PORTOFINO

RISTORANTE ITALIANO

BRUSCHETTE

1. **Garlic Bread** 10
Pane all' Aglio
toasted bread with garlic & butter.

2. **Bruschetta with Tomato** 12
Bruschette al Pomodoro
toasted bread topped with diced tomatoes, basil, oregano & extra virgin olive oil.

3. **Bruschetta with Mushrooms** 18
Bruschette ai Funghi Misti
toasted bread topped with sautéed mushrooms & Parmigiano Reggiano cheese.

SOUPS & SALADS

4. **Mushroom Soup** 19
Zuppa di Funghi
mushrooms soup served with rosemary croutons.

5. **Seafood Soup** 32
Zuppa ai Frutti di Mare
squid, tiger prawns, Sabah clams in tomato soup.

6. **Pan Seared Tuna Salad** 28
Insalata di Tonno
green salad, kalamata olives, cherry tomatoes, cucumbers pan seared Tuna & house vinaigrette.

7. **Seafood Salad** 30
Insalata di Mare
green salad, sautéed prawns, squid, kalamata olives, cherry tomatoes, cucumbers & house vinaigrette.

Pan Seared Tuna Salad

APPETIZERS

8. **Truffle Fries** 19
Patatine Fritte
fries tossed in truffle oil & grated Pecorino Romano cheese. Served with truffle mayonnaise.

9. **Baked Eggplant Parmesan** 27
Parmigiana di Melanzane
deep-fried eggplant, tomato sauce, fresh basil, oregano & mozzarella cheese gratinated in the oven.

10. **Sicilian Arancini** 28
Arancini con Mozzarella
deep-fried saffron rice balls stuffed with mozzarella cheese & mushrooms. Served with marinara sauce.

11. **Pan Fried Tiger Prawns** 32
Gamberi Saltati in Padella
tiger prawns sautéed in olive oil, garlic, chilli, basil, cherry tomatoes. Served with toasted bread.

12. **Buffalo Mozzarella Cheese** 36
Mozzarella di Bufala
fresh Italian buffalo mozzarella cheese served with cherry tomatoes, oregano, fresh basil & olive oil.

13. **Deep-Fried Calamari & Tiger Prawns** 38
Fritto di Mare
served with tartare sauce & lemon wedge.

14. **Sliced Beef with Arugula & Parmesan** 38
Straccetti di Manzo
thinly sliced beef tenderloin sautéed with garlic, rosemary & extra virgin olive oil.

Buffalo Mozzarella

Sicilian Arancini

Pan Fried Tiger Prawns

Sliced Beef Tenderloin with Arugula & Parmesan

Deep-Fried Calamari & Tiger Prawns

DRY PASTAS

15. **Paccheri Amatriciana** 34
Paccheri all' Amatriciana
tube shape of pasta with smoked duck bacon, tomato sauce & grated Pecorino Romano cheese.

16. **Spaghetti Carbonara** 34
Spaghetti alla Carbonara
spaghetti with smoked duck bacon, egg yolk, cream, black pepper & Pecorino Romano cheese.

17. **Spaghetti Aglio Olio with Tiger Prawns** 36
Spaghetti Aglio Olio con Gamberi
spaghetti in extra virgin olive oil, garlic, chilli flakes & sautéed tiger prawns.

18. **Spaghetti with Sabah Clams** (Contains Wine) 36
Spaghetti alle Vongole
Sabah clams sautéed in butter, garlic, white wine, chilli flakes & lemon.

Spaghetti Aglio Olio with Tiger Prawns

ITALIAN RISOTTO

19. **Mushroom Risotto** 36
Risotto ai Funghi Porcini
risotto with sautéed mix mushroom, Parmigiano Reggiano cheese & truffle olive oil.

20. **Seafood Risotto** 38
Risotto ai Frutti di Mare
risotto with sautéed tiger prawns, squid, Sabah clams, mussels in a light tomato sauce.

Seafood Risotto

HOMEMADE PASTAS

21. **Tagliatelle Bolognese** 35
Tagliatelle Al Ragù
the oldest recipe of Nonna Marisa from Bologna. Our beef ragout sauce is slow cooked over 4 hours.

22. **Lasagna** 35
Lasagna al Forno
layers of pasta with slow cooked beef ragout, Parmigiano Reggiano cheese & bechamel sauce.

23. **Squid Ink Spaghetti** 37
Spaghetti al Nero di Seppia
squid ink spaghetti sautéed with calamari, cherry tomatoes, mushrooms, basil in a light tomato sauce.

24. **Spinach Ravioli** 37
Ravioli alle Erbette
ravioli stuffed with spinach & ricotta cheese. Served with Parmigiano Reggiano & tomato sauce.

25. **Squid Ink Seafood Ravioli** 38
Ravioli di Pesce
squid ink ravioli stuffed with sautéed prawns & barramundi fish. Served in a light tomato sauce.

26. **Gnocchi with Lamb Ragout** 38
Gnocchi con Ragù di Agnello
homemade potato gnocchi served with slow cooked NZ lamb ragout & Pecorino Romano cheese.

27. **Seafood Spaghetti** 38
Spaghetti ai Frutti di Mare
spaghetti sautéed with garlic, chilli, tiger prawns, squid, mussels, Sabah clams in light tomato sauce.

28. **Tortellini** 40
Tortellini alla Boscaiola
pasta stuffed with minced chicken, turkey ham & Parmigiano Reggiano cheese. Sautéed with cherry tomatoes, mushrooms & smoked duck bacon.

29. **Spaghetti Pesto & Canadian Scallops** 46
Spaghetti al Pesto Genovese
green spinach spaghetti served with basil pesto sauce, scallops, mushrooms & Pecorino Romano cheese.

ALL OUR HOMEMADE PASTAS ARE MADE WITH ORGANIC KAMPUNG EGGS & ITALIAN FLOUR "MULINO POLSELI".

VEGETARIAN

All our meats are halal certified. Absolutely no pork is served.
Prices are subjected to 10% service charge & 6% SST.

Seafood Spaghetti

Squid Ink Spaghetti

MAIN COURSE

30. **Chicken Leg** 36
Coscia di Pollo
grilled boneless chicken leg marinated in dijon mustard. Served with seasonal roasted vegetables & black pepper sauce.

31. **Stuffed Chicken Breast** 38
Petto di Pollo Farcito
chicken breast stuffed with mozzarella cheese & turkey ham. Served with seasonal roasted vegetables & white mushrooms sauce.

32. **Gourmet Beef Burger** 38
Hamburger di Manzo
homemade beef patty topped with tomatoes, rocket salad, Parmigiano Reggiano cheese & Portofino hot sauce. Served with fries.

33. **Braised Lamb Shank** 46
Stinco d' Agnello Brasato
slow braised in oven fire till tender.
Served in own reduction gravy & seasonal roasted vegetables.

34. **Beef Striploin Steak** 78
Tagliata di Manzo
beef striploin steak grilled & sliced.
Served with arugula, cherry tomato, balsamic vinegar reduction & sliced Parmigiano Reggiano cheese.

35. **Beef Tenderloin Steak** 78
Filetto di Manzo
grilled beef tenderloin steak, served with seasonal roasted vegetables & black pepper sauce.

36. **NZ Lamb Rack** 88
Costolette d' Agnello
New Zealand lamb cutlets. Served with seasonal roasted vegetables & black pepper sauce.

FISH

37. **Seabass Fillet** 38
Filetto di Branzino
pan seared seabass fillet served with seasonal roasted vegetables & creamy cappers sauce.

38. **Salmon Fillet** 48
Filetto di Salmone
pan seared salmon fillet served with seasonal roasted vegetables & creamy cappers sauce.

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Beef Tenderloin Steak

Stuffed Chicken Breast

NZ Rack of Lamb

Salmon Fillet

Seabass Fillet

PIZZAS

39. **Margherita Pizza** 28
a classic pizza with tomato sauce, oregano, mozzarella cheese & extra virgin olive oil.

40. **Devil's Pizza** 34
tomato sauce, oregano, mozzarella cheese, beef pepperoni & extra virgin olive oil.

41. **Buffalo Mozzarella Pizza** 45
tomato sauce, oregano, buffalo mozzarella, cherry tomatoes, rocket salad & extra virgin olive oil.

42. **Boscaiola Pizza** 42
tomato sauce, oregano, mozzarella cheese, mushrooms, cherry tomatoes, smoked duck bacon, rocket salad & shredded Parmigiano Reggiano cheese.

43. **Vegetarian Pizza** 35
tomato sauce, oregano, mozzarella cheese, eggplant, zucchini, mushrooms & roasted bell peppers.

44. **Truffle Pizza** 36
tomato sauce, oregano, mozzarella cheese, turkey ham, mushrooms & white truffle olive oil.

45. **Seafood Pizza** 48
tomato sauce, oregano, mozzarella cheese, tiger prawns, squid & extra virgin olive oil.

46. **Four Seasons Pizza** 38
tomato sauce, oregano, mozzarella cheese, turkey ham, smoked duck bacon, mushrooms, cherry tomatoes.

At Portofino we make Roman-Style Thin-Crust Pizzas.

VEGETARIAN

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Devil's Pizza

DESSERTS

47. **Panna Cotta** 14
Pannacotta
served with homemade strawberries coulis.

48. **Chocolate Mousse** 18
Mousse al Cioccolato
light chocolate mousse dusted with cocoa powder.

49. **Crème Brulèe** 18
Crème Brule
a rich custard base topped with caramelized sugar.

50. **Macadamia Cheesecake** 18
Cheesecake alle Noci
served with caramelized macadamia nuts.

51. **Hazelnut Gelato** 18
Gelato alla Nocciola
a classic Italian ice cream.

52. **Tiramisu** (Contains Liqueur) 18
Tiramisú Classico
the name says it all, "pick-me-up." Layers of espresso, almond liqueur drenched ladyfingers & mascarpone cream. Dusted with cocoa powder.

53. **Affogato** (Contains Liqueur) 26
Affogato al Caffé
hazelnut gelato with a shot of Kahlua liqueur & an espresso over it.

Crème Brulèe

Tiramisu

COFFEE

54.	Espresso	9
55.	Macchiato	10
56.	Long Black	11
57.	Cappuccino	13
58.	Hot / Ice Latte	13
59.	Hot / Ice Chocolate	15
60.	Mocha Latte	16

TEAS

61.	Earl Grey Lavender	12
62.	British Breakfast	12
63.	Lemon Ginger Mint	12
64.	Chamomile Dream	12
65.	Passion Fruit & Apple	12

At Portofino we use Buscaglione Coffee from Rome

BUSCAGLIONE
Roma 1899

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FRESH FRUIT JUICE

66. **Green Apple** 15

67. **Watermelon** 15

68. **Orange & Lemon** 15

69. **Carrot & Milk** 17

COLD DRINKS

70. **Ice Lemon Tea** 9

71. **Fresh Lime Juice** 9

72. **Fresh Lemon Juice** 9

73. **Lime & Soda** 9

74. **Cranberry Juice** 9

SOFT DRINKS

75. **Coke / Diet Coke** 9

76. **Sprite** 9

77. **Ginger Ale** 9

MOCKTAILS

78. **Porto Sunrise** 18
orange, mango, guava juice & grenadine syrup.

79. **Immunity** 22
pineapple, green apple, celery, ginger, honey.

80. **Pineapple Ginger Beer** 22
pineapple, ginger, orange, basil & ginger ale.

MINERAL WATER

81. **Acqua Panna Still** - 1000ml 23

82. **San Pellegrino Sparkling** - 1000ml 23

83. **Eau Claire Mineral Water** - 500ml 5

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DRAUGHT BEERS (½ pint)

84. **Heineken** 21

85. **Guinness Stout** 23

All Day Happy Hour

Heineken (½ pint) 3 for RM 55.00
Guinness Stout (½ pint) 3 for RM 60.00

CLASSIC COCKTAILS

86. **Mojito** 30
Bacardi, Lime, Brown Sugar, Soda Water, Mint.

87. **Margarita** 32
Tequila, Cointreau, Lime Juice & Salt.

88. **Whisky Sour** 36
White Egg, Whisky, Angostura Bitter, Lime Juice.

89. **Negroni** 36
Gin, Sweet Vermouth & Campari

90. **Martini** 36
Gin & Dry Vermouth

91. **Espresso Martini** 36
Vodka, Kahlua, Espresso shots, Coffee Bean.

92. **Aperol Spritz** 38
Sparking Wine "Prosecco", Aperol, Orange Slice.

93. **Campari Spritz** 38
Sparking Wine "Prosecco", Campari, Orange Slice.

94. **Sangria** 45
Brandy, Cointreau, Red Wine, Lemon & Fruits

GIN

	Bottle / Shot 50ml
95. **Beefeater**	355 / 30
96. **The Botanist Islay**	550 / 40
97. **Hendrick's**	550 / 40

TEQUILA

	Bottle / Shot 30ml
98. **Jose Cuervo**	295 / 20

WHISKEY SINGLE MALT & BLENDED

	Bottle / Shot 30ml
99. **Macallan 12 Years**	650 / 30
100. **Singleton 12 Years**	545 / 25
101. **Glenlivet 12 Years**	545 / 25
102. **JW Black Label 12 Years**	460 / 23
103. **Chivas Regal 12 Years**	460 / 23
104. **John Jameson Irish Whiskey**	400 / 22
105. **Jack Daniel's**	400 / 22

COGNAC

	Bottle / Shot 30ml
106. **Vecchia Romagna**	395 / 20
107. **Hennessy V.S.O.P**	607 / 27

VODKA

	Bottle / Shot 30ml
108. **Absolute Blue**	350 / 22
109. **Grey Goose**	605 / 27

RUM

	Bottle / Shot 30ml
110. **Bacardi Carta Blanc**	345 / 22
111. **Malibu**	320 / 20

APERITIFS

	Shot 30ml
112. **Amaro Montenegro**	20
113. **Sambuca**	20
114. **Grappa**	30
115. **Kahlua**	20
116. **Baileys**	20

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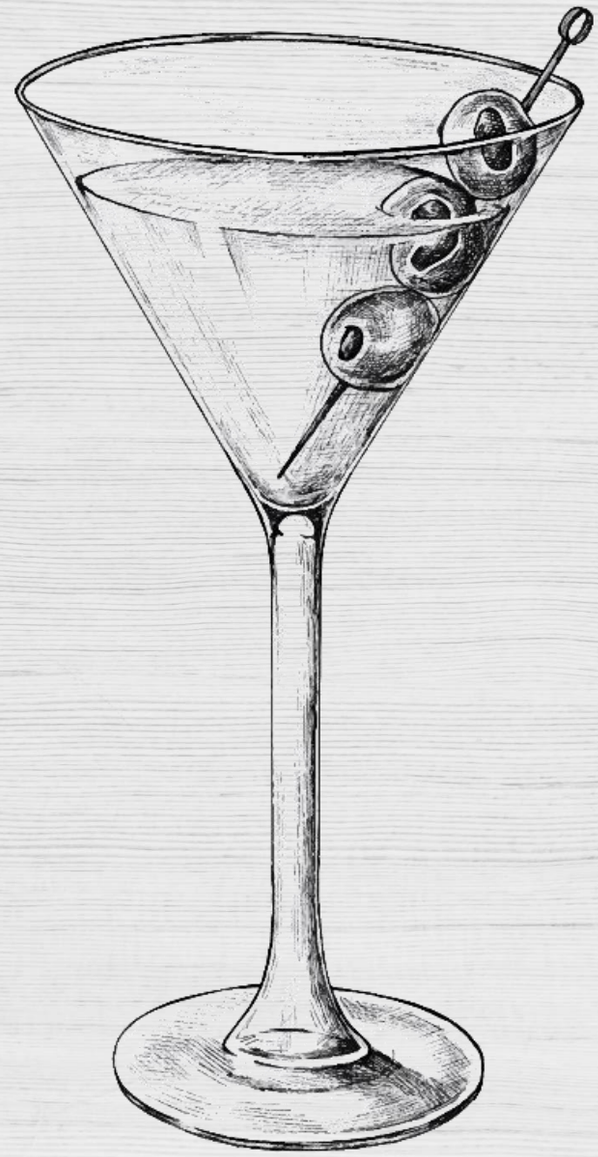

PORTOFINO GROUP MALAYSIA

THANK YOU

Welcome to Portofino Group Malaysia!

Here you will discover two of our restaurant brands, Portofino Italian Restaurant and Five O'clock Brasserie that offer authentic tastes of classic Italian and local cuisine with unforgettable dine-in experiences brought to your table. Whether you're dining for 1, 2, a small group or hosting an event/party, we're sure you will find our venues favourable.

Our Restaurants

PORTOFINO BANGSAR LUCKY GARDEN

Operating Hours: 10.00am - 11pm Daily.
No. 1 Persiaran Ara Kiri, Lucky Garden,
Bangsar, 59100, Kuala Lumpur, Malaysia.
Call / WhatsApp 016 775 2387

PORTOFINO BANGSAR SOUTH, THE SPHERE

Operating Hours: 10am - 11pm Daily.
No. 1 Avenue 1, Bangsar South City.
Unit G-5, Level Ground Floor, The Sphere.
No. 8 Jalan Kerinchi , 59200, Kuala Lumpur, Malaysia.
Call / WhatsApp 016 697 9741

FIVE O' CLOCK BRASSERIE, THE SPHERE

Operating Hours: 10am - 11pm Daily.
No. 1 Avenue 1, Bangsar South City.
Unit G-5, Level Ground Floor, The Sphere.
No. 8 Jalan Kerinchi , 59200, Kuala Lumpur, Malaysia.
Call / WhatsApp 017 2181734