

# SET MENU *option 1*

R285 per person

## STARTER

*Fresh focaccia bread & caponata*

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## MAIN COURSE

### **Spicy Tomato Ragu**

*Penne pasta, pecorini cheese, fresh basil*

or

### **Italian Fennel Sausage & Broccoli**

*Spiced Italian sausage, broccoli, crème fraîche  
rigatoni pasta, fennel & Parmesan*

or

### **Parmesan & Almond Chicken**

*Parmesan crumbed chicken breast, garlic butter drizzle, Tuscan salad & lemon*

or

### **Diavola Naples Pizza**

*Pepperoni, mozzarella, smoked chilli flakes, pomodoro sauce*

or

### **Spec & Mushroom Naples Pizza**

*Italian cooked ham, mushrooms, truffle oil, pomodoro sauce*

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## DESSERT

### **Gelato & Berries**

*Vanilla pod ice cream, fresh berries, Basilico di Madernia*

*Minimum 10 guests. Excluding drinks & gratuity.  
Regrettably, no corkage allowed when dining on a set menu.*

**PORTO  
BELLO**  
ITALIAN KITCHEN

# SET MENU *option 2*

R345 per person

## STARTER

### Italian Starter Plate

*Coppa ham, salami, cooked Italian ham, marinated olives, caponata & focaccia*

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## MAIN COURSE

### Gnocchi

*Aubergine, olive, sunblush tomato, roast butternut, baby spinach, toasted almonds*

or

### Sicilian Meatballs

*Smoked provolone Sicilian meatballs, spaghetti, spiced pomodoro sauce, pecorini cheese*

or

### Line Fish

*Inferno poached line fish, white wine, ratatouille, braised fennel, herb butter*

or

### Pork Belly

*Roast pork belly, parsnip & cauliflower cream, baby corn  
mange tout, tenderstem broccoli, crackling, caramelised apple*

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## DESSERT

### Tiramisu

*Creamy coffee dessert, soft Savoiardi biscuits, dusted with cocoa powder*

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# SET MENU *option 3*

R395 per person

## STARTER

### Carpaccio

Venison carpaccio, spring onion, rocket, toasted pine nuts, truffle oil & Parmesan  
or

### Porcini Risotto

Sautéed porcini mushrooms, white wine Parmesan, truffle oil  
or

### Cheese & Pancetta

Melted cheese balls, fresh herbs & smoked chilli flakes, crispy pancetta chards, roast garlic aioli

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## MAIN COURSE

### Prawn & Baby Squid

Prawns & Patagonia squid, prawn bisque, spaghetti, smoked chilli & garlic  
or

### Steak On The Coals

300g Sirloin steak, roast garlic butter new potatoes, tenderstem broccoli  
green peppercorn sauce  
or

### Osso Buco Ragu

Braised beef shin ragu, pappardelle pasta, sunblush tomato, red wine  
toasted pine nuts, pecorino cheese  
or

### Line Fish

Inferno poached line fish, white wine, ratatouille, braised fennel, herb butter

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## DESSERT

### Italian Pastry Cream Tart

Sweet crust pastry, passion fruit gel, fresh berries & burnt Italian meringue

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# PRIVATE EVENT *costs*

## DEPOSIT

A 25% deposit is required within 5 working days of making reservation to secure booking which is non-refundable. The balance to be settled on or before event, EFT or Credit Card payments excepted.

Please provide us with all your company details for pro forma and invoice purposes.

### **Portobello Italian Kitchen**

Co Reg Nr: 2020/624653/07

Vat Nr: 4430271447

Address: 104 Meade Street, George, 6530

Tel Nr: 044 630 0401

## MENU COSTS

Menu prices based on menu selected.

For dietary requirements please notify us when choosing your menus.

## BEVERAGE COSTS

All beverages will be charged individually.

NO CORKAGE ALLOWED.

## OTHER DETAILS

Final numbers need to be confirmed 48 hours before the event.

No shows will be charged in full.

10% Gratuity charge will be added to the total final bill.

## NOTES

For all events you will have access 1 hour prior to the event to decorate tables.

**WIFI in the restaurant is capped to 250 megabytes per device.**

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