

SECONDI PIATTI

scaloppine al marsala / 26.0

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

scaloppine ai funghi / 27.0

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

filetto al pepe verde / 28.0

eye fillet steak grilled w. olive oil, garlic, brandy & a green peppercorn-mustard
panna sauce, served w. seasonal vegetables & potato

pollo alla cacciatora / 26.0

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

pollo alla parmigiana / 27.0

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

gamberi romani / 32.0

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

DOLCI - DESSERT & COFFEE - DRINKS

home made cheesecake / 7.0

profiterol fondente / 8.0

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

coffee to go / 4.5

coca cola or sprite can / 4.0



TAKAPUNA

TAKEOUT MENU

**156 Hurstmere Road,
Takapuna, Auckland**

(09) 488 0077

takapuna@portofino.co.nz

PANE E CONTORNI - BREADS & SIDE DISHES

- cheese pizza pane** home made pizza bread w. cheese / 7.0
garlic pizza pane home made pizza bread w. garlic / 8.0
chilli pizza pane home made pizza bread w. chilli / 7.0
insalata con feta tomato, olives, feta, onion, capsicum & mixed leaves / 13.0
insalata mista mixed seasonal salad / 9.0
insalata di rucola rocket, parmigiano & toscana dressing / 8.0
verdure di stagione seasonal vegetables & potato / 10.0
french fries / 6.0

PIZZERIA - GOURMET PIZZA

- V margherita** / M 12.0 / L 22.0
mozzarella, sliced tomato & fresh basil
- hawaiian** / M 13.0 / L 24.0
ham, pineapple & mozzarella
- pepperoni** / M 13.0 / L 24.0
spicy italian sausage, chilli & capsicum
- pollo** / M 13.0 / L 24.0
chicken, spinach & mushrooms
- V vegetariana** / M 13.0 / L 24.0
pineapple, mushrooms, onion, capsicum, spinach & olives
- frutti di mare** / M 14.0 / L 25.0
mussels, clams, squid, shrimps & smoked salmon
- prosciutto** / M 13.0 / L 24.0
parma ham, mushrooms & mozzarella
- quattro stagioni** / M 13.0 / L 24.0
ham, spicy sausage, bacon & mushrooms
- amore** / M 13.0 / L 24.0
mushrooms, ham, pepperoni, chicken, mozzarella & basil

PASTE E RISOTTI

- V penne all'arrabbiata** / 16.0
roasted mushroom, onion, capsicum, garlic, chilli, olives, parsley & pomodoro sauce
- penne al salmone affumicato** / 19.0
smoked salmon, spinach, garlic, e.v.o.o, fresh herbs & a lemon crema sauce
- rigatoni amatriciana** / 18.0
bacon, onion & garlic pan fried in e.v.o.o w. pomodoro sauce & italian parsley
- V rigatoni portofino** / 18.0
spinach, sundried tomato, feta, garlic, e.v.o.o & herbs in a panna sauce
- risotto alla pescatora** / 22.0
arborio rice, mussels, squid, prawn cutlets & smoked salmon flamed w. frascati wine, fresh herbs, e.v.o.o & pomodoro crema
- risotto di pollo** / 19.0
chicken & mushrooms sautéed w. olive oil, garlic, parsley & tomato crema sauce
- spaghetti alla bolognese** / 17.0
beef mince bolognese
- spaghetti alla carbonara** / 17.0
classic italian dish w. bacon, egg, garlic, parsley & panna sauce
- fettuccine con pollo** / 20.0
sautéed chicken, mushrooms, olive oil, garlic & fresh herbs in a panna sauce
- V cannelloni ricotta e spinaci** / 19.0
pasta cylinder filled w. ricotta, spinach & garlic, oven baked w. tomato, béchamel & mozzarella
- lasagna al forno** / 19.0
homemade, traditional beef mince lasagna