

\$58pp 2 Course
P O R T O F I N O

STARTER

selection of garlic & chilli pizza bread

antipasto platter a fine assortment of Italian & NZ delicacies

MAINS (choice of one)

✓ **casarecce portofino** spinach, sundried tomato, feta, garlic, e.v.o.o, herbs & panna

spaghetti alla bolognese beef mince bolognese

***risotto alla pescatora** prawns, squid, salmon dices, shrimp, clams, frascati wine, herbs, garlic, e.v.o.o, arborio rice, pomodoro crema & rocket

✓***vegetariana pizza** pineapple, mushrooms, onion, capsicum, olives, spinach, mozzarella & oregano

pollo pizza chicken, spinach, mushrooms, mozzarella & oregano

vitello al marsala white veal, sweet marsala crema, e.v.o.o., seasonal vegetables, roasted potatoes

filetto al vino rosso grilled genuine angus eye fillet steak (250g), bacon, mushroom, vino rosso crema, mixed vegetables & potatoes

HOT BEVERAGES (choice of one)

coffee/ tea

✓ vegetarian

*gluten free available
SM58.1

\$58pp 3 Course
P O R T O F I N O

STARTER

selection of garlic & chilli pizza bread

MAINS (choice of one)

✓***penne all' arrabbiata** mushroom, onion, capsicum, garlic, chilli, olives, e.v.o.o., parsley, pomodoro & parmigiano

spaghetti carbonara bacon, panna, egg, garlic, e.v.o.o., parsley

spaghetti marinara mussels, prawns, squid, clams, shrimp, salmon, frascati wine, pomodoro, garlic & e.v.o.o.

pepperoni pizza pepperoni, capsicum, mozzarella, oregano & rocket

✓***vegetariana pizza** pineapple, mushrooms, onion, capsicum, olives, spinach, mozzarella & oregano

vitello al marsala white veal, sweet marsala crema, e.v.o.o., seasonal vegetables & roasted potatoes

pollo alla cacciatora chicken breast, garlic, chilli, capsicum, onion, olives, capers, parsley, pomodoro, seasonal vegetables, roasted potatoes

DESSERT (choice of one)

panna cotta traditional Italian dessert

affogato a scoop of French vanilla gelato served alongside an espresso coffee

gelato della casa chocolate, strawberry or vanilla

HOT BEVERAGE (choice of one)

coffee/ tea

✓ vegetarian

*gluten free available
SM58.2

\$75pp 3 Course
P O R T O F I N O

STARTER

selection of garlic & chilli pizza bread

ENTREE (choice of one)

✓ **bruschetta classica** tomato, basil, balsamico, e.v.o.o., garlic, rocket & parmigiano

* **prosciutto crudo e melone o pera** parma ham, melon or pear (seasonal), celery & pepper

cocktail di gamberetti classic shrimp cocktail

MAINS (choice of one)

✓ **cannelloni ricotta e spinaci** pasta filled w. ricotta, spinach, garlic & oven baked w. pomodoro, bechamel, mozzarella & parmigiano

penne al salmone affumicato smoked salmon pieces, spinach, garlic, e.v.o.o., herbs & lemon e crema

✓* **risotto ai (funghi) porcini** arborio rice, porcini mushroom, shallots, rocket & parmigiano

pepperoni pizza pepperoni, capsicum, mozzarella, oregano & rocket

filetto al vino rosso grilled genuine angus eye fillet steak (250g), bacon, mushroom, vino rosso crema, mixed vegetables & potatoes

vitello al marsala white veal, sweet marsala crema, e.v.o.o., seasonal vegetables & roasted potatoes

DESSERT (choice of one)

tiramisu traditional Italian dessert

affogato a scoop of French vanilla gelato served alongside an espresso coffee

torta al cioccolato Italian chocolate cake

HOT BEVERAGE (choice of one)

coffee/ tea

✓ vegetarian

* gluten free available
SM75