese 29

Slow-cooked beef ragu, red wine, freshly grated parmesan

Cappelli Pumpkin 30

Burnt butter, goat cheese, crispy sage

#### CONTORNI

## Mixed Garden Salad 14

Baby cos, frisée, chardonnay dressing

Crispy Chips 12

Maldon Sea salt

#### DOLCI

# Tiramisu 17

Coffee, Kahlua, silky mascarpone cream

Nougat parfait 15

Pistachio, hazelnut, cherry sorbet

# COCKTAILS

# Aperol Spritz 12

Aperol, prosecco, soda water

# Moco Espresso Martini 12

Australian vodka, Broken Bean coffee liqueur, cold brew coffee by Onyx

# Negroni 12

Gin, Campari, sweet vermouth

A surcharge of 10% will apply on Sundays and 15% on public holidays.