

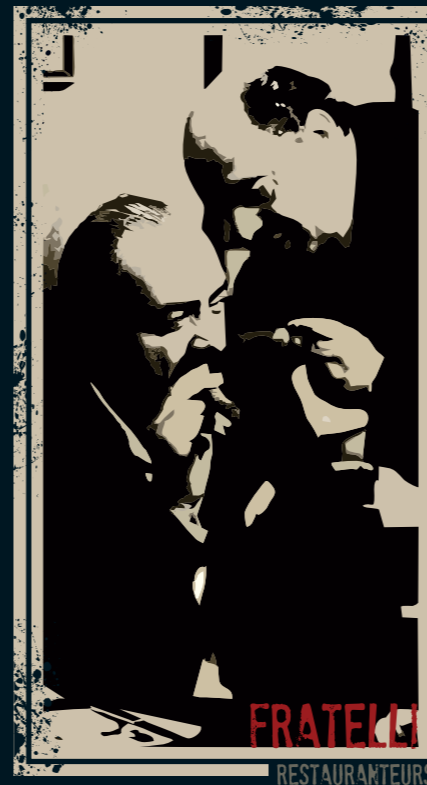
CIAO NOSTRI CLIENTI  
WELCOME TO  
OUR RESTAURANT

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](http://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

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

## ANTIPASTI CALDI · HOT APPETISERS


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

## PASTE E RISOTTI

all served with parmigiano

 <b>penne all'arrabbiata</b>	19.9
roasted mushroom, onion, capsicum, garlic, chilli, olives, parsley & pomodoro sauce	
<b>penne al salmone affumicato</b>	24.9
smoked salmon, spinach, garlic, fresh herbs & a lemon crema sauce	
<b>penne con code di gamberi</b>	27.9
prawn cutlets pan fried w. garlic, parsley, e.v.o.o, steamed broccoli & tomato panna sauce	
<b>rigatoni all'amatriciana</b>	19.9
bacon, onion, & garlic pan fried in e.v.o.o. w. pomodoro sauce & italian parsley	
 <b>rigatoni portofino</b>	22.9
spinach, sundried tomato, feta, garlic & herbs in a panna sauce	
<b>rigatoni con capesante</b>	27.9
delicately pan fried scallops w. bacon, onion, fresh chilli & garlic, flamed w. chardonnay, tomato salsa & parsley	
<b>risotto alla pescatora</b>	26.9
seared scallops, mussels, squid & prawn cutlets flamed w. frascati wine, fresh herbs, pomodoro crema & rocket leaves	
<b>risotto di pollo</b>	24.9
chicken & button mushrooms sautéed w. olive oil, garlic, parsley & tomato crema sauce & rocket	
<b>spaghetti alla vongole</b>	24.9
fresh clams w. garlic, fresh chilli, e.v.o.o, frascati wine & italian parsley	
<b>spaghetti alla bolognese</b>	19.9
traditionally like nonna used to make	
<b>spaghetti alla carbonara</b>	19.9
the classic italian dish w. bacon, egg, garlic, parsley & panna sauce	
<b>spaghetti marinara</b>	24.9
mixed seafood pan fried in garlic & olive oil, flamed w. orvieto wine, fresh herbs & tomato salsa	
<b>fettuccine con pollo</b>	24.9
sautéed chicken pieces w. mushroom, olive oil, garlic & fresh herbs in a panna sauce	
 <b>fettuccine alla puttanesca</b>	21.9
olive oil,capers, olives, garlic, chilli, parsley & pomodoro	
<b>gnocchi della casa</b>	23.9
traditionally made w. bolognese sauce & topped w. rocket	
<b>tortellini alla panna</b>	25.9
beef mince parcels w. ham, garlic, fresh herbs, mushroom, olive oil, panna & rocket leaves	
 <b>cannelloni ricotta e spinaci</b>	28.9
pasta cylinder filled w. ricotta, spinach & garlic, oven baked w. tomato, béchamel & mozzarella	
 <b>ravioli pomodoro e crema</b>	28.9
filled ravioli w. pomodoro e crema, rocket & grana padano	
<b>lasagna al forno</b>	26.9
made in a traditional way	
<b>insalata mista</b>	9.9
mixed seasonal salad	
<b>insalata di rucola</b>	11.9
rocket salad w. white cannellini beans,toscana dressing & parmigiano	
<b>patate al forno</b>	8.9
rosemary roasted potatoes	
<b>patatine fritte</b>	6.9
french fries	
<b>verdure di stagione</b>	9.9
seasonal vegetables	

## CONTORNI · SIDE DISHES

 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

<b>scaloppine ai funghi</b>	32.9
gently pan fried white veal in olive oil, flamed w. pinot grigio & mushroom panna sauce. served with seasonal vegetables & potato	
<b>scaloppine al marsala</b>	32.9
white veal prepared traditionally w. a sweet marsala sauce, served w. seasonal vegetables & potato	
<b>cotoletta alla milanese</b>	34.9
milanese style bread crumbed white veal served w. lemon, seasonal vegetables & potato	
<b>filetto al pepe verde</b>	36.9
eye fillet steak grilled w. olive oil, garlic, brandy & a green peppercorn-mustard panna sauce, seasonal vegetables & potato	
<b>filetto al vino rosso</b>	36.9
grilled eye fillet w. olive oil, bacon, mushroom, garlic & chianti vino sauce. served w. seasonal vegetables & potato	
<b>costolette di agnello</b>	38.9
oven baked lamb cutlets, melon & peanut crema sauce, arborio rice	
<b>pesce del giorno</b>	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	
<b>piatto di mare</b>	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	
<b>pollo alla cacciatora</b>	32.9
chicken breast grilled w. olive oil, garlic,chilli, capsicum, onion, olives, capers, parsley & pomodoro salsa, served w. seasonal vegetables & potato	
<b>pollo alla parmigiana</b>	32.9
grilled chicken w. garlic, olive oil topped w. spinach, ham, mozzarella, pomodoro, finished in the oven & served w. seasonal vegetables & potato	
 <b>margherita</b>	19.9
classic mozzarella, sliced tomato, bocconcini & fresh basil	
<b>calzone</b>	24.9
folded pizza with mushrooms, ham, pineapple, feta, served w. salad	
<b>hawaiian</b>	19.9
ham, pineapple, mozzarella & rocket	
<b>pepperoni</b>	19.9
spicy italian sausage, chilli, capsicum & rocket	
<b>pollo</b>	23.9
fresh chicken, spinach & mushroom	
 <b>vegetariana</b>	21.9
pineapple, roasted mushroom, onion, capsicum, spinach & olives	
<b>frutti di mare</b>	25.9
mussels, clams, squid, shrimps, smoked salmon & rocket	
<b>prosciutto</b>	22.9
parma ham, mushrooms, mozzarella & rocket	
<b>quattro stagioni</b>	23.9
ham, spicy sausage, bacon, mushroom & rocket	
<b>napoletana</b>	22.9
sliced tomato, garlic, onion, capers, anchovies, olives & rocket	
<b>gluten free base (as available)</b>	add 5.0