



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.

www.portofino.co.nz



PORTOFINO

Family Owned Restaurants

— Est. 1980 —

PRANZO - LUNCH

PRANZO - LUNCH

garlic pizza pane 6.9

cheese pizza pane 7.9

chilli pizza pane 6.9

pesto pizza pane 8.9

marinated olives 8.9

marinated feta cheese 8.9

V **bruschetta classica 9.9**
diced fresh tomato, basil, e.v.o.o,
parsley, garlic, parmigiano & rocket

V **bruschetta della casa 9.9**
roasted capsicum, garlic, e.v.o.o,
parsley, parmigiano & rocket

V **minestrone 13.9**
Roman style vegetable soup w.
pastina, parmigiano e pane

fegatini al marsala 16.9
chicken livers sauteed w. olive oil,
garlic, mushroom, sundried tomato &
onion in a marsala creme sauce,
served w. arborio rice & rocket

omelette romana 17.9
smoked salmon, spinach, mushrooms,
italian parsley, parmigiano & rocket

calamari alla griglia 16.9 SEAFOOD
grilled squid rings tossed in garlic,
e.v.o.o, parsley w. lemon & rocket

capesante inferno 23.9 SEAFOOD
gently pan fried scallops in olive oil,
flamed w, brandy, bacon, tomato, chilli,
garlic, parsley, arborio rice & rocket

cozze alla genovese 16.9 SEAFOOD
steamed mussels, frascati wine, garlic,
chilli, onion, rosemary & tomato crema

V **insalata con feta 15.9**
fresh tomato, olives, feta, onion,
capsicum & mixed leaves

insalata di pollo 19.9
grilled chicken breast, mixed leaves,
pineapple, roasted capsicum, onion &
toscana dressing

V **insalata caprese 16.9**
fresh tomato, mozzarella, basil, e.v.o.o,
balsamico, rock salt & pepper

V **margherita pizza 17.9**
mozzarella, sliced tomato, fresh basil

pepperoni pizza 18.9
spicy sausage, chilli, capsicum,
mozzarella & rocket

pollo pizza 19.9
chicken, spinach, mushrooms,
mozzarella e oregano

V **vegetariana pizza 18.9**
pineapple, mushroom, onion,
capsicum, olives, spinach, mozzarella

frutti di mare pizza 23.9
mussels, clams, squid, shrimps,
smoked salmon & rocket

prosciutto pizza 19.9
mushrooms, parma ham, mozzarella

napoletana pizza 19.9
sliced tomato, garlic, onion, capers,
anchovies, olives & rocket

gluten free base(as available) add 5.0

insalata mista 9.9
mixed seasonal salad

insalata di rucola 8.9
rocket salad w. pineapple, toscana
dressing & parmigiano

patatine fritte french fries 6.9

patate al forno 7.9
rosemary roasted potatoes

verdure di stagione 9.9
seasonal vegetables

V **penne all'arrabbiata 17.9**
roasted mushroom, onion, capsicum,
garlic, chilli, olives, parsley & pomodoro

penne al salmone 21.9 SEAFOOD
smoked salmon, spinach, garlic, herbs &
lemon e crema

penne al forno 17.9
oven baked penne pasta, bacon,
mushrooms, peas, mozzarella &
parmigiano

V **rigatoni portofino 19.9**
spinach, sundried tomato, feta, garlic,
herbs e panna

risotto di pollo 19.9
arborio rice, chicken, mushrooms sauteed
w. olive oil, garlic, tomato crema & rocket

spaghetti alla vongole 19.9 SEAFOOD
fresh clams w. garlic, chilli, e.v.o.o,
frascati wine & parsley

spaghetti alla bolognese 17.9
just like nonna used to make

scaloppine ai funghi 27.9 VEAL - BEEF
pan fried white veal, flamed w. pinot
grigio, mushroom panna sauce, served w.
roasted seasonal vegetables & potato

piccata al limone 26.9 VEAL - BEEF
pan fried white veal escallops, lemon
juice, white wine, italian parsley & caper
sauce, served w. fries & salad

pollo alla milanese 26.9 CHICKEN
Milanese style bread crumbed chicken
breast, served w. lemon wedge,
fries & salad

pollo alla parmigiana 28.9 CHICKEN
grilled chicken breast topped w. spinach,
ham, mozzarella, pomodoro & finished in
the oven w. vegetables & potatoes

spaghetti marinara 22.9 SEAFOOD
mixed seafood pan fried in e.v.o.o, garlic,
flamed w. wine, herbs & tomato

fettuccine con pollo 19.9
sauteed chicken w. mushroom, olive oil,
garlic, herbs e panna

gnocchi della casa 19.9
traditionally made w. bolognese sauce &
served w. rocket

tortellini alla panna 22.9
beef mince parcels w. ham, garlic, herbs,
mushroom, olive oil, panna & rocket

V **cannelloni ricotta e spinaci 19.9**
pasta tubes filled w. ricotta, spinach &
oven baked w. tomato, bechamel,
mozzarella

ravioli pomodoro e crema 22.9
filled ravioli w. pomodoro e crema, rocket
& grana padano

lasagna al forno 19.9
homemade beef mince lasagna

filetto al pepe verde 32.9 BEEF - STEAK
eye fillet steak grilled w. garlic, brandy,
green peppercorn-mustard panna &
served w. roasted vegetables & potatoes

pesce del giorno 28.9 SEAFOOD
grilled fresh fish of the day w. e.v.o.o,
fries & salad

calamari in crema 19.9 SEAFOOD
pan fried squid rings w. capers, lemon,
garlic & crema on arborio rice & rocket

V vegetarian

e.v.o.o extra virgin olive oil

see our dinner menu for more options