

# SNACK DEL PORTICO

<b>Bocconcini di pollo</b> Chicken bites served with "parmigiano" sauce	98
<b>Panino con prosciutto, scamorza, rucola e pesto</b> Homemade bun with prosciutto ham, scamorza cheese and sun-dried tomato pesto	138
<b>Panino, pomodoro, mozzarella e rucola</b> Homemade bun with tomato, mozzarella cheese and rocket salad	128
<b>Olive di cerignola</b> Marinated green giant cerignola olives	78
<b>Spiedini caprese</b> Buffalo mozzarella cheese and cherry tomato skewers	98
<b>Affettati e sottaceti</b> Mixed platter of Italian cold cuts served with pickles	168
<b>Formaggi</b> Mixed cheese platter served with artichokes and sun-dried tomatoes	188
<b>Truffle french fries</b> Chunky artisanal fries with truffle mayo	98

# PIZZA

FOOD MENU AVAILABLE DAILY UNTIL 22:30

<b>Margherita</b>	178
Tomato sauce, buffalo mozzarella and fresh basil	
<b>Funghi e ricotta</b>	198
"Fior di latte" mozzarella, ricotta cheese, roasted mushrooms and rosemary	
<b>Quattro formaggi</b>	188
"Fior di latte" mozzarella, scamorza, taleggio and parmigiano cheese	
<b>Acciughe e pomodori</b>	168
Tomato sauce, fresh cherry tomatoes, sun-dried tomatoes and anchovies	
<b>Patate e salsiccia</b>	198
"Fior di latte" mozzarella, thin sliced roasted potatoes and italian sausage	
<b>Cacio, pepe e tartufo nero</b>	238
"Fior di latte" mozzarella, pecorino romano, black pepper and black truffle	
<b>Burrata e n'duja</b>	228
"Fior di latte" mozzarella, tomato sauce, fresh burrata and spicy n'duja	
<b>Diavola</b>	188
"Fior di latte" mozzarella, tomato sauce and spicy "spianata romana" salame	
<b>Bufala e prosciutto</b>	228
"Fior di latte" mozzarella, tomato sauce, fresh buffalo mozzarella, parmigiano and prosciutto	

# COCKTAILS & NOT

## SPRITZ

<b>CLASSIC</b> – Aperol, Prosecco, Soda Water	98
<b>ELEANORA</b> – Elderflower, Prosecco, Soda Water	98
<b>GABRIELLA</b> – Gin, Chardonnay, Elderflower, Soda Water	118
<b>DEEP FREEZE</b> – Vodka, Coconut, Lillet, Prosecco	118
<b>PORTICO'S QUEEN</b> – Champagne, Sakura Japanese Liquor	158

## NEGRONI

<b>NEGRONI CLASSICO</b> – Gin, Sweet Vermouth, Campari	138
<b>NEGRONI BIANCO</b> – Gin, Suze, Lillet Blanc	138
<b>BOULEVARDIER</b> – Whisky, Vermouth, Campari – Aged in Barrel	138

## PORTICO SPECIALTIES

<b>TIKI BARBA</b> – Dark Rum, Pineapple, Orange, Falernum Liqueur	118
<b>EXOTICA</b> – Coconut Rum, Passion Fruit, Fresh Milk, Brown Sugar	128
<b>PALOMA OAXACA</b> – Mezcal, Tequila Blanco, Grapefruit Soda, Lime	138
<b>PORTICO'S ROB ROY</b> – Scotch, Vermouth, Home Made Strawberry Vinegar	138
<b>LOULOU</b> – Grappa, Cognac flavored with Orange, Amaro	148
<b>TIRAMISU</b> – Special alcoholic treat inspired by typical Italian Dessert	158

## NON-ALCOHOLIC

<b>LEFT HOOK</b> – Cranberry, Orange, Lemon and Ginger Ale	78
<b>GUNNER</b> – Lemon Juice, Bitters topped with Ginger Ale	78
<b>HAND-PICKER</b> – Passion fruit, Pineapple, Kaffir leaves, Lime and Lemonade	78

# WINES BY THE GLASS

		Glass	Bottle
	<b>SPARKLING</b>		
<i>Italy</i>	<b>Prosecco</b> – Chiaro NV	98	450
<i>Italy</i>	<b>Prosecco Rosé</b> – Le Rughe NV	98	480
<i>Italy</i>	<b>Moscato d' Asti</b> – Ottolati 2018	118	580
<i>France</i>	<b>Champagne</b> – Veuve Clicquot Ponsardin Yellow Label NV	168	830

## WHITE

<i>Austria</i>	<b>Riesling</b> – Wiener 2016	98	480
<i>France</i>	<b>Chardonnay</b> – L&C Poitou 2018	108	580
<i>Italy</i>	<b>Sauvignon Blanc</b> – San Leonardo 2016	118	580
<i>France</i>	<b>Chablis</b> – La Chablisienne La Pierrelee 2018	138	650
<i>Italy</i>	<b>Chardonnay Maso Rainer</b> – Kettmeir 2018	148	690

## RED

<i>Spain</i>	<b>Tinta de Tore</b> – Eternum Viti 2013	98	480
<i>Italy</i>	<b>Rosso di Montepulciano</b> – Svetoni 2016	108	530
<i>USA</i>	<b>Pinot Noir</b> – Cline, Sonoma Coast 2018	118	580
<i>Argentina</i>	<b>Malbec</b> – Monteviejo 2017	118	608
<i>France</i>	<b>Bordeaux Blend</b> – Chateau Beychevelle 2017	128	630
<i>Italy</i>	<b>Chianti Classico</b> – Isole e Olena 2017	138	698

## ROSÉ

<i>France</i>	<b>Le Valentines Rosé</b> – Cote des Provences 2018	98	450
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## SPARKLING

<i>Italy</i>	<b>Prosecco</b> – S. Margherita 1.5L NV	930
<i>France</i>	<b>Gosset</b> – Brut Excellence NV	980
<i>France</i>	<b>Bollinger</b> – Brut NV	1,280
<i>France</i>	<b>Egly Ouriet</b> – Grand Cru Tradition Brut NV	1,550

## ROSÉ

<i>France</i>	<b>Mourvedre blend</b> – Chateau De Pibarnon, Bandol Rose 2016	450
<i>Italy</i>	<b>Montepulciano</b> – Valentini, Cerasuolo d'Abruzzo Rose 2012	1,180

## WHITE

<i>New Zealand</i>	<b>Pinot Gris</b> – Seifried Estate 2013	530
<i>Spain</i>	<b>Godello</b> – Tempestad 2013	550
<i>Spain</i>	<b>Rioja</b> – Blanco Valenciso 2017	630
<i>France</i>	<b>Sauvignon Blanc</b> – Doamine Thomas, Sancerre Le Pierrier 2018	630
<i>Italy</i>	<b>Falanghina</b> – “Quintodecimo” Via del Campo 2015	750
<i>France</i>	<b>Chassagne</b> – Montrachet Rouge - Albert Bichot 2015	850
<i>Australia</i>	<b>Chardonnay</b> – Piero 2016	1,080
<i>USA</i>	<b>Chardonnay</b> – Far Niente 2016	1,480

## RED

<i>Italy</i>	<b>Valpolicella</b> superiore “Ca Rugate” Campo Lavei 2016	680
<i>USA</i>	<b>Merlot</b> – Napa Cellars 2016	680
<i>New Zealand</i>	<b>Shiraz</b> – Blackbarn Vineyard 2015	680
<i>France</i>	<b>Mourvedre</b> – Chateau de Pibamon Bandol Rouge 2013	780
<i>France</i>	<b>Cotes de Nuits</b> – JJ Confuron, Village Montagne 2012	950
<i>Italy</i>	<b>Primitivo</b> – di Manduria Leggenda, Vigne Vecchie 2016	930
<i>Argentina</i>	<b>Malbec</b> – Zuccardi Jose 2013	950
<i>Italy</i>	<b>Amarone</b> – della Valpolicella Tedeschi Marne 180 2016	980
<i>Italy</i>	<b>Cabernet Blend</b> – Umani Ronchi Pelago 2009	1,080

# BEERS, APERITIFS & DIGESTIVES

## BEERS ON TAP

<b>Estrella Damm</b> / <i>Spain</i>	88
<b>Peroni</b> / <i>Italy</i>	98
<b>Asahi</b> / <i>Japan</i>	98
<b>Yau</b> / <i>Hong Kong</i>	98

## BEERS BY BOTTLE

<b>Pilsner Urquell</b> / <i>Czech Republic</i>	78
<b>Sapporo</b> / <i>Japan</i>	78
<b>Brooklyn IPA</b> / <i>USA</i>	98

## APERITIFS

	50ml
<b>Aperol</b>	78
<b>Campari</b>	78
<b>Pernod Ricard</b>	78

## DIGESTIVES

	50ml
<b>Amaro del Capo</b>	78
<b>Amaro Montenegro</b>	78
<b>Amaretto Disaronno</b>	78
<b>Baileys</b>	78
<b>Fernet Branca</b>	78
<b>Grand Marnier</b>	78
<b>Jägermeister</b>	78
<b>Limoncello di Capri</b>	78
<b>Mirto Lucano</b>	78

# SPIRITS

## GIN

	45ml	BTL
<b>Beefeater</b> / <i>UK</i>	98	1,250
<b>Tanqueray</b> / <i>UK</i>	98	1,680
<b>Bombay Sapphire</b> / <i>UK</i>	108	1,350
<b>Gin Mare</b> / <i>Spain</i>	138	2,080
<b>Hendrick's</b> / <i>UK</i>	148	2,580
<b>The Botanist</b> / <i>Scotland</i>	148	2,630
<b>Roku</b> / <i>Japan</i>	158	2,080
<b>Monkey 47</b> / <i>Germany</i>	238	2,400

## VODKA

<b>Absolut</b> / <i>Sweden</i>	98	1,200
<b>Ketel One</b> / <i>Holland</i>	108	1,500
<b>Belvedere</b> / <i>Poland</i>	108	1,480
<b>Grey Goose</b> / <i>France</i>	128	1,680
<b>Beluga Noble</b> / <i>Russia</i>	158	2,380

## TEQUILA

	50ml	BTL	
<b>Olmecca Blanco</b> / <i>Mexico</i>	108	1,380	
<b>1800 Reposado</b> / <i>Mexico</i>	108	1,480	
<b>Jose Cuervo Gold</b> / <i>Mexico</i>	108	980	
<b>1800 Anejo</b> / <i>Mexico</i>	118	1,480	
<b>Patron XO Café</b> / <i>Mexico</i>	118	1,480	
<b>Kah Blanco</b> / <i>Mexico</i>	Skull bottle	138	1,980
<b>Montelobos Mezcal</b> / <i>Mexico</i>		138	1,980
<b>Kah Reposado</b> / <i>Mexico</i>	Skull bottle	158	2,080
<b>Patron Silver</b> / <i>Mexico</i>		158	2,280
<b>Don Julio 1942</b> / <i>Mexico</i>		320	3,500

# SPIRITS

## RUM & CACHACA

	45ml	BTL
Bacardi Carta Blanca / <i>Cuba</i>	98	1,180
Gosling Black Seal / <i>Bermuda</i>	118	-
Abelha Silver Cachaca / <i>Brazil</i>	128	-
Alamea Blended Coconut Rum / <i>Caribbean Islands</i>	128	-
Mount Gay / <i>Barbados</i>	128	-
Matusalem 15yrs / <i>Cuba</i>	138	2,080
Ron Zacapa 23yrs Solera / <i>Guatemala</i>	158	2,500

## WORLD WHISKY

Nikka From The Barrel / <i>Japan</i>	168	-
Kavalan Classic Single Malt / <i>Taiwan</i>	188	-
Kavalan Solist PX Sherry Cask Strength / <i>Taiwan</i>	278	-
Nikka Taketsuru Slim Pure Malt 17yrs / <i>Japan</i>	350	-

## WHISKEY FROM AMERICA

Ezra Brooks	108	1,600
Jack Daniel's	118	2,080
Bulleit Bourbon	128	-
Knob Creek 9yrs	158	2,380
Woodford	168	2,580



# SPIRITS

## BLENDDED SCOTCH

	45ml	BTL
<b>Chivas Regal 12yrs</b> / <i>Scotland</i>	118	1,580
<b>Johnnie Walker Black Label</b> / <i>Scotland</i>	128	1,680
<b>Chivas Regal 18yrs</b> / <i>Scotland</i>	178	2,580
<b>Johnnie Walker Blue Label</b> / <i>Scotland</i>	238	3,280

## SINGLE MALT SCOTCH

<b>Glenfiddich 12yrs</b> / <i>Speyside</i>	128	1,780
<b>Laphroaig 10yrs</b> / <i>Islay</i>	168	-
<b>Macallan 12yrs Double Cask</b> / <i>Highland</i>	168	2,280
<b>Bunnahabhain 12yrs</b> / <i>Islay</i>	178	2,180
<b>Glenfiddich 15yrs</b> / <i>Speyside</i>	188	-
<b>Lagavulin 16yrs</b> / <i>Islay</i>	200	2,380
<b>Oban 14yrs</b> / <i>Highland</i>	228	2,980
<b>Glenfiddich 21yrs</b> / <i>Speyside</i>	278	-
<b>Macallan 18yrs Sherry Oak</b> / <i>Highland</i>	288	4,180

## IRISH WHISKEY

<b>Jameson</b>	108	1,380
<b>Egan's 10yrs</b>	138	-
<b>Redbreast</b>	158	-

# EAUX DE VIE & PORT

## COGNAC

	45ml	BTL
<b>Courvoisier VSOP</b> / <i>Scotland</i>	138	-
<b>Hennessy VSOP</b> / <i>Scotland</i>	158	2,280
<b>Hennessy XO</b> / <i>Scotland</i>	238	-

## GRAPPA

<b>Marolo Milla</b> – Chamomile Infused	98	
<b>Marolo Moscato</b>	118	
<b>Marolo Barolo 9yrs</b> – Nebbiolo	148	-

## PORT

<b>Graham's Late Bottle</b> (Vintage may vary)	82	
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# CIGARS

<b>Romeo &amp; Julieta Petit Coronas</b> Medium bodied with hints of vanilla and cedar	138
<b>Bolivar Petit Corona</b> Full bodied. Intense smooth flavours from start to finish. Creamy, woody, coffee, cocoa and few with these beautiful floral and spicy notes.	148
<b>Montecristo No4</b> Medium to full bodied, well balanced and slightly complex	168
<b>Partagas, Serie D No5</b> Full bodied, exploring aromas of wood and spice in equal doses	208
<b>Hoyo de Monterrey Epicure no. 2</b> Completely hand-made, with excellent burn, is the last product from Hoyo de Monterrey. With a smooth strength, it has an intense tobacco taste, blended with cocoa, cinnamon and dried fruits	268
<b>Cohiba Siglo II</b> Spicy, creamy and fresh floral notes combine in this balanced medium to full bodied smoke	298
<b>Trinidad Coloniales</b> An excellent medium size cigar for the beginner as well as the seasoned aficionado. All round full flavours, mild heat and medium spiciness; an ideal afternoon or evening smoke.	368

