

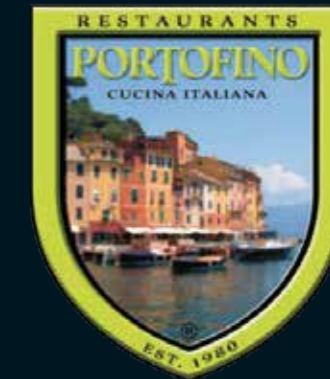
CIAO NOSTRI CLIENTI
WELCOME TO
OUR RESTAURANT

Here we introduce very traditional Italian cuisine. Our dishes mostly reflect a Northern influence, but more importantly the inspirations come from the resources of New Zealand produce. Our dishes represent a certain AL FRESCO quality. Our aim is to develop a style which reflects the best of Italian tradition with the freshness and abundance of New Zealand.

BUON APPETITO

Minimum charge one main meal per person.
Surcharge applies on public holidays.

Please advise if you have limited time.
All credit cards accepted.
Please, one account per table.
The management reserve the right to refuse admission.
All prices include GST.



Portofino

Family Owned Restaurants

Est. 1980

www.portofino.co.nz

ANTIPASTI E PANE · APPETISERS & BREADS

garlic pizza pane	6.9	pesto pizza pane	8.9
cheese pizza pane	7.9	marinated olives	8.9
chilli pizza pane	6.9	marinated feta cheese	8.9

 bruschetta alla pizzaiola	
- diced fresh tomato, basil, e.v.o.o, parsley, garlic, parmigiano & rocket	9.9ea
- roasted capsicum, garlic, e.v.o.o, feta, parsley & rocket	9.9ea
prosciutto e melone	18.9
parma ham, fresh melon & cracked pepper	
ostriche del pacifico	3.2ea
fresh rock oysters served w. balsamic vinaigrette & lemon (as available)	
carpaccio di salmone affumicato	19.9
thinly sliced salmon w. capers, pesto, parmigiano, e.v.o.o & rocket	
antipasto toscano	22.9
a fine assortment of italian & NZ delicacies	
cocktail di gamberetti	16.9
the classic shrimp cocktail	
 insalata con feta	16.9
fresh tomato, olives, feta, onion, white cannellini beans & capsicum	
insalata di pollo	23.9
grilled chicken breast, mixed leaves, pineapple, capsicum, onion & toscana dressing	
 caprese	17.9
fresh tomato, mozzarella, basil, e.v.o.o, balsamico, rock salt & cracked pepper	
prosciutto e bufala	26.9
buffalo mozzarella w parma ham, sundried tomato, fresh basil & marinated olives (as available)	

ANTIPASTI CALDI · HOT APPETISERS

 minestrone	14.9
a roman style vegetable soup w. pastina, parmigiano & pizza pane	
fegatini al marsala	19.9
chicken livers sautéed in olive oil w. garlic, mushroom, sundried tomato & onion in a marsala creme sauce, grilled italian loaf	
cozze alla genovese	18.9
steamed mussels, frascati wine, garlic, chilli, onion, rosmarino & tomato crema	
calamari alla griglia	e. 19.9 m. 28.9
grilled squid rings tossed in garlic, olive oil, parsley, lemon juice & rocket	
calamari in crema	e. 19.9 m. 29.9
pan fried squid rings w. capers, lemon, garlic, olive oil & crema sauce, arborio rice & rocket	
gamberi romani	e. 23.9 m. 38.9
prawn cutlets pan fried in olive oil & garlic, flamed w. brandy, parsley & crema sauce, arborio rice & rocket	
capesante inferno	e. 23.9 m. 38.9
gently pan fried scallops in olive oil, flamed w. napoleon brandy, bacon, tomato salsa, chilli, garlic, parsley & served w. arborio rice & rocket	
scampi al naturale	27.9
grilled scampi w. e.v.o.o, garlic, vino bianco, parsley & lemon	


PASTE E RISOTTI

all served with parmigiano

 penne all'arrabbiata	19.9
roasted mushroom, onion, capsicum, garlic, chilli, olives, parsley & pomodoro sauce	
penne al salmone affumicato	24.9
smoked salmon, spinach, garlic, fresh herbs & a lemon crema sauce	
penne con code di gamberi	27.9
prawn cutlets pan fried w. garlic, parsley, e.v.o.o, steamed broccoli & tomato panna sauce	
rigatoni all'amatriciana	19.9
bacon, onion, & garlic pan fried in e.v.o.o. w. pomodoro sauce & italian parsley	
 rigatoni portofino	22.9
spinach, sundried tomato, feta, garlic & herbs in a panna sauce	
rigatoni con capesante	27.9
delicately pan fried scallops w. bacon, onion, fresh chilli & garlic, flamed w. chardonnay, tomato salsa & parsley	
risotto alla pescatora	26.9
seared scallops, mussels, squid & prawn cutlets flamed w. frascati wine, fresh herbs, pomodoro crema & rocket leaves	
risotto di pollo	24.9
chicken & button mushrooms sautéed w. olive oil, garlic, parsley & tomato crema sauce & rocket	
spaghetti alla vongole	24.9
fresh clams w. garlic, fresh chilli, e.v.o.o, frascati wine & italian parsley	
spaghetti alla bolognese	19.9
traditionally like nonna used to make	
spaghetti alla carbonara	19.9
the classic italian dish w. bacon, egg, garlic, parsley & panna sauce	
spaghetti marinara	24.9
mixed seafood pan fried in garlic & olive oil, flamed w. orvieto wine, fresh herbs & tomato salsa	
fettuccine con pollo	24.9
sautéed chicken pieces w. mushroom, olive oil, garlic & fresh herbs in a panna sauce	
 fettuccine alla puttanesca	21.9
olive oil, capers, olives, garlic, chilli, parsley & pomodoro	
gnocchi della casa	23.9
traditionally made w. bolognese sauce & topped w. rocket	
tortellini alla panna	25.9
beef mince parcels w. ham, garlic, fresh herbs, mushroom, olive oil, panna & rocket leaves	
 cannelloni ricotta e spinaci	28.9
pasta cylinder filled w. ricotta, spinach & garlic, oven baked w. tomato, béchamel & mozzarella	
 ravioli pomodoro e crema	28.9
filled ravioli w. pomodoro e crema, rocket & grana padano	
lasagna al forno	26.9
made in a traditional way	

CONTORNI · SIDE DISHES

insalata mista mixed seasonal salad	9.9
insalata di rucola rocket salad w. white cannellini beans, toscana dressing & parmigiano	11.9
patate al forno rosemary roasted potatoes	8.9
patatine fritte french fries	6.9
verdure di stagione seasonal vegetables	9.9

 vegetarian • e.v.o.o. extra virgin olive oil • set menus available for large groups

SECONDI PIATTI

all mains can be made gluten free on request

scaloppine ai funghi	32.9
gently pan fried white veal in olive oil, flamed w. pinot grigio & mushroom panna sauce. served with seasonal vegetables & potato	
scaloppine al marsala	32.9
white veal prepared traditionally w. a sweet marsala sauce, served w. seasonal vegetables & potato	
cotoletta alla milanese	34.9
milanese style bread crumbed white veal served w. lemon, seasonal vegetables & potato	
filetto al pepe verde	36.9
eye fillet steak grilled w. olive oil, garlic, brandy & a green peppercorn-mustard panna sauce, seasonal vegetables & potato	
filetto al vino rosso	36.9
grilled eye fillet w. olive oil, bacon, mushroom, garlic & chianti vino sauce. served w. seasonal vegetables & potato	
costolette di agnello	38.9
oven baked lamb cutlets, melon & peanut crema sauce, arborio rice	
pesce del giorno	34.9
grilled fish of the day w. garlic, e.v.o.o, capers, shrimp, lemon juice & a dash of marsala, crema sauce, arborio rice & rocket	
piatto di mare	48.9
seafood platter w. garlic & e.v.o.o. sautéed prawn cutlet, scampi, squid rings, scallops & steamed mussels served on spaghetti pomodoro e basilico	
pollo alla cacciatora	32.9
chicken breast grilled w. olive oil, garlic, chilli, capsicum, onion, olives, capers, parsley & pomodoro salsa, served w. seasonal vegetables & potato	
pollo alla parmigiana	32.9
grilled chicken w. garlic, olive oil topped w. spinach, ham, mozzarella, pomodoro, finished in the oven & served w. seasonal vegetables & potato	

PIZZE · GOURMET PIZZA

 margherita classic mozzarella, sliced tomato, bocconcini & fresh basil	19.9
calzone folded pizza with mushrooms, ham, pineapple, feta, served w. salad	24.9
hawaiian ham, pineapple, mozzarella & rocket	19.9
pepperoni spicy italian sausage, chilli, capsicum & rocket	19.9
pollo fresh chicken, spinach & mushroom	23.9
 vegetariana pineapple, roasted mushroom, onion, capsicum, spinach & olives	21.9
frutti di mare mussels, clams, squid, shrimps, smoked salmon & rocket	25.9
prosciutto parma ham, mushrooms, mozzarella & rocket	22.9
quattro stagioni ham, spicy sausage, bacon, mushroom & rocket	23.9
napoletana sliced tomato, garlic, onion, capers, anchovies, olives & rocket	22.9
gluten free base (as available)	add 5.0