



PORTE ROMANO

FESTIVE BROCHURE

TTDI





NATALE AT PORTO ROMANO

Christmas at Porto Romano is a celebration of warmth, flavour and joy. This festive season, we invite you to share these moments of joy, laughter and indulgence around the table. Let us bring a touch of Mediterranean magic to your table. Our festive menu blends comforting classics and seasonal creations - made to be enjoyed with those who matter most.

Celebrate a Mediterranean Christmas;
the Porto Romano way.

CHRISTMAS & NEW YEAR SPECIAL MENU

ANTIPASTI - APPETIZERS

<i>Chilli Prawns</i>	RM34.00
<i>Caesar Salad</i>	RM42.00
<i>Insalata Porto Romano</i>	RM42.00
<i>Insalata Caprese</i>	RM42.00
<i>Pan-seared Scallops</i>	RM58.00
<i>Pan-seared Smoked Duck Breast</i>	RM58.00

ZUPPE - SOUPS

<i>Mushroom Soup</i>	RM28.00
<i>Broccoli Soup</i>	RM28.00
<i>Prawn Bisque</i>	RM36.00
<i>Oxtail Soup</i>	RM48.00
<i>Seafood Soup in a Pan</i>	RM110.00

MAIN COURSE

<i>Risotto Seafood</i>	RM52.00
Arborio rice with seafood & white wine	
<i>Stuffed Chicken Breast</i>	RM52.00
Cheese, vegetables, filled with herbs rolled in chicken breast with mushroom cream sauce	
<i>Chicken Peri-Peri</i>	RM56.00
Grilled boneless leg with spicy peri-peri sauce, served with butter rice	
<i>Risotto with Scallops & Asparagus</i>	RM58.00
<i>Grilled Salmon</i>	RM58.00
Perfectly grilled with tomato cream and lemon sauce	
<i>Baked White Snapper</i>	RM78.00

<i>Braised Lamb Shank</i>	RM78.00
Slow oven braised lamb shank served with the choice of side salad or potatoes	
<i>Braised Beef Ribs</i>	RM78.00
Slow braised beef ribs	
<i>Rack of Lamb</i>	RM98.00
Marinated, pan-fried and roasted rack of lamb	
<i>Beef Tenderloin</i>	RM108.00
Grass-fed Australian tenderloin	
<i>Fritto Misto</i>	RM108.00
Fried seafood platter served with our homemade tartar sauce	
<i>Wagyu Steak</i>	RM168.00
Marble 6/7 190-200 grams - served with mashed potatoes	

<i>Roast Lamb</i>	RM88.00
Served with rosemary & garlic gravy, side of mashed potatoes, broccoli & carrots	

<i>Beef Wellington</i>	RM108.00
Served with a side of salad and mashed potatoes. Choice of red wine sauce OR black peppercorn sauce OR mushroom sauce	

PASTA

<i>Spaghetti Aglio Olio Smoked Duck Breast</i>	RM48.00
<i>Spaghetti Porto Romano</i>	RM48.00
Our classic seafood pasta in spicy tomato base	
<i>Oven-Baked Seafood Linguine</i>	RM58.00
Seafood linguine baked in parchment with white wine sauce	



Caesar Salad



Fritto Misto



Pizza Al Toro



Calzone



<i>Duck Ragu</i>	RM48.00
Slow-cooked duck ragu with penne or fettucine	
<i>Squid Ink Fettucine</i>	RM48.00
Fresh squid ink fettucine with calamari rings	

PIZZA

<i>Diavola - Devil's Pizza</i>	RM42.00
Beef pepperoni, mozzarella, chilli	
<i>Mushroom Pizza</i>	RM46.00
<i>Mediterranean Pizza</i>	RM46.00
Mushrooms, chicken, sun-dried tomatoes, and onions	
<i>Calzone</i>	RM46.00
Folded pizza with mozzarella, tomatoes, mushrooms, and chicken	
<i>Pizza al Toro</i>	RM48.00
Beef pepperoni, beef bacon & pastrami	
<i>Four Seasons</i>	RM48.00
Four sections of seasonal toppings	
<i>Four Cheeses</i>	RM46.00
Combination of mozzarella, parmesan, feta and blue cheese	
<i>Caprese Pizza</i>	RM58.00
Buffalo mozzarella, fresh tomatoes, and basil	
<i>Smoked Duck Pizza</i>	RM68.00
Toppings of yellow onion, pitted prunes and arugula	

BEVERAGES

<i>Mineral Water</i>	
<i>-Spritzer</i>	4.90
<i>-Acqua Panna</i>	small 13.80 large 19.80
<i>-San Pellegrino</i>	small 13.80 large 19.80
<i>Coca Cola, Diet Coke, Sprite, Ginger Ale</i>	8.90
<i>Milkshake</i>	12.90
Chocolate or Vanilla	
<i>Draught Beer - Tiger, Heineken, Guinness</i>	
<i>- see Beer menu</i>	
<i>Bottled Beer - see Beer Menu</i>	
<i>San Pellegrino Sparkling Juice</i>	13.90
Aranciata Rossa, Aranciata, Limonata	

DESSERT

<i>Panna Cotta</i>	RM22.00
<i>Apple Pie</i>	RM28.00
<i>Tiramisu</i>	RM32.00

COFFEE & TEA

<i>Coffee</i>	9.90
<i>Espresso</i> single	7.90 10.90 double
<i>Caffè Macchiato</i>	11.90
<i>Cappuccino</i>	12.90
<i>Caffè Latte</i>	12.90
<i>Caffè Freddo (iced)</i>	12.90
<i>Caffè Mocha</i>	12.90
<i>Hot Chocolate</i>	10.90
<i>Tea</i>	9.90
Earl Grey, Lady Grey, English Breakfast, Ceylon, Darjeeling, Camomile Boh, Passion Fruit or Jasmine Chinese Tea	
<i>Hot Lemon & Honey Tea</i>	13.90
<i>Affogato</i>	22.00

<i>Fresh Lime Juice</i>	9.90
<i>Iced Lemon Tea</i>	10.90
<i>Pineapple Juice</i>	10.90
<i>Cranberry Juice</i>	10.90
<i>Tomato Juice</i>	10.90
<i>Lemonade</i>	12.90
<i>Lime & Soda Water</i>	12.90
<i>Berry Juices</i>	12.90
<i>Fresh Fruit Juice</i>	12.90
Orange, Apple or Carrot	



*All alcoholic beverages are subject to 10% service charge and 8% SST



OUR IMPORTED WINES

FROM THE ISLANDS OF ITALY

Sardinia & Sicily

brought to you exclusively by PORTO ROMANO

SU'ARO MARMILLA BIANCO IGT

Grape variety: White grapes typical of the area.

Straw yellow with golden reflections. Intense, reveals aromas of honey and yellow flowers, complex. Inviting and pleasantly fresh taste characterized by refined mineral notes and long flavor. Good versatility in pairings both as an aperitif and first courses, to try with duck with pineapple.

Alcohol content: 13.5%

RM248.00++

SU'ORMA VERMENTINO DI SARDEGNA DOC

Grape variety: Vermentino

Deep straw yellow with golden reflections. Intense and complex, beautiful notes of yellow flowers such as chamomile, ripe fruit, mineral, ending with touches of white spiciness. Great structure and softness, wine with good longevity and depth. Important dishes with good structure, rich and tasty, to try with truffle tagliatelle.

Alcohol content: 13.5%

RM258.00++

SU'NICO BOVALE MARMILLA ROSSO IGT

Grape variety: Bovale

Ruby red with violet reflections, beautiful vividness of color, consistent. Excellent olfactory intensity, fleshy nose, red fruits in alcohol with spicy notes. Good enveloping, warm, soft, persuasive tannins and good taste-olfactory correspondence. Red meats and mature cheeses, but also in simple conversation.

Alcohol content: 14.5%

RM298.00++



SU'ANIMA CANNONAU DI SARDINIA DOC

Grape variety: Cannonau

Ruby red with orange reflections. Inviting nose, flowers and red fruits emerge, sweet resin finish. Good drinkability and freshness, soft and floral tannins. A wine highly adaptable to all dishes, from tasty appetizers to first courses, it goes well with semi-mature cheeses.

Alcohol content: 14%

RM248.00++

SU'OLTRE MARMILLA ROSSO IGT

Grape variety: Red grapes typical of the area.

Deep ruby red with deep purple hues. Fine and elegant bouquet in which hints of dark fruit blend with spicy notes of cocoa and balsamic notes. Creaminess and power supported by juicy tannin precede great persistence in a harmoniously savory finish. Wine for important dishes, ideal with fine cuts of red meat and medium-aged cheeses. Try it on horse rib with pecorino fondue.

Alcohol content: 14.5%

RM488.00++



su'entu H I S T O R Y

The Pilloni family has peasant origins: grandfather Ernesto already owned land dedicated to agriculture and vineyards from which he produced Nuragus and Monica at the beginning of the 1950s, but then specialized in the trade of cereals and legumes, in which his children soon joined him. For the next 40 years the family's commitment was in the commercial sector.

However, the call of the land, as we know, is strong, so Ernesto's third son, Salvatore, founder of the winery, chose to return to his origins to consolidate an already deep bond with his land and his roots. His children followed him and what was initially just a dream of his soon became a family passion and an important entrepreneurial project.

"Working the land and enhancing its fruits is a family tradition and we are happy to have recovered this value not only for the wines, but also for small productions of oil and for the raw materials of the estate's kitchen, Arieddas" ~ Salvatore Pilloni

Today the winery is led by Valeria and Roberta Pilloni, supported by a close-knit team of winemakers and cellarmen who have been trained under the expert guidance of an agronomist and an oenologist. The whole team undertook this adventure together, increasing their skills and passion day after day. Thanks to everyone's love and professionalism, today Su'entu produces and exports all over the world.

ZAHARA

Classification: Sicilia DOP
Grape variety: Grillo 100%
Production area: Nature Reserve of Biviere Lake
Alcohol content: 12-13% Vol.

Our Grillo matures on the sandy lands of the Lake Biviere: here the grapes feed off of the typical sapidity of the lake which is poured in the chalice of Zahara.

An intense and persistent wine, of lively character, anticipated by a great limpidity. To the nose it evokes the beauty of the landscape, with fruity and floral callbacks among which orange blossoms and jasmine stand out, as well as the herbal notes from sage and rosemary. The sip gives back the suggestions of a wine with great taste balance between elegance and freshness, and its name brings us back to the flower fields that smell of Sicilian citrus fruits.

RM188.00++

LAETITYA

Classification: Sicilia DOP
Grape variety: Frappato 100%
Production area: Nature Reserve of Biviere Lake
Alcohol content: 13% Vol.

The vineyards of Frappato dwell on the Natural Reserve of the Biviere Lake. The grapes that are nurtured thanks to the support of the wind and matured by the Sun of the Mediterranean become Laetitya.

Of a brilliant ruby red colour, it stands out for its promising olfactory tones and the intensity of the aromas which range, in elegant balance, from not-too-ripe red fruits to the floral component of red roses.

From the lands around the Biviere a wine of great freshness, intense and possessing a particular sapidity. A true joy in bottle that pours Laetitya in chalice.

RM188.00++

VICTORYA 1607

Classification: Cerasuolo di Vittoria DOCG
Grape variety: Nero d'Avola 50%, Frappato 50%
Production area: Nature Reserve of Biviere Lake
Alcohol content: 13-13.5% Vol.

From lands tending to the sand of the Biviere Lake Victorya 1607 is born, a wine that combines the elegance of Frappato to the strength deriving from Nero D'Avola. Intense and pervasive in its ruby red shades, it reminds us of the colour of the hot Sicilian summers, expressing to the nose floral notes of roses and lilies and nuances of fresh red fruit.

A homage to tout court femininity, to the Earth that generates with tenacity and to Vittoria Colonna, estimator of wine who, ideally, baptizes our Cerasuolo of Vittoria.

RM218.00++


CASA GRAZIA
VINI IN VIGNA

GRADIVA

Classification: Sicilia DOP
Grape variety: Nero d'Avola 100%
Production area: Castello Federiciano – River Gela
Alcohol content: 13.5 - 14.5% Vol.

The grapes of this Nero D'Avola grow in the Plain of Gela, at the feet of the Frederick II Castle. A place where the land is very fertile and is nurtured by the sapid breeze of the lake, offering small full-bodied grapes from which Gradiva is made.

Of a pleasant ruby red colour with garnet reflections, intense to the nose with preponderance of floral and fruit nuances and spiced nuances from black pepper, cinnamon and vanilla. A red which celebrates a light pace, a firm but delicate treading in time, secret ingredient of good wine.

RM228.00++

EMIRYAM

Classification: Sicilia DOP
Grape variety: Syrah 100%
Production area: Nature Reserve of Biviere Lake
Alcohol content: 13.5-14.5% Vol.

The grapes of Emiryam are born and nurtured among the dunes and the wind of the Biviere Lake, bringing to maturation a warm Syrah, smooth and pleasantly intense.

Garnet red, rich and complex with nuances of ripe red fruit, dry red flowers and spiced notes that range from black pepper to cinnamon, carob, coffee and chocolate.

A vine of faraway origin which finds, in this patch of Sicily, the right terroir for the making of a great wine, child of a great love.

RM228.00++

PER MARI NERO D'AVOLA

Classification: Sicilia DOC
Grape variety: Nero d'Avola
Alcohol content: 13.5 - 14.5% Vol.

It draws the sense of smell towards an intense scent, a combination of wild blackberries, black cherries and plums.

It gives the palate a velvety, elegant and well-defined taste, with a pleasantly persistent mineral finish.

RM178.00++

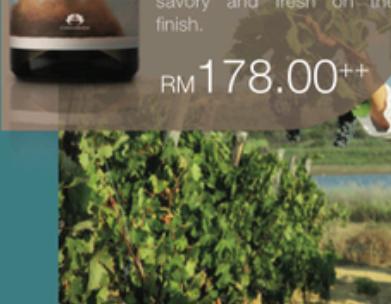
PER MARI GRILLO

Classification: Sicilia DOC
Grape variety: 100% Grillo
Alcohol content: 12-13% Vol.

It has an elegant and pleasant scent with hints of citrus, orange blossom, apricot, peach, jasmine and herbaceous notes.

On the palate, Per Mari Grillo is crunchy and mineral, savory and fresh on the finish.

RM178.00++



From the sun-kissed vineyards of Etna to the ancient soils of the south, **Sicily** offers a vibrant tapestry of wines. Discover the intensity of **Nero d'Avola**, and the aromatic allure of **Grillo**. For a lighter, more refreshing option, try the crisp and citrusy **Catarratto** or the floral and peachy **Insolia**. Or, indulge in the juicy and fruity **Frappato**, a red wine with soft tannins and bright acidity. Each sip is a journey through a land of rich history and passionate winemaking, where the sea breeze meets the volcanic earth to create wines as unique as the island itself.



BRUGNANO

V90 Merlot IGT TERRE SICILIANE

Intense ruby red with light violet reflections. Notes of morello cherry, cherry and berries emerge on the nose. In the mouth it is enveloping, long, tasty, iodized, pleasantly sweet. Serve in medium-sized glasses at a serving temperature between 16° – 18°C.

Grape varieties : 100% Merlot

Alcohol : 13.0%

Denomination : IGT

RM 158.00⁺⁺

V90 Merlot



V90 Syrah IGT TERRE SICILIANE

Intense ruby red color with light violet reflections. Notes of black pepper, blackberries and red mulberries emerge on the nose. In the mouth it is enveloping, full, slightly tannic with pleasant freshness which gives it good drinkability. Serve in medium-sized glasses at a serving temperature between 16° – 18°C.

Grape varieties : 100% Syrah

Alcohol : 13.0%

Denomination : IGT

RM 158.00⁺⁺

V90 Syrah



V90 Catarratto IGT TERRE SICILIANE

Lively in colour, it is a pleasant, clean wine, with marked florality and fruitiness. In the mouth it is sweetly imposing. We like to call it relaxing. The best serving temperature is around 11°C, serve in medium-sized glasses.

Grape varieties : 100% Catarratto

Alcohol : 13%

Denomination : IGT

RM 158.00⁺⁺

V90 Catarratto



V90 Insolia IGT TERRE SICILIANE

Straw yellow with slight green reflections. Delicate on the nose with hints reminiscent of apples and medlars. In the mouth it is sweet, elegant and delicate. The best serving temperature is around 11°C, serve in medium-sized glasses.

Grape varieties : 100% Insolia

Alcohol : 13%

Denomination : IGT

RM 158.00⁺⁺

V90 Insolia



50 YEARS OF TRADITION

The Brugnano brothers

Very young, the brothers Francesco and Giuseppe Brugnano resumed the path of wine: a fifty-year-long family tradition. And they start again with a new vision, contemporary and dynamic, capable of shortening the distances between those who produce and those who consume. They are the protagonists of the "new era" Brugnano: two young people who belong to a new generation, proud of their roots, faithful to the value of a uniqueness to be defended and protected.

THE COMPANY

They are located in Partinico, in North-Western Sicily, in an area naturally suited to the production of high quality wines.

It covers an area of 15,000 m²; recently renovated, it now uses the most innovative winemaking techniques, essential for maintaining the quality of the fruit from their vineyards unaltered.

V90 Merlot



1 Ammaru

On the nose it shows intense notes of yellow flowers such as broom, apricots, honey and musk. It has a straw yellow color, vibrant with gold or amber hues. The best serving temperature is between 9 and 10 °C.

Grape varieties : Zibibbo

Alcohol : 12.5%

Denomination : Terre Siciliane IGT



2 Naisi

It shows aromas of blackberries and ripe cherries and peppers, in the mouth it is fresh, fragrant, full and enveloping, with a pleasant spicy note at the end. The best serving temperature is between 16 and 18 °C.

Grape varieties : 75% Nero d'Avola,

25% Cabernet Sauvignon

Alcohol : 13.5%

Denomination : DOC Sicilia

3 Kuè

On the nose it shows notes of exotic and tropical fruit, in the mouth it is fresh, fragrant, savory. The best serving temperature is between 9 and 10 °C.

Grape varieties :

75% Insolia and 25% Viognier

Alcohol : 13%

Denomination : Terre Siciliane IGT



Her 4

With an intense ruby red colour, the nose reveals spicy and fruity notes of morello cherries and plums, with hints of tobacco and ginger. Pleasant, engaging, full and captivating on the palate, the wine proves complex and elegantly persistent. Serve in medium-sized glasses at a serving temperature between 16° – 18°C.

Grape varieties : Perricone 100%

Alcohol : 14%

Denomination : Perricone IGT Terre Siciliane

Honoris Causa 5

This wine stands out for its intense, purplish color accompanied on the nose by notes reminiscent of black cherries, wild blackberries and red mulberries, of notable complexity. In the mouth it is spicy, savory, enveloping and velvety. Recommended serving temperature 18°C.

Grape varieties :

90% Nero d'Avola, 10% Syrah

Alcohol : 14%

Denomination : IGT Terre Siciliane



BRUGNANO

WINES from The MARCHE ITALY



Lacrima di Moro d'Alba is a rare red wine grape that is native to the **Marche** region of **Italy**. It is almost entirely found in the Italian DOC **Lacrima di Moro d'Alba**. The grape's name (meaning 'tear' in Italian) is derived from its tear-like shape, or alternatively, its thin skin that allows tear-like drops of juice to drip from the grape.

With only 250 acres under vine, Lacrima di Moro d'Alba is one of Italy's smallest appellations. Even though it had been grown locally for a millennium, by the 1970's Lacrima di Moro was on the **verge of extinction**, with less than 20 acres under vine. Thankfully it has made a dramatic comeback since the wine was granted **DOC status** in 1985.



LA LACRIMA DEL POZZO BUONO

Lacrima di Morro d'Alba Superiore - Vino DOC rosso



Grape Variety: Lacrima di Morro d'Alba 100%.
Alcohol: 15.5% vol.

RM288.00++



Grape Variety: Lacrima di Morro d'Alba 100%.
Alcohol: 13.5% vol.

RM238.00++



DASEMPRE DEL POZZO BUONO

Lacrima di Morro d'Alba Vino D.O.C. rosso

The excellent "Lacrima" autochthonous vineyards have always been a part of our farm and in the past it was used to "flavour" the other red wines. Today, it is used pure to make a ruby red wine with a fruity aroma, in which violets and woodland fruits blend in absolute harmony. Its pleasantly dry flavour is the perfect accompaniment for game, grilled red meats, pasta dishes with full bodied, strong sauces.

It goes well with "Coniglio in Porchetta" and particularly aromatic dishes.

It should be served at a temperature of 18° - 20°C.

Grape Variety: Lacrima di Morro d'Alba 100%.

Alcohol: 13.5 % vol.

RM218.00++

DUEANIME DEL POZZO BUONO

Rosso Piceno D.O.C.

Wine made from blending the grapes of two noble vines, Sangiovese and Montepulciano: the result is a ruby red wine with purple highlights. It has a decisive flavour with the right touch of tannic; it is a full bodied wine with a consistent alcohol content and a persistent, long taste; it has a bitterish aftertaste.

Indicated for all types of meat, from the delicate white meats to grilled red meats, as well as with all types of cheese and sweets. It can be defined as a true "dinner wine".

Serve at a temperature of 18° - 20°C.

Grape Variety: Sangiovese 30%, Montepulciano 70%.
Lacrima di Morro d'Alba 15%.

Alcohol: 14.5 % vol.

RM218.00++

CAPOFILA DEL POZZO BUONO

Verdicchio dei Castelli di Jesi D.O.C. Classico

The best known and most famous wine of the Marche region, it is produced in purity from carefully selected grapes. It has an intense, straw yellow colour with slightly green tones.

Its flavour is frank and clean to the palate, revealing well-structured body and a considerable alcoholic content. A fresh, dry wine with a pleasantly bitter aftertaste that persists for a long time in the mouth.

Its characteristics make it the right wine to serve with many foods, from soups to pastas or rice dishes with vegetables which are not very aromatic, to the classic fish.

It should be served at 10° - 12°C.

Grape Variety: Verdicchio 100%.

Alcohol: 13.5 % vol

RM198.00++

L'INSOLITO DEL POZZO BUONO

Verdicchio dei Castelli di Jesi Classico Superiore Vino D.O.C. bianco

We tried, with this wine "L'insolito del Pozzo Buono", to exalt the exceptional sensorial and organoleptic peculiarities of our autochthonous grape variety: Verdicchio dei Castelli di Jesi.

The particular aroma of this wine is due to an extreme attention during each stage of wine making process: small yield, hand harvest in crates, different processing technique.

Intense on the nose with hints of peach, citrus and tropical fruits, that remain strong on the palate, fresh, sapid with a persistent taste. Amazing with stockfish, shellfish, cheeses, especially mature ones, and light meats.

Serve at a temperature of 12-14°C.

Grape Variety: Verdicchio 100%.

Alcohol: 14.5 % vol.

RM228.00++

OLTRETEMPO DEL POZZO BUONO

Castelli Di Jesi Verdicchio Riserva DOCG Classico

Where the clay gives way to the sand, where the grapes acquire a more intense color, from this land located in the sunniest part of the valley, is born this wine: Oltretempo. A wine that enhances the longevity characteristics of this wonderful grape. After harvesting in boxes at dawn and careful vinification in white, the wine stops on the lees for about 10 months before being bottled.

The long aging in bottle of at least 30 months makes it very balanced; a wine of great structure with floral aromas that perfectly integrate with the more complex ones of aromatic herbs and spices.

A wine capable of great evolutions that manages to express its perfection over time. It goes well with fish, shellfish, white meats and cheeses. Serving temperature: 15°-16°C.

Grape Varieties: Verdicchio 100%.

Alcohol: 14.5% vol.

RM288.00++

IL VINO DI VISCIOLE DEL POZZO BUONO

Vino aromatizzato con visciole - Aromatic Cherry Wine

Making this wine requires the long fermentation of Montepulciano and Sangiovese grapes, with the subsequent addition of sour cherries. The sour cherry is a small, round cherry, dark in colour with a sour taste.

The cherries are placed in glass containers with sugar, and are exposed to sunlight during the hot weeks from the end of June to July; the fermentation of the cherries yields a syrup.

Sour cherries have always been a part of our tradition, they were used to make a thirst quenching drink, as well as wine. The wine has an intense ruby red colour and a full winey flavour. Sweet with a slightly bitter aftertaste and aromatic, it goes well with any dessert. In our town, it is served with "cantucci" cookies.

Serve at a temperature of 18° - 20°C.

Grape Variety: Sangiovese & Montepulciano.

Fruit: Sour Cherry (Prunus Cerasus)

Alcohol: 14.0 % vol.

RM198.00++

AMARANTO DEL POZZO BUONO

Lacrima di Morro d'Alba D.O.C. Passito

The grapes of Lacrima di Morro d'Alba, that come from our vineyards, are selected and harvested in appropriate crates. Then they are placed for 2 months in particular and dry rooms. Here the conditions of temperature and humidity allow the grapes to become slowly dry. After this process, the grapes are made into wine in a pure manner.

This is a sweet wine with an intense and persistent body, with scents of roses violets and nature jam. It is a good accompaniment to bitter chocolate. Serve at a temperature of 20°C.

Grape Variety: Lacrima di Morro d'Alba 100%.

Alcohol: 14.0 % vol.

RM218.00++

L'AMABILE DEL POZZO BUONO

Vino ottenuto da uve appassite

The vine used for this wine is the "moscatel", a grape which in the past was used to end the meals at our country gatherings. The grapes are placed for two months in dry rooms. The wine produced has a golden yellow colour due to the fermentation with the skins. Lively and pleasant, it has a full and vigorous flavour.

The sweet taste and the great persistence of its aroma make it the ideal after dinner wine; it can be served with fruit salads, fruit pies, Bavarian creams and Charlottes. Serve at 10° - 12°C.

Grape Variety: Moscatello 100%.

Alcohol: 15.0 % vol.

RM228.00++

CUSTOZA D.O.C

CUSTOZA D.O.C



LE BUGNE ROSSO DEL VERONESE I.G.T

GRAPE VARIETY

Cortese 35%, Garganega 30%, Trebbiano 20%, Malvasia 10%, Friulian Tocai 5%

ORGANOLEPTIC DESCRIPTION

Straw-yellow colour. Fruity, intense and slightly aromatic fragrance. Sapid, delicate, rounded, nice body.

MATCHING

As aperitif, with appetizers, first courses with fish, grilled fish or fish with sauces and white meat.

MINIMUM ALCOHOL CONTENT

12.0% Vol.

SERVE AT 10°-12° C

RM178.00++



MEZZACOSTA ROSSO DEL VERONESE I.G.T.

GRAPE VARIETY

Cortese 50%, Garganega 40%, Trebbiano 10%

ORGANOLEPTIC DESCRIPTION

Limpid, straw yellow color with golden tinges. The white flower blossom and citrus fruit fragrance blend with almonds, nuts, honey and balsamic scents. On the palate is well balanced thanks to its full body blending with its distinctive freshness and tanginess of flavor.

MATCHING

Its freshness pairs well with all fish, from shellfish to eel. It can be matched with assertive or not too spicy first courses. Great with medium ripening cheese.

MINIMUM ALCOHOL CONTENT

13.0% Vol.

SERVE AT 10°-12° C

RM208.00++



LUGANA D.O.C

GRAPE VARIETY

100% Trebbiano of Lugana

ORGANOLEPTIC DESCRIPTION

Pale straw yellow color with golden highlights. Beautiful notes of citrus mixed with exotic and fresh hints on the nose. Persistent on the palate the structure binds to a good acidity showing a great depth.

MATCHING

Lake fish, first course with pasta and rice, white meat.

MINIMUM ALCOHOL CONTENT

13.0% Vol.

SERVE AT 10°-12° C

RM198.00++



RM188.00++

ELIANTO CUSTOZA SUPERIORE D.O.C.

GRAPE VARIETY

Cortese 50%, Garganega 40%, Trebbiano 10%

ORGANOLEPTIC DESCRIPTION

Limpid, straw yellow color with golden tinges. The white flower blossom and citrus fruit fragrance blend with almonds, nuts, honey and balsamic scents. On the palate is well balanced thanks to its full body blending with its distinctive freshness and tanginess of flavor.

MATCHING

Its freshness pairs well with all fish, from shellfish to eel. It can be matched with assertive or not too spicy first courses. Great with medium ripening cheese.

MINIMUM ALCOHOL CONTENT

13.0% Vol.

SERVE AT 10°-12° C

RM208.00++



GEODORO ROSSO DEL VERONESE I.G.T.

GRAPE VARIETY

Corvina 50%, Rondinella 45%, Merlot 5%

FERMENTATION AND AGEING

After a partial drying and a long maceration, it ages 36 months in barrique, and 10-12 months in glass.

DESCRIPTION

Ruby red color with garnet tinges. Intense berry fruit fragrance blended with spicy and toasting scents. On the palate it bursts in all its power and structure although remaining very elegant and well-orchestrated.

MATCHING

Assertive and flavorful grilled or braised meat. Exceptional sensations with medium or long ripening cheese.

MINIMUM ALCOHOL CONTENT

15.0% Vol.

SERVE AT 10°-12° C

RM288.00++



RM208.00++

VENETO is Italy's biggest wine producing region with around 20% of national production. A big portion of the production is constituted by D.O.C. and D.O.C.G., an indicator of quality wines.

The territory around Verona is probably one of the most interesting. In its province are found world famous wine areas that produce Valpolicella (Amarone), Soave, Lugana, Bardolino, and Custoza.

Amarone della Valpolicella (DOCG) Regulations state that the blend must contain 40-70% Corvina Veronese, 5-30% Rondinella and no more than 5% of other grapes. The minimum alcohol level is 14% often reaching 15% or even 16%.

The production area covers 19 municipalities in the province of Verona, with only five (Marano, Fumane, Negrar, S.Ambrogio and S. Pietro in Cariano) allowed to make to make Amarone Classico. The wine must age for at least two years (four for the Riserva) before being released on the market, but producers often age the wine for much longer, first in wood and then in the bottle. Amarone is the most highly esteemed red from Veneto, and one of the most prized Italian wines at an international level. In the best versions, the drying of the grapes gives particularly rich scents and strengthens the alcohol content without leaving excessive residual sugars. Annual production is close to 9 million bottles.

Bardolino Superiore (DOCG) and Bardolino

The blend must be 35-65% Corvina Veronese, 10-40% Rondinella and no more than 20% of other grapes. These are immediate and very enjoyable wines, with the Rosé Chiarotto type particularly suited to summer drinking. Bardolino wines pair happily with many meat-sauced pastas, as well as appetizers and braised or grilled poultry such as turkey. The Chiarotto is also good with cured meats. The Superiore (DOCG) type has more density on the palate, as well as a higher alcohol level. Total production is close to 35 million bottles a year.

Valpolicella Regulations specify a blend of 40-70% Corvina Veronese, 5-30% Rondinella and no more than 15% of other grapes. This celebrated DOC is appreciated for its well-structured, fragrant wines. Their longevity comes from the significant presence of Corvina, a grape which brings prized polyphenolic qualities to the wine and allows it to improve for years in the bottle. The Valpolicella Ripasso should also be tasted. Fresh wine is refermented on the skins leftover from Amarone or Recioto production, developing its overall structure. Annual production is close to 40 million bottles.

Excerpts from "The Art of Italian Wines"



BARDOLINO DOC

GRAPE VARIETY

Corvina, Rondinella, Merlot

DESCRIPTION

Our Bardolino is a fruity, intense and well-structured red with a spicy touch and moderate alcohol content.

MATCHING

Good summer wine, suitable to match with many dishes, also fish. To be served cool.

MINIMUM ALCOHOL CONTENT

12.5% Vol.

SERVE AT 10°-12° C

RM168.00++

LE BUGNE

ROSSO DEL VERONESE I.G.T

GRAPE VARIETY

Cabernet Sauvignon 100%

ORGANOLEPTIC DESCRIPTION

Intense, red color with characteristic spicy fragrance. Full flavor, well-orchestrated body and long in the finish.

MATCHING

Roast and grilled red meat, game, medium ripening cheese.

MINIMUM ALCOHOL CONTENT

12.5%

SERVE AT 18° C

RM188.00++

MEZZACOSTA

ROSSO DEL VERONESE I.G.T.

GRAPE VARIETY

Merlot 60%, Cabernet 40%

ORGANOLEPTIC DESCRIPTION

intense ruby red color with fruity and spicy fragrances. Full flavor, well-orchestrated body and long in the finish.

MATCHING

Grilled or roast red meat, game, medium ripening cheese.

MINIMUM ALCOHOL CONTENT

13.0%

SERVE AT 18° C

RM268.00++

ELIANTO

ROSSO DEL VERONESE I.G.T.

GRAPE VARIETY

Cortese 50%, Garganega 40%, Trebbiano 10%

ORGANOLEPTIC DESCRIPTION

Limpid, straw yellow color with golden tinges. The white flower blossom and citrus fruit fragrance blend with almonds, nuts, honey and balsamic scents. On the palate is well balanced thanks to its full body blending with its distinctive freshness and tanginess of flavor.

MATCHING

Its freshness pairs well with all fish, from shellfish to eel. It can be matched with assertive or not too spicy first courses. Great with medium ripening cheese.

MINIMUM ALCOHOL CONTENT

13.0% Vol.

SERVE AT 10°-12° C

RM208.00++

GEODORO

ROSSO DEL VERONESE I.G.T.

GRAPE VARIETY

Corvina 50%, Rondinella 45%, Merlot 5%

ORGANOLEPTIC DESCRIPTION

Ruby red color with garnet tinges. Intense berry fruit fragrance blended with spicy and toasting scents. On the palate it bursts in all its power and structure although remaining very elegant and well-orchestrated.

MATCHING

Assertive and flavorful grilled or braised meat. Exceptional sensations with medium or long ripening cheese.

MINIMUM ALCOHOL CONTENT

15.0% Vol.

SERVE AT 10°-12° C

RM288.00++

LE BUGNE

ROSSO DEL VERONESE I.G.T

GRAPE VARIETY

Cabernet Sauvignon 100%

ORGANOLEPTIC DESCRIPTION

Intense, red color with characteristic spicy fragrance. Full flavor, well-orchestrated body and long in the finish.

MATCHING

Roast and grilled red meat, game, medium ripening cheese.

MINIMUM ALCOHOL CONTENT

12.5%

SERVE AT 18° C

RM178.00++

MEZZACOSTA

ROSSO DEL VERONESE I.G.T.

GRAPE VARIETY

Merlot 60%, Cabernet 40%

ORGANOLEPTIC DESCRIPTION

intense ruby red color with fruity and spicy fragrances. Full flavor, well-orchestrated body and long in the finish.

MATCHING

Grilled or roast red meat, game, medium ripening cheese.

MINIMUM ALCOHOL CONTENT

13.0%

SERVE AT 18° C

RM268.00++

ELIANTO

Fralibri Valpolicella Classico BIO

GRAPE VARIETIES Corvina Veronese 40%, Corvinone 20%, Rondinella 25%, Croatina, Teroldego, Merlot, Molinara, Oseleta 15%

ALCOHOLIC CONTENT 12.5 % Vol

RM178.00++



Tenzone Valpolicella Ripasso DOC BIO

GRAPE VARIETIES Corvina Veronese 40%, Corvinone 20%, Rondinella 25%, Croatina, Teroldego, Merlot, Molinara, Oseleta 15%

ALCOHOLIC CONTENT 14.5 % Vol

RM248.00++

Piovesole Amarone Della Valpolicella DOCG Classico BIO

GRAPE VARIETIES Corvina Veronese 40%, Corvinone 20%, Rondinella 25%, Croatina, Teroldego, Merlot, Molinara, Oseleta 15%

ALCOHOLIC CONTENT 15.5 % Vol

RM428.00++



A Calice Aglianico Del Vulture DOC 2020 RM238.00++

GRAPE USED AGLIANICO 100%

ALCOHOL CONTENT 13.5%

TASTING NOTES

Intense ruby color. The nose stands out the typical berries of the grape. Notes of tobacco and black pepper form the background, with hints of wood that are not invasive. In the mouth it is full, lively with tannins when young and rounds out to an exceptional harmony with the years.

B Aglianico Del Vulture DOC Donato D'angelo 2019

GRAPE USED AGLIANICO 100%

ALCOHOL CONTENT 14%

TASTING NOTES

Intense ruby color, tending to garnet. Red fruits and spicy notes stand out on the nose. In the mouth it is full, with fine and complex tannic fiber. Warm, long and persistent.

The passion for our territory pushes us to work every day with enthusiasm and dedication in the pursuit of quality.

C Balconara IGT Basilicata Rosso 2019 RM268.00++

GRAPE USED

Native grape variety 50%, CABERNET SAUVIGNON 50%

ALCOHOL CONTENT 14%

TASTING NOTES

Intense ruby color. Red fruits and vegetal notes stand out on the nose. In the mouth it is full, harmonious and with elegant tannins.



Our vineyards

From a morphological point of view, the territories cultivated with Aglianico are located in two main areas: a narrow strip on the eastern edges of the volcanic edifice, falling within the territories of Barile, Rapolla, Rionero in Vulture, Ginestra and Ripacandida where mainly volcanic deposits emerge and in a more external area falling within the territories of Venosa, Maschito and Acerenza where both epiclastic deposits of lacustrine and alluvial environment and coastal deposits filling the Bradanica trench emerge.

The altitude of the vineyards is between 300 and 600 m above sea level with variable slope and the general exposure is oriented towards the east and south-east. Our vineyards are located in the areas most suited to the cultivation of Aglianico and thanks to the variability of soil, climate and environmental conditions, each small plot gives us a unique product. Each area has its own historical name and its own identity and our task is to know how to interpret and enhance the smallest nuances of our grapes.

From its foundation in the early nineties, La Fiorita Estate has always sought to perfect the longevity and aromatic complexity of its Brunello to illustrate the magical harmony between the diverse terroirs, climate and Sangiovese grape- the Star of Montalcino.

Since her arrival in 2011, Natalie Oliveros has moved the Estate to an organic certification. Together with her business partner Louis Camilleri they acquired additional vineyards and built a Cantina combining sharp architecture with the proper tools to vinify and age her Brunello.

The two-level gravity-fed cantina was completed for the 2019 harvest and is now cementing the new foundation for La Fiorita's exciting future and the generations to come. From viticulture to winemaking, there are no compromises or shortcuts to ensure the purest translation from soil to bottle.



Rosso di Montalcino DOC 2020

DESIGNATION OF ORIGIN
DOCG

GRAPE VARIETIES

Sangiovese

ALCOHOL

14%



Our Rosso Di Montalcino La Fiorita is made from Brunello vineyards grapes. They express a great introduction to Sangiovese from Montalcino and La Fiorita. Aged 20 months before being released, their balance will bring an experience of wanting to go further with our Brunello.

RM288.00++

Brunello di Montalcino DOCG 2015, 2017, 2018

DESIGNATION OF ORIGIN
DOCG

GRAPE VARIETIES

Sangiovese

ALCOHOL

15%



Our crafted Brunello by La Fiorita are the most genuine expression of Sangiovese coming from our different vineyards. The composed blends of these diverse extractions bring a delicate complexity to the harmonious wine respecting the characteristic of the vintages. Aged 3 years in large botte, then 1 more in the bottle before being released, they are the DNA behind La Fiorita.

RM458.00++



Ninfalia Toscana Rosato IGT 2022

DESIGNATION OF ORIGIN

IGT

GRAPE VARIETIES

Sangiovese

ALCOHOL

12.5%



Ninfalia, our IGT Toscana rosato is Natalie's desire to bring into our range of wine a rosato that can express her personality. Intense aromatics from the Sangiovese grape and extremely refreshing with a saline character to the finish. Made from early harvests, the wine making and ageing process in our concrete egg will last 7 months to reach the desired combination of all the components. Only comes in Magnums!

RM488.00++ (1.5 Litre)

Brunello di Montalcino FIORE DI NO DOCG 2018

DESIGNATION OF ORIGIN
DOCG

GRAPE VARIETIES

Sangiovese

ALCOHOL

15%



Fiore di NO is Natalie Oliveros' thumbprint on La Fiorita to select and extract the essences of 3 of 4 of our vineyards: Pian Bossolino (360m), Giardinetto (360m) and Collesorbo vineyard (220m). Made only on exceptional vintages, the diversity of soils carried by the Sangiovese from these 3 parcels give birth to wines where Natalie Oliveros has extracted the purest contrast between profound texture and freshness. She then blends these unique essences together to transform these singularities into a unity that is: Fiore di NO Brunello.

RM788.00++



ALBINO ROCCA® Piedmont, Italy

Barbaresco Cotta

DOCG 2016

Score 96 points from Wine Spectator. "This is very structured and linear with a fine line of tannins running through the center palate. Medium to full body. Cedar and dark-berry character. Long and focused. Muscular and fine-tuned. Drink in 2021."

Grape Variety: 100% Nebbiolo

Vineyard: From 15 to 50 years old

Soil: Clay and limestone

Aged In: In oak barrels in Germany and Austria (15hl) for 2 years

Average Annual Production: Approximately 2,000 bottles

Altitude: 240 meters

Alcohol: 14.5% vol.

RM458.00++



Barbaresco Montersino

DOCG 2015

Score 93 points from Wine Spectator. "Lovely softness and juiciness to this barbaresco with delicious strawberry and light chocolate character. Medium bodied, round and pretty. Drink now."

Grape Variety: 100% Nebbiolo

Vineyard: 20 years

Soil: Limestone and clay, with thin layers of sandstone and "tufo"

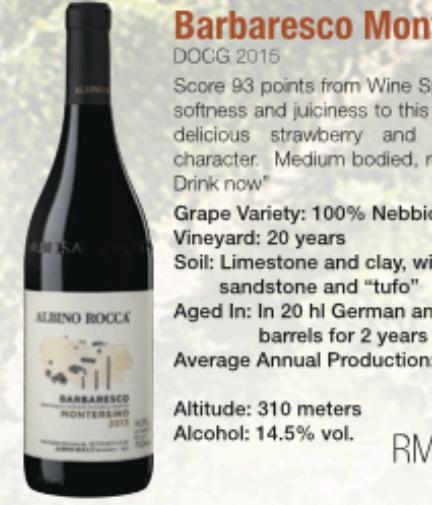
Aged In: In 20 hl German and Austrian oak barrels for 2 years

Average Annual Production: Approximately 2,700 bottles

Altitude: 310 meters

Alcohol: 14.5% vol.

RM458.00++



Barbaresco Riserva

Ronchi DOCG 2015

Score 94 points from Wine Spectator. "Aromas of blueberries and hot stones follow through to a full body, firm and silky tannins and a fresh and vivid finish with lovely chocolate and hazelnuts. Clean and refined throughout. Drink or hold."

Area: Ronchi (Barbaresco)

Grape Variety: 100% Nebbiolo

Vineyard: From 50 to 70 years old

Soil: Clay and limestone

Aged In: In one large 20 hectoliter German and Austrian oak barrels for 27 months

Average Annual Production: 2,000 bottles 750 ml

Altitude: 240 meters

Alcohol: 14.5% vol.

RM468.00++



Klaus Lentsch WENGGUT TENUTA

Wine	Year	Type	Alcohol
1. Pinot Grigio	2021	DOC Alto Adige, White	13%
2. Kerner	2022	DOC Alto Adige, White	14%
3. Weissberg Pinot Bianco Riserva	2018	DOC Alto Adige, White	13.5%
4. Eichberg Grüner Veltliner	2020	DOC Alto Adige, White	13.5%
5. Fuchslahn Gewürztraminer	2021	DOC Alto Adige, White	14.5%
6. Mia Meyra Sauvignon	2020	DOC Alto Adige, White	13.5%
7. Bachgart Pinot Noir	2019	DOC Alto Adige, Red	13.5%
8. Amperg Lagrein Riserva	2020	DOC Alto Adige, Red	13%

"Start the day with a smile and end it with a glass of wine from Klaus Lentsch."

THE PORTO ROMANO GIFT COLLECTION



GIFTS OF THE SEASON

IMPORTED OLIVE OIL - A TASTE OF THE MEDITERRANEAN



Our imported extra virgin olive oil from Casa Grazia - Sicily, Italy.

Velvety, aromatic, and beautifully balanced - it's perfect for gifting or elevating your holiday meals.

Available in-store
Priced at RM128.00 per 0.5L bottle.



ROMANO SAUCE

Our signature homemade chilli blend! Add a little heat to the holidays. Handcrafted in-house using a blend of fresh chillies, herbs, and spices, our Romano Sauce captures the bold, vibrant flavour that defines Porto Romano. Perfect as a stocking filler or to give your festive dishes an irresistible kick!

Available in-store
Priced at RM18.00 per bottle (90ml)

La Perna
purveyors of the finest pearls

Discover the understated elegance of our hand-selected pearl jewellery. From classic studs to modern designs, each piece is crafted to complement any festive look or make the perfect thoughtful gift.

Explore the collection inside our pearl shop, La Perna, and find something truly special.



Locations

Intermark Mall, Unit No. 1-10, 1st Floor, No. 348,
Jalan Tun Razak, Kuala Lumpur

+603-2166 0969
+6011-3729 8701

F106 (1st Floor), Bangsar Shopping Centre,
285, Jalan Maarof, Bukit Bandaraya, Kuala Lumpur

+6011-3765 8015



@laperna_

PROSECCO FROM CONEGLIANO

SPECIAL OFFER



Celebrate the season with a touch of Italian elegance. Our Prosecco is imported directly from Conegliano, one of Italy's most renowned regions for sparkling wine. Perfect for toasts & parties!

WINES SPECIAL OFFER

BUY ANY 3 WINE BOTTLES - 15% OFF
BUY ANY 6 WINE BOTTLES - 20% OFF
From pages 6-12

For take-away wine bottles, there is no 10% service charge.



PORTO ROMANO GIFT VOUCHERS



Whether it's for family, friends, or colleagues, our vouchers make gifting effortless. Let them enjoy delicious dishes, signature sauces, and the welcoming atmosphere of Porto Romano.

Available at RM100 per voucher

Valid until 31st March 2026



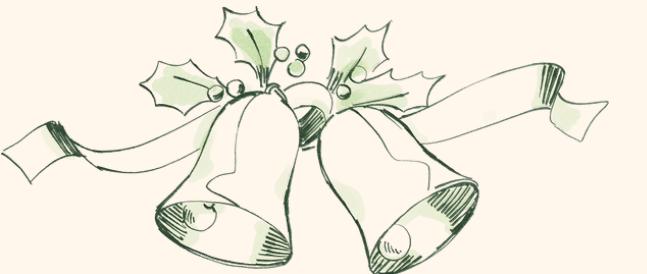
Purchase at any of our outlets

FESTIVE DINING INFORMATION

Special festive menu available on Christmas Eve &
New Year's Eve **(Dinner only)**
Christmas Day & New Year's Day dining **available**
all day with our festive menu

Celebrate the most magical days of the year with us at Porto Romano. Our festive menu brings together the heart of the Mediterranean and the joy of the season - from delicate antipasti to indulgent desserts, each dish prepared with love.

Whether you join us for a Christmas Eve dinner or a joyful Christmas Day feast, experience exquisite dining, fine wines, and the spirit of togetherness.



[BOOK NOW](#)





*From our family to yours, we wish you a Merry Christmas and a
joyful New Year!*

Festive Opening Hours

TTDI Mont Kiara	11am - Midnight
The Intermark	11am - 11pm
Romano Wine Bar	3pm - Midnight

Contact Us

28 Persiaran Zaaba, Taman Tun Dr Ismail, 60000 KL	Tel: 03-7710 0509	011-3796 2003
30, Persiaran Zaaba, Taman Tun Dr Ismail, 60000 KL	Tel: 03-7726 0508	
Lot G-09, Grd Flr, The Intermark, 348 Jln Tun Razak, 50400 KL	Tel: 03-2162 6799	017-690 9698
K-1, Mont' Kiara Banyan, 28 Jln Kiara, Mont' Kiara, KL	Tel: 03-6207 8171	018-264 1424