

SECONDI PIATTI

scaloppine al marsala 26
white veal prepared traditionally w. a sweet marsala sauce, served w. seasonal vegetables & potato

scaloppine ai funghi 27
gently pan fried white veal in olive oil, flamed w. pinot grigio & mushroom panna sauce. served w. seasonal vegetables & potato

filetto al pepe verde 28
eye fillet steak grilled w. olive oil, garlic, brandy & a green peppercorn-mustard sauce, seasonal vegetables & potato

pollo alla cacciatora 26
chicken breast grilled w. olive oil, garlic, chilli, capsicum, onion, olives, capers, parsley & pomodoro salsa, served w. vegetables & potato

pollo alla parmigiana 27
grilled chicken w. garlic, olive oil, topped w. spinach, ham, mozzarella, pomodoro, finished in the oven & served w. vegetables & potato

calamari alla griglia 26
grilled squid rings tossed in garlic, olive oil, parsley, lemon & rocket

capasante inferno 29
gently pan fried scallops in olive oil, flamed w. napoleon brandy, bacon, tomato salsa, chilli, garlic, parsley & served w. arborio rice & rocket

gamberi romani 29
prawn cutlets pan fried in olive oil & garlic, flamed w. brandy, parsley & crema sauce, arborio rice & rocket

DOLCI · DESSERT

home made cheesecake 10

profiterol fondente 10
profiterole-choux filled w. custard, covered in chocolate & icing sugar

*vegetarian

www.portofino.co.nz



NEW PLYMOUTH TAKEOUT MENU

14 Gill Street
New Plymouth

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All prices include GST