



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.

DOLCIE
CAFFÈ



www.portofino.co.nz



Portofino

Family Owned Restaurants

Est. 1980

DOLCI · DESSERT

all our deserts are made in house by our pastry chef

panna cotta traditional italian dessert (flavour changes)	11.0
gelato della casa the delightfully fresher tasting italian ice cream, low fat, yet creamy & full of flavour	14.0
sorbetto al limone refreshing homemade lemon sorbet	13.0
profiterol fondente profiterole-choux filled w. custard & covered in chocolate & icing sugar	14.0
cheese cake monterosa original home made recipe w. cream cheese, a biscuit base, lemon juice & fresh cream, flavoured w. liquor (flavour changes)	15.0
tiramisu classico traditional dessert just like nonna used to make	15.0
torta al cioccolato italian chocolate cake	15.0
affogato (without liqueur) a scoop of french vanilla gelato served alongside an espresso coffee	9.5
affogato with liqueur a scoop of french vanilla gelato served alongside an espresso coffee & your favourite liqueur	15.5
cheese board w. melon & crackers	26.5

BYO cake charge \$2 per person

COFFEE

cappuccino	4.5	hot chocolate	4.5
flat white	4.5	tea	4.5
café latte	5.0	iced tea	5.5
long black	4.0	iced coffee	5.5
espresso	4.0	iced chocolate	5.5
macchiato	4.0	biscotti	1.5
mochaccino	4.5	corretto with grappa	7.5
decaffè	add .50		
all special coffees with liqueurs are available		11.5	

DESSERT WINES

	90ml	bottle
Deen De Bortoli Botrytis Semillon 375ml Australia	11.5	41.5
Paul Jaboulet Muscat Beaumes De Venise 375ml France	-	69.0
Moscato Sicilia 750ml Italy	9.0	58.0
Jules Taylor Late Harvest Sauvignon Blanc 375ml Malborough	-	65.0

PORT · SHERRIES

	60ml	bottle
Garibaldi Marsala Tawny 750ml Italy	9.5	79.5
De Bortoli 8 years old Tawny	9.5	79.5
Barros Tawny Portugal	8.5	69.5
Barros 10 years old Portugal	10.5	110.0
TioPepe Sherry Spain	9.0	-

GRAPPA · LIQUEURS

Jack Daniel's Tennessee Honey	9	Averna	9
Baileys Irish Cream	9	Southern Comfort	9
Ouzo	9	Drambuie	9
Galliano	9	Cointreau	9
Sambuca Black	9	Tia Maria	9
Kahlua	9	Jagermeister	9
Malibu	9	Chambord	9
Nocino Toschi	9	Fernet Menta	9
Hapsburg Absinthe	10	Pimms	9
Agavero	12	Campari	9
Midori	9	Amaretto	9
Limoncino	9	Frangelico	9
Amaro Montenegro	9	Sambuca	9
Grappa Di Casa	8.5	Grand Marnier	9
Grappa Premium	12.5	Fernet Branca	9
		Pernod	9

BRANDY · COGNAC · CALVADOS

	45ml
Vecchia Romagna Brandy	11.5
Pere Francois Calvados	12.5
Courvoisier	15.5
Remi Martin XO	39.5

s.pellegrino sparkling mineral water 750ml 9.0

aqua panna still mineral water 750ml 8.0