

ANTIPASTI

Focaccia ✓ Our daily baked rosemary classic focaccia bread	35
Carpaccio ✓ Beef fillet carpaccio, spring onion, rocket, toasted pine nuts truffle oil, parmesan	125
Pear & Walnut Salad ✓ Poached port pears, spiced walnuts, gorgonzola cream rocket & basil	85
Caprese Salad ✓ Fresh mozzarella, tomato, basil, pesto, balsamic drizzle	135
Tuscan Salad ✓ Tuscan salad, toasted almonds, cucumber, tomatoes olives, pecorino cheese, tuscan dressing	85
Mushroom Cheese Balls Exotic mushrooms & truffle melted cheese balls	78
Venetian Chicken Livers Pan fried chicken livers, caramelised onions, raisins smoked chilli, garlic toasted focaccia	85
Bruschetta Sunblush tomato bruschetta, creamy parmesan quenelle pancetta & rocket	78
Red Pepper & Roast Tomato Soup ✓ Rich tomato & roast red pepper soup, garlic croutons chevin goats cheese	78
Cured Meat Platter Truffle salami, parma & black forest ham, marinated olives caponata & focaccia bread	125
Tempura Prawns Lightly fried prawns, lemon aioli	128

SECONDI

See our selection of sides & sauces at the back of the menu

Baked Melanzane ✓ Roast eggplant, baby spinach, herb cream cheese, tomato, basil fresh mozzarella & parmesan	158
Asparagus & Leek Risotto Caramelized onion & leek risotto, sauteed asparagus, white wine pancetta shards, grated parmesan	160
Poached Hake Poached hake, white wine sauce, basil pesto butter, linguine pasta zucchini ribbons, baby spinach, braised fennel & lemon aioli	160
Inferno Grilled Sirloin Steak 300g matured beef sirloin steak, roast garlic potato wedges	200

Roast Pork Belly Sage pork belly, cauliflower & parsnip cream, mange tout baby corn and sauteed greens, crackling & caramelised apple	200
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Mona Lisa Burger Roma burger patty, melted provolone cheese, crispy pancetta basil & garlic mayo, rocket, red onion, sunblush tomato garlic potato wedges, focaccia bun	145
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Crumbed Pork Fillet Milanese Parmesan crumbed pork fillet schnitzels, garlic aioli tuscan salad, lemon	175
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Chicken Parmigiana Crumbed chicken breast, rustic tomato sauce basil & melted mozzarella, rocket salad	165
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PASTA

Spaghetti Aglio ✓ Chilli, roast garlic, fresh herbs, sun blushed tomato fried courgette, grated parmesan	85 / 110
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Add baby squid 65 Add prawns 90

Penne Arrabbiata ✓ Spicy pomodoro sauce, spiral penne pasta fresh basil, pecorino cheese	90 / 115
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Carbonara Pancetta carbonara, egg, linguine pasta cracked black pepper, parmesan & pecorino	140
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Rigatoni Spiced Italian sausage, broccoli, crème fraîche rigatoni pasta, fennel & parmesan	130 / 165
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Portobello Lasagne bolognese & spinach lasagna, sunblush tomato bruschetta	155
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Sicilian Meatballs Smoked provolone Sicilian meatballs, spaghetti spiced pomodoro sauce, pecorino	150 / 185
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Pulled Lamb Ragu Penne Braised lamb ragu penne, sauteed mushrooms red wine jus, pine nuts, grated pecorino	160 / 200
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Prawn & Squid Linguine Deshelled prawns, baby patagonian squid creamy prawn bisque, gremolata	220
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RAVIOLI & GNOCCHI

Butternut & Gorgonzola Ravioli ✓ Ravioli filled with roast butternut, gorgonzola cream sage, baby spinach, pine nuts	160
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Exotic Mushroom Ravioli ✓ Exotic mushrooms, cauliflower & parsnip cream sage, pine nuts, truffle oil, parmesan	185
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Gnocchi Osso Buco Pan fried gnocchi, saffron butter, white wine, osso buco ragu roast butternut, gremolata, sunblush tomato & spiced walnuts	195
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TRADITIONAL NAPLES SOFT BASE PIZZA

23cm / 30cm

Rosemarino ✓ Garlic, rosemary, olive oil, sea salt, parmesan	60 / 80
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Margherita ✓ Mozzarella, parmesan, basil, pomodoro	85 / 110
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Quattro Formaggi ✓ Gorgonzola, parmesan, goats cheese, mozzarella pomodoro	125 / 155
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Italian Garden ✓ Mushroom, mixed peppers, goats cheese, red onion cherry tomato, pomodoro, mozzarella, rocket	125 / 155
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Anchovy & Caper Italian anchovies, mozzarella, fennel, red onion capers, pomodoro	115 / 145
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Il Mare Patagonia squid, smoked mussels, prawns, mozzarella pomodoro, fennel, garlic, smoked chilli flakes	180 / 225
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Diavola Pepperoni salami, mozzarella, smoked chilli flakes pomodoro	115 / 145
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Primavera Mozzarella, coppa ham, rocket, cherry tomatoes pomodoro	120 / 155
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Italian Ham & Mushroom Cooked ham, mushrooms, truffle oil, pomodoro sauce rosemary	125 / 160
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Gorgonzola & Fig Creamy gorgonzola, mozzarella, pancetta fig preserve, balsamic drizzle	130 / 165
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Bacon & Avo Bacon, avocado, rocket, mozzarella, pomodoro	130 / 165
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Chicken & Thyme Pulled chicken, thyme, red onion, mixed peppers mozzarella, pomodoro, basil & garlic mayo	125 / 160
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PIZZA SIDES

Vegetarian @ 22 per item
Rocket, olives, mushrooms, red onion, mixed peppers cherry tomato, capers, pineapple

Bespoke @ 35 per item
Sunblush tomato, avocado, anchovies, fig preserve, marinated artichoke

Cheese @ 38 per item
Mozzarella, provolone, parmesan, gorgonzola, vegan mozzarella

Meat @ 38 per item
Pulled chicken, bacon, salami, coppa ham, pancetta

CLASSIC COCKTAILS

Pink Mountain (Mocktail)

Non-alcoholic, lime juice, sugar syrup, strawberry syrup & lemonade

Margarita

Shaken/frozen a blend of tequila, Trip Sec & lime juice

Pina Colada

Puerto Rico Classic, rum, pineapple, coconut cream

Cosmopolitan

Citron vodka, Cointreau, lime juice shaken with cranberry juice

Classic Mojito

Everyone's favourite, lime juice, rum, mint & soda water

Strawberry Daiquiri

Frozen strawberries, white rum & lime juice

Negroni

A simple & delicious blend of grapefruit, gin Rosso & Campari

Sbig G & T

The classic gin & tonic cocktail with dash of Blue Curacao, elderflower syrup & lime juice

Long Island Ice Tea

For the brave hearted, 5 base spirits topped up with Coke

Orvieto

A complete wine cocktail revolution, blend of Portobello sauvignon blanc, elderflower syrup, Malfy lemon gin & soda water

Outeniqua Sunset

Like a sunset whilst looking at our very own Outeniqua Mountains, Beefeater pink gin, strawberry liquor lime juice, sugar syrup & grapefruit tonic

Cielo Cocktail

A summer cocktail for the young hearted who enjoy the coconut bay breeze, Blue Curacao, Triple Sec, Malibu & orange juice

70

95

95

95

95

95

95

95

95

95

95

95

SIDES & SAUCES

Sauteed baby spinach, zucchini & broccoli

55

Roast garlic potato wedges

45

Our daily baked rosemary classic focaccia bread

35

Marinated mixed olives

45

Caponata

38

Exotic mushroom & wine sauce

35

Gorgonzola & spinach sauce

40

Creamy white wine & herb sauce

35

Green peppercorn & brandy sauce

35

DOLCI

Tiramisu

78

Layered Italian dessert, sweet mascarpone, espresso savoiardi biscuits & coco

Nonnas Tart

85

Caramelised pear and apple tart, sweet crust pastry amaretto mascarpone

Ice Cream Sandwich

78

Salted caramel ice cream between chocolate biscuit pistachio crumb

Kahlua Affogato

78

Vanilla ice cream, kahlua coffee, toasted almonds

Dark Chocolate Torte

90

Dark chocolate & salt roasted pecan nut ganache Oreo base, amaretto & orange syrup, sesame brittle

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RESTAURANT GROUP

DRINKS ON TAP | DRAFT BEERS & GIN

Black Mountain Floral Gin & Tonic 200ml	55
Portobello Lager Small 300ml	40
Portobello Lager 500ml	60
Castle Lite Draught Small 300ml	40
Castle Lite Draught 500ml	60
Portobello Sauvignon Blanc	35 90 140
	185ml 500ml 750ml
Portobello Merlot	35 90 140
	185ml 500ml 750ml

PORTO BELLO

ITALIAN KITCHEN

ANTIPASTI

SECONDI

PASTA

RAVIOLI & GNOCCHI

PIZZA

DOLCI

COCKTAILS