



PORTO  
AZZURRO  
GLOSSARY

**Primi** - first course of a meal

**Contorni** - side dishes

**Insalate** - salads

**Secondi** - second course of a meal

**Dolci** - sweets or dessert

**Pesto** - blend of fresh herbs, pine nuts, garlic parmesan and EV olive oil

**Bocconcini** - fresh baby mozzarella

**Balsamic** - sweet red wine vinegar of Modena

**Mascarpone** - a smooth Italian cream cheese

**Aioli** - garlic mayonnaise

**Arborio** - a plump Italian short grain rice

**EVOO** - extra virgin olive oil

**Salsa Verde** - a dressing made from a blend of ingredients including parsley, capers and lemon juice

**Vitello** - veal

(V) - Vegetarian  
(VGN) - Vegan  
(GF) - Gluten Free  
(DF) - Dairy Free

## PIZZA CRUSTS

AGLIO E MOZZARELLA - Garlic and mozzarella .....	(V) .....	12.90
OLIVE E PEPPERONCINO - Olive and chilli .....	(V) (VGN) .....	12.90
BRUSCHETTINA - 2 slices panne di casa, vine ripened tomato, Spanish onions, fresh basil and EVOO .....	(V) (VGN) .....	10.90
POMODORO ALLE ERBE – tomato passata, oregano and EVOO .....	(V) (VGN) .....	11.90

## PRIMI

OLIVE MISTE - Warm mixed olives marinated with rosemary and chilli .....	(V) (VGN) (GF) (DF) .....	11.00
CALAMARI ALLA GRIGLIA - Chargrilled calamari with garlic, herbs, lemon, and a touch of pesto .....	(GF) (DF) .....	17.90
ANTIPASTO DELLA CASA - A selection of Italian cured meats, bocconcini, marinated vegetables and olives .....		30.90
GAMBERI AGLIO - Tiger prawns sautéed in garlic and herbs with charred bread .....		18.00
FIORI DI ZUCCHINE - Stuffed zucchini flowers with spinach and ricotta on rich tomato salsa and parmesan shavings .....	(V) .....	22.00
ARANCINI - Veal and parmesan .....		19.90

## CONTORNI

SEASONAL VEGETABLES .....	(V) (VGN) (GF) (DF) .....	10.00
GARLIC MASH .....	(V) .....	10.00
POTATO FRIES .....	(V) (DF) .....	9.00

## INSALATE

RUCOLA - Rocket leaves, balsamic and parmesan .....	(V) (GF) .....	14.00
CAPRESE - Bocconcini, vine ripened tomato, pesto, olive oil, basil and cracked pepper .....	(V) (GF) .....	16.00
NOSTRA SALAD - Mesclun leaves, cherry tomatoes, cucumber, olives and onions tossed with balsamic glaze .....	(V) (VGN) (GF) .....	14.00
.....	Chicken extra	6.00

## PIZZAS

**GLUTEN FREE BASE AVAILABLE AT AN ADDITIONAL COST OF \$4.00 PER PIZZA**

CAPRICCIOSA - Leg ham, mushrooms and olives .....		22.00
PROSCIUTTO - Prosciutto, rocket and fresh parmesan .....		26.00
MARGHERITA - Tomato, abundance of mozzarella, oregano, cracked pepper .....	(V) .....	20.00
VEGANO - Vegan pepperoni, vegan cheese, onion, mushroom, capsicum, olives .....	(VGN) .....	26.00
QUATTRO SALUMI - Ham, cabanossi, salami, flat pancetta .....		24.00
POLLO - Chicken, pumpkin, onions, mushrooms .....		24.00
GAMBERI - Prawns, chilli, garlic .....		28.00
DIAVOLA - Salami, mushrooms, eggplant, olives .....		24.00
MESSICANA - Ham, capsicum, salami, onions and chilli .....		24.00
FRUTTI DI MARE - Assorted seafood in garlic marinade .....		28.00
SALAME E CAPRINO - Salami, rocket and goats cheese .....		24.00
ORTOLANO - Mushrooms, eggplant, capsicum, onions and olives .....	(V) .....	22.00
SALSICCIA - Italian sausage, onions, mushrooms, potato .....		24.00
HAWAIIAN - Ham and pineapple .....		22.00

Basic extras 2.50 Meats 4.00

NO HALF PIZZAS



## SECONDI

VITELLO DELLA CASA - Veal medallions with tomato, red peppers, pesto, chilli, jus and a touch of cream choice of garlic mash or seasonal vegetable .....	(GF) .....34.00
AGNELLO DELLA CASA - Chargrilled lamb fillet rubbed with garlic and rosemary on garlic mash and red wine jus.....	(GF) .....34.00
VITELLO CON FUNGHI - Veal medallions with assorted forest mushrooms, white wine cream and fresh herbs on garlic mash .....	(GF) .....34.00
POLLO CON PROSCIUTTO - Chicken breast, San Danielle prosciutto with cherry tomato and sage jus on seasonal steamed vegetables .....	(GF) .....32.90
COTOLETTA DI POLLO - Chicken breast, double crumbed with parmesan, lemon zest and herbs served with potato fries or steamed vegetables and garlic aioli .....	26.90
POLLO AL LIMONI - Chicken breast in a sauce of lemon, white wine, cream and herbs on garlic mash .....	(GF) .....27.90
COZZE AL SUGO PICANTE - 1 kg of extra large black mussels in the shell with white wine, napolitana, chilli, garlic and parmesan ciabatta .....	32.00
FREGOLA SARDA CON COZZE – Black mussels in the shell, fregola, tomato passata, fresh herbs .....	32.00
BARRAMUNDI - Fillet cooked in a bag along with garlic potatoes, baby carrots, cherry tomatoes and rosemary .....	(GF) .....34.00
PORTO AZZURRO'S SEAFOOD HOT POT - Blue swimmer crab, prawns, calamari, fish, black mussels with risoni pasta in a spicy tomato and basil passata.....	(DF) .....46.00

## PASTA / RISOTTO

RISOTTO MISTOMARE - Arborio rice with assorted seafood in garlic, basil and tomato passata.....	32.90
RISOTTO DI POLLO - Arborio rice, chicken breast, forest mushrooms, pancetta, peas and parmesan.....	26.00
RISOTTO AI FUNGHI - Arborio rice, assorted mushrooms, herbs .....	(V) (VGN upon request) (GF) (DF) .....24.00
LASAGNE DELLA CASA - Layers of pasta with veal ragu, napolitana and besciamella .....	24.00
GNOCCHI POMODORO - Homemade potato dumplings in a sauce of fresh napolitana, parmesan and basil.....	(V) .....25.00
GNOCCHI QUATTRO FORMAGGI - Homemade potato dumplings with mascarpone, gorgonzola, bocconcini, parmesan and cream.....	(V) .....26.00
GNOCCHI GAMBERI - Homemade gnocchi tossed with tiger prawns, basil pesto, cherry tomatoes and fresh herbs .....	32.00
PAPPARDELLE RAGU - Slow pot braised veal, tomato passata, parmesan, basil.....	25.00
LINGUINI GAMBERI - Tiger prawns, chilli, garlic, cherry tomatoes, olive cheeks, shredded rocket and fresh herbs .....	30.00
LINGUINI AL POLLO - Chicken breast, shitake mushrooms, white wine, cream and fresh herbs .....	25.00
RIGATONI AI FUNGHI - Assorted forest mushrooms, cream, parmesan and fresh parsley.....	(V) .....24.00
RIGATONI CAMPAGNOLA - Oven roasted eggplant, garlic, bocconcini, basil and tomato .....	(V) .....24.00
PAPPARDELLE FRUTTI DI MARE - Assorted seafood in garlic, basil and tomato passata.....	(DF) .....32.00
VEGAN RAVIOLI - Roasted potato, black garlic, tomato passata, basil.....	(V) (VGN) (DF) ..... 28.00

ALL PRICES ARE GST INCLUSIVE

10% SURCHARGE APPLIES FOR ALL PUBLIC HOLIDAYS

CORKAGE \$4.00 per person CAKEAGE \$3.00 per person

NO SPLIT BILLS

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