

# CUCINA PORTO

## ANTIPASTO

<b>Market Oyster (DF, GF)</b>	7 ea
Shallot & cabernet vinaigrette or White balsamic, chive & pepper or Rum & lime granita, mint	
<b>Olives (GF, DF, V)</b>	10
Rosemary, chilli, garlic	
<b>Stone Baked Bread (DF, V)</b>	12
Olive tapenade, extra virgin olive oil	
<b>Rosemary Schiacciata (V)</b>	12
Garlic & rosemary flat bread, balsamic vinegar	
<b>Prosciutto Crudo (GF, DF)</b>	16
22 months Parma prosciutto	
<b>Salami (GF, DF)</b>	14
Italian cured pork, mild sopressa antica	
<b>Ham (GF, DF)</b>	13
Brined & wood smoked	
<b>Marinated Tomato</b>	12
Spicy pork sausage, cherry tomato	
<b>Burrata</b>	19
Pistachio pesto, 'nduja crumb	
<b>Acciughe Sotto Aceto (GF, DF)</b>	14
White anchovies, chilli, caperberry	
<b>Kingfish Crudo (GF)</b>	28
Fermented tomato & balsamic dressing, pickled radish	
<b>Calamari Fritto</b>	24
Lemon, black garlic mayonnaise	
<b>CONTORNI</b>	
<b>Mixed Garden Salad (GF, DF, V)</b>	14
Baby cos, frisée, chardonnay dressing	
<b>Radicchio Lettuce Panzanella (V)</b>	14
Cucumber, tomato, heirloom carrot, croutons, lemon balsamic dressing	
<b>Crispy Chips</b>	10
Maldon sea salt	

## LUNCH SPECIAL \$29

Choice of 1 Main with a schooner of Heineken Beer,  
White / Red Wine or Soft Drink

### Fichi e Speck Agrodolce (GF)

Sweet & sour fig, speck, goat's cheese, mache salad

### Insalata di Pollo all Italiana (GF)

Chicken Thigh, cucumber, tomato, heirloom carrot, lemon balsamic dressing

### Insalata di Mare Genovese (GF)

Prawn, cos lettuce, giardiniera, cherry tomato, olives, boiled egg

### Spaghetti alla Bolognese

Slow cooked beef ragu, red wine, fresh grated parmesan

### Linguine alla Marinara Rossa

Mussel, prawn, white fish, calamari, tomato base

### Cappelli Pumpkin (V)

Burned butter, goat cheese, walnuts, crispy sage

### Pizza Buffalo Margherita (V)

Tomato, buffalo mozzarella, basil

### Pizza Melanzane

Fior di latte, taleggio, olives, salted ricotta, basil

### Pizza Pollo

Tomato, fior di latte, marinated chicken, red onion, olive, chive

### Pizza Quattro Formaggi (V)

Fior di latte, gorgonzola, smoked scamorza, parmesan, walnut

## ADD DESSERT FOR \$10

### Tiramisu

Coffee, Kahlua, silky mascarpone cream

### Sheep Milk Pannacotta (GF)

Raspberries coulis, blueberries, lemon balm

### Affogato (GF)

Vanilla bean gelato, hot espresso

\* Please note the entire table need to participate  
No change, modification, or substitute to the dish  
additional cost of \$8 for GF items will be charged on top of the bill.

## PASTA

<b>Linguine ai Frutti di Mare</b>	32
Mussel, prawn, white fish, calamari, white wine sauce, gremolata	
<b>Casarecce Salsiccia e Gorgonzola</b>	31
Fennel sausages, white wine, cream, gorgonzola sauce, hazelnut	
<b>Tortelloni Porcini (V)</b>	36
Porcini cream, oyster mushrooms, aged parmesan, crispy sage	
<b>Schiaffoni al Ragù</b>	31
Slow cooked beef & lamb ragu, rosemary, aged parmesan	

## PIZZA

<b>Gamberi</b>	28
Tomato, fior di latte, prawn, rocket, spicy crumb	
<b>Ortolana (V)</b>	27
Tomato, fior di latte, eggplant, zucchini, capsicum, goat cheese, fresh oregano	
<b>Salsiccia</b>	28
Tomato, fior di latte, pork & fennel sausage, artichokes, red capsicum, 'nduja	
<b>Crudaiola</b>	29
Tomato, rocket, Parma prosciutto, stracciatella, cherry tomato	
<b>Pepperoni</b>	26
Tomato, fior di latte, mild pepperoni	
<b>Capricciosa</b>	28
Tomato, fior di latte, ham, mushroom, artichoke, olives	
<b>Add Gluten Free Base To Any Pizza</b>	8
<b>DOLCI</b>	
<b>Tiramisu</b>	16
Coffee, Kahlua, silky mascarpone cream	
<b>Nougat Parfait GF</b>	15
Pistachio, hazelnut, cherry sorbet	
<b>Ricotta Cheesecake</b>	14
Cream cheese, ricotta, vanilla, strawberry sorbet	

GF: GLUTEN FREE | DF: DAIRY FREE | V: VEGETARIAN OPTION

Menu is subject to change without notice due to produce seasonality and availability. Our kitchens handle food allergens that may be unsuitable for some guests, we will endeavour to accommodate your dietary needs, however we cannot guarantee a completely allergen free dining experience. Please advise one of our friendly team members if you have any special dietary needs. A surcharge of 10% applies on Sundays. A surcharge of 15% applies on Public Holidays. Please note a 0.8% service fee will apply to all Visa, Mastercard, American Express. A 1.34% service fee will apply to all Alipay and WeChat Pay transactions. A 1.85% service fee will apply to all UnionPay transactions. The Star practices the responsible service of alcohol. Guests must be aged 18 years or over to enter the casino.