

# **Antipasti**

Tartare di Tonno 420
Tuna, Crab Meat, Avocado, Balsamic Reduction

Carpaccio di Manzo 450

Beef Carpaccio, Parmesan Crisp, Mix leaves, Yoghurt and Garlic Sauce (100 SCR Supplement Half Board/ Full Board)

Insalata Caprese 350 (CD / V)
Buffalo Mozzarella, Cherry Tomato, Pesto Basil, Rocket Leaves

Insalata Mista 290 (V / GF)
Mix Mesclun Leaves, Fennel, Artichoke

## **Zuppe**

Zuppa Al Porro Affumicato 250 (V / CD) Smoked Leek Soup, Fresh Herbs Mascarpone, Deep fried Crispy Leek

Zuppa di Pomodoro (Chilled Soup)240 (V / GF / CD) Tomato Soup, Bocconcini, Truffle Oil

CD - Content Dairy / GF - Gluten Free / V - Vegetarian / CN - Content Nuts / CS - Content Shellfish

All prices are in SCR and inclusive of 15% VAT and 10% service charge

For other dietary requests please contact one of our team members



# La Nostra Pasta Fatta in Casa (Home Made Pasta)

Ravioli Spinaci e Noci 295 (V / CD/ CN)
Spinach and Hazelnut Ravioli, Pecorino Cheese, Broad Bean Cream

Gnocchi Patate e Zucca 295 (CD / CN / V)
Potato and Pumpkin Gnocchi, Gorgonzola Sauce, Pine nut, Black Truffle Oil

Spaghetti "Rustichella" Piccanti 320 (V) Spaghetti, Tomato Sauce, Basil, Chilli Flake, Olives

Tagliatelle ai Frutti di Mare 390 (CS)
Taglitelle, Prawns, Clams, Mussel, Langoustine, Tomato Sauce, Basil

#### **Risotto**

Risotto ai Funghi Porcini 295 (V / CD / GF)
Porcini Mushroom Risotto, Toasted Pine Seed, Truffle Carpaccio

Risotto ai Frutti di Mare 310 (S / CD/ GF)
Mixed Seafood Risotto, Lemon Zest and Aromatic Spices

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#### Carne

Pollo Ripieno al Forno 550 (CD / GF / CN)
Oven Baked Stuffed Chicken, Mozzarella Cheese,
Sun Dried Tomato, Artichoke, Black Truffle Baby Potatoes

#### Duo di Agnello 760

Duo of Lamb Rack and Loin, Caramelized Endive, Lamb Jus, Roasted Potato

(150 SCR Supplement - Half Board / Full Board)

Bistecca Tenderloin alla Griglia 995 (CD / GF)
Grilled Beef Tenderloin, Kale, Foie Gras, Parmentiere,
Natural Jus, Mushroom, Cassava Crisp
(200 SCR Supplement - Half Board / Full Board)

#### Pesce e Frutti di Mare

Filleto di Dentice Rosso in Padella 450 (CD / GF)
Pan - Fried Red Snapper Fillet, Sweet Potato Puree,
Broccoli, Saffron Citrus Sauce

Gamberi alla Griglia 750 (CD / GF)
Grilled Prawns, Ementhal Cheese, Citrus Butter
(150 SCR Supplement - Half Board / Full Board)

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# Dolci

Panna Cotta al Cocco 170 Chilled Strawberry, Chamomile and Basil Soup

**Tiramisu Rivisitato 170**Pistachio Biscotti

**Tagliata di Frutta 170**Fruit Platter with Sorbet

Caprese Torta 190 (GF)
Capri Cake, Vanilla Ice Cream

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## Benvenuti,

A very warm welcome from the team at Portobello Restaurant. It has always been our philosophy to serve traditional Italian cuisine with warm tropical hospitality.

All our food products are carefully selected from local suppliers, imported from Italy or freshly picked from our own organic garden. In our comprehensive wine list you will find the perfect accompaniment for a truly Italian dining experience.

Buon appetito