



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).....	11.90
OLIVE E PEPPERONCINO - Olive and chilli	(V) (VGN).....	11.90
BRUSCHETTINA - 2 slices panne di casa, vine ripened tomato, Spanish onions, fresh basil and EVOO	(V) (VGN).....	9.90
BRUSCHETTA - Pizza crust size, vine ripened tomato, Spanish onions, fresh basil and EVOO	(V).....	15.90
MOZZARELLA E PESTO	(V).....	11.90

PRIMI

OLIVE MISTE - Warm mixed olives marinated with rosemary and chilli	(V) (VGN) (GF) (DF).....	9.00
CALAMARI ALLA GRIGLIA - Chargrilled calamari with garlic, herbs and lemon.....	(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).....	19.90
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 salsa verde.....	(V) (VGN) (GF).....	14.00
.....		Chicken extra 6.00
MESCLUN - Salad leaves tossed with balsamic	(V) (VGN) (GF) (DF).....	12.00
.....		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



Porto Azzurro

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 - 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	(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.....	24.00
RISOTTO AI FUNGHI - Arborio rice, assorted mushrooms, herbs	(V) (VGN upon request) (GF) (DF)22.00
LASAGNE DELLA CASA - Layers of pasta with veal ragu, napolitana and besciamella	22.00
GNOCCHI POMODORO - Homemade potato dumplings in a sauce of fresh napolitana, parmesan and basil.....	(V)24.00
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.....	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
RIGATONI AI FUNGHI - Assorted forest mushrooms, cream, parmesan and fresh parsley.....	(V)22.00
RIGATONI CAMPAGNOLA - Oven roasted eggplant, garlic, bocconcini, basil and tomato	(V)22.00
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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