



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

PIZZA CRUSTS

POMODORO ALLE ERBE - Tomato and herbs	9.90
AGLIO E MOZZARELLA - Garlic and mozzarella	11.90
OLIVE E PEPPERONCINO - Olive and chilli	11.90
ACCIUGA - A blend of anchovies, EVOO and herbs	11.90
BRUSCHETTA - Vine ripened tomato, Spanish onions, fresh basil and EVOO	11.90

PRIMI

OLIVE MISTE - Warm mixed olives marinated with rosemary and chilli	9.00
CALAMARI ALLA GRIGLIA - Chargrilled calamari with garlic, herbs and lemon	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	18.00
FIORI DI ZUCCHINE - Stuffed zucchini flowers with spinach and ricotta on rich tomato salsa and parmesan shavings	19.90
NANATA FRITTI - Whitebait silverfish fritters with chilli, garlic, onions and fresh herbs	19.00

CONTORNI

SEASONAL VEGETABLES	10.00
GARLIC MASH	10.00
POTATO FRIES	9.00

INSALATE

RUCOLA - Rocket leaves, balsamic and parmesan	14.00
CAPRESE - Bocconcini, vine ripened tomato, pesto, olive oil, basil and cracked pepper	18.00
NOSTRA SALAD - Mesclun leaves, cherry tomatoes, cucumber, olives and onions tossed with salsa verde.....	16.00
.....	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	20.00
QUATTRO SALUMI - Ham, cabanossi, salami, flat pancetta	24.00
POLLO - Chicken, pumpkin, onions, mushrooms	24.00
GAMBERI - Prawns, chilli, garlic	26.00
DIAVOLA - Salami, mushrooms, eggplant, olives	24.00
MESSICANA - Ham, capsicum, salami, onions and chilli	24.00
FRUTTI DI MARE - Assorted seafood in garlic marinade	26.00
SALAME E CAPRINO - Salami, rocket and goats cheese	24.00
ORTOLANO - Mushrooms, eggplant, capsicum, onions and olives	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 on a bed of parmesan polenta	34.90
VITELLO CON FUNGHI - Veal medallions with assorted forest mushrooms, white wine cream and fresh herbs on garlic mash	34.90
POLLO CON PROSCIUTTO - Chicken breast, San Danielle prosciutto with cherry tomato and sage jus on seasonal steamed vegetables	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	27.90
COZZE AL SUGO PICANTE - 1kg of extra large black mussels in the shell with white wine, napolitana, chilli, garlic and parmesan ciabatta	32.00
BARRAMUNDI - Fillet cooked in a bag along with garlic potatoes, baby carrots, cherry tomatoes and rosemary	36.90
RISOTTO MISTOMARE - Arborio rice with assorted seafood in garlic, basil and tomato passata.....	29.90
RISOTTO DI POLLO - Arborio rice, chicken breast, forest mushrooms, pancetta, peas and parmesan.....	24.00
PORTO AZZURRO'S SEAFOOD HOT POT - Blue swimmer crab, prawns, calamari, fish, black mussels with risoni pasta in a spicy tomato and basil passata.....	46.00
LASAGNE DELLA CASA - Layers of pasta with veal ragu, napolitana and besciamella	22.00
GNOCCHI POMODORO - Potato dumplings in a sauce of fresh napolitana, parmesan and basil	24.00
GNOCCHI QUATTRO FORMAGGI - Potato dumplings with mascarpone, gorgonzola, bocconcini, parmesan and cream	26.00
PAPPARDELLE AL RAGU - Pappardelle with slow pot braised lean veal, tomato, onion, parmesan and basil.....	24.90
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	24.00
PENNE AL FUNGHI - Assorted forest mushrooms, cream, parmesan and fresh parsley.....	22.00
PENNE MELANZANA - Oven roasted eggplant, garlic, bocconcini, basil and tomato.....	22.00
PAPPARDELLE FRUTTI DI MARE - Assorted seafood in garlic, basil and tomato passata.....	32.00
RAVIOLI DEL GIORNO - Please ask your waiter / waitress	(POA)

ALL PRICES ARE GST INCLUSIVE

10% SURCHARGE APPLIES FOR ALL PUBLIC HOLIDAYS

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

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