



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.

DOLCE
CAFE



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 12.5
traditional italian dessert (flavour changes)

gelato della casa 14.5
the delightfully fresher tasting italian ice cream,
low fat, yet creamy & full of flavour

sorbetto al limone 13.5
refreshing homemade lemon sorbet

profiterol fondente 14.5
profiterole-choux filled w. custard & covered
in chocolate & icing sugar

cheese cake monterosa 15.5
original home made recipe w. cream cheese,
a biscuit base, lemon juice & fresh cream, flavoured w.
liquor (flavour changes)

tiramisu classico 15.5
traditional dessert just like nonna used to make

torta al cioccolato 15.5
italian chocolate cake

affogato (without liqueur) 10.0
a scoop of french vanilla gelato served alongside an
espresso coffee

affogato (with liqueur) 17.5
a scoop of french vanilla gelato served alongside an
espresso coffee & your favourite liqueur

cheese board w. melon & crackers 26.5

BYO cake charge 2.0 per person

COFFEE

cappuccino	5.0	hot chocolate	5.0
flat white	5.0	tea	4.5
café latte	5.0	iced tea	6.5
long black	4.0	iced coffee	6.5
espresso	4.0	iced chocolate	6.5
macchiato	4.0	corretto with grappa	8.5
mochaccino	5.0	biscotti	1.5
decaffe	add .50		

all special coffees with liqueurs are available 15.5

DESSERT WINES

	90ml	bottle
Deen De Bortoli Botrytis Semillon 375ml Australia	10.5	42.5
Moscaŧo Sicilia 750ml Italy	9.5	58.5
Jules Taylor Late Harvest Sauvignon Blanc 375ml Malborough	-	64.5

PORT · SHERRIES

	60ml	bottle
Garibaldi Marsala Tawny 750ml Italy	9.5	79.5
De Bortoli 8 years old Tawny	9.5	79.5
Taylors Tawny Portugal	8.5	69.5
Taylors 10 years old Portugal	13.5	135.0
TioPepe Sherry Spain	9.0	-

GRAPPA · LIQUEURS

Jack Daniel’s Tennessee Honey	10.5	Averna	10.5
Baileys Irish Cream	11.0	Southern Comfort	10.5
Ouzo	11.0	Drambuie	11.0
Galliano	11.5	Cointreau	11.0
Sambuca Black	11.5	Tia Maria	12.0
Kahlua	11.0	Jagermeister	11.0
Malibu	11.0	Chambord	11.0
Nocino Toschi	11.0	Fernet Menta	11.5
Hapsburg Absinthe	11.5	Pimms	10.5
Agavero	12.5	Campari	10.5
Midori	11.0	Amaretto	11.5
Limoncino	11.0	Frangelico	10.5
Amaro Montenegro	10.5	Sambuca White	11.5
Grappa Di Casa	9.5	Grand Marnier	11.5
Grappa Premium	12.5	Fernet Branca	11.5
		Pernod	10.5

BRANDY · COGNAC · CALVADOS

	45ml
Vecchia Romagna Brandy	11.5
Courvoisier	16.5
Remi Martin XO	39.5

MINERAL WATER

s.pellegrino sparkling mineral water 750ml	10.0
aqua panna still mineral water 750ml	9.0