



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.

LUNCH - PRANZO



Portofino

Family Owned Restaurants
Est. 1980

www.portofino.co.nz

PIZZA PANE – PIZZA BREADS

to share between two

- ✓ **garlic pizza pane** 9.5
- ✓ **chilli pizza pane** 9.5
- ✓ **cheese pizza pane** 12.5
- ✓ **pesto pizza pane** 12.5

ANTIPASTI · APPETISERS

- ✓ **marinated olives & feta cheese** 12.5
house marinated olives & feta cheese
- ✓ **bruschetta classica** 14.5
fresh tomato, basil, parsley, e.v.o.o, garlic & parmigiano
- antipasto toscano** 26.5
a fine assortment of italian & NZ delicacies
- cocktail di gamberetti** 19.5
classic shrimp cocktail
- ✓ **minestrone** 17.5
roman style vegetable soup w. pastina, parmigiano & pane
- fegatini al marsala** 19.5
chicken livers sautéed in e.v.o.o w. garlic, mushroom, sundried tomato & onion in a marsala crema sauce
- omelette alla romana** 31.5
smoked salmon, spinach, mushrooms, italian parsley, shaved parmigiano, served w. mixed leaves
- calamari** 21.5
squid rings tossed in garlic, e.v.o.o, parsley, lemon juice w. mixed leaves & aioli
- cozze alla genovese** 23.5
steamed mussels, frascati wine, garlic, chilli, onion, rosmarino & pomodoro crema

INSALATE · GOURMET SALADS

- ✓ **insalata con feta** 18.5
fresh tomato, olives, feta, onion, capsicum & mixed leaves
- insalata di pollo** 25.5
grilled chicken breast, mixed leaves, pineapple, capsicum, onion, tomato & toscana dressing
- ✓ **caprese** 19.5
fresh tomato, mozzarella, basil, e.v.o.o, balsamico, rock salt & cracked pepper

MAINS · PASTE E RISOTTI

served w. parmigiano & parsley
house gluten free pasta available* add 5.0

- ✓ **penne all’arrabbiata** 24.5
roasted mushroom, onion, capsicum, garlic, chilli, olives, parsley & pomodoro sauce
- penne al salmone affumicato** 28.5
smoked salmon, spinach, garlic, fresh herbs & lemon crema sauce
- ✓ **rigatoni portofino** 27.5
spinach, sundried tomato, feta, garlic, e.v.o.o, herbs & panna sauce
- risotto di pollo** 27.5
chicken, mushrooms, garlic, parsley, tomato crema & mixed leaves
- spaghetti alla vongole** 27.5
fresh clams w. garlic, fresh chilli, e.v.o.o, frascati wine & italian parsley
- spaghetti alla bolognese** 26.5
beef mince bolognese
- spaghetti marinara** 28.5
mixed seafood, garlic, olive oil, flamed w. orvieto wine & tomato salsa
- fettuccine con pollo** 28.5
sautéed chicken, mushrooms, olive oil, garlic, fresh herbs & panna sauce
- gnocchi della casa** 26.5
traditionally made w. bolognese sauce & topped w. mixed leaves
- tortellini alla panna** 28.5
beef mince parcels w. ham, garlic, mushroom, panna & mixed leaves
- cannelloni ricotta e spinaci** 29.5
pasta cylinder filled w. ricotta, spinach & garlic, oven baked w. tomato, béchamel & mozzarella
- lasagna al forno** 29.5
homemade, traditional beef mince lasagna

CONTORNI · SIDE DISHES

- ✓ **patatine fritte** fries 11.5
- ✓ **patate al forno** rosemary roasted potatoes 9.5
- ✓ **insalata mista** mixed seasonal salad 12.5
- ✓ **insalata di rucola** rocket salad w. toscana dressing & parmigiano 14.5
- ✓ **verdure di stagione** seasonal vegetables 16.5

✓ vegetarian • **e.v.o.o** extra virgin olive oil

MAINS · SECONDI PIATTI

all mains can be made gluten free on request

- scaloppine ai funghi** 35.5
gently pan fried white veal in olive oil, flamed w. pinot grigio & mushroom panna sauce, served w. seasonal vegetables & potato
- scaloppine al marsala** 35.5
white veal prepared traditionally w. a sweet marsala sauce, served w. seasonal vegetables & potato
- filetto al pepe verde** 42.5
eye fillet steak grilled w. olive oil, garlic, brandy & green peppercorn-mustard panna sauce, served w. vegetables & potato
- pesce del giorno** 37.5
grilled fish of the day w. garlic, e.v.o.o, capers, shrimp, lemon juice & a dash of marsala, crema sauce, arborio rice & rocket
- pollo alla cacciatore** 37.5
chicken breast grilled w. garlic, chilli, capsicum, onion, olives, capers, parsley, pomodoro salsa, served w. vegetables & potato
- pollo alla parmigiana** 37.5
grilled chicken w. garlic, olive oil, topped w. spinach, ham, mozzarella, pomodoro, finished in the oven & served w. vegetables & potato

PIZZERIA · GOURMET PIZZA

made with home made pomodoro & mozzarella

- ✓ **margherita pizza** 24.5
mozzarella, sliced tomato & fresh basil
- pepperoni pizza** 25.5
spicy italian sausage, chilli, capsicum & mixed leaves
- pollo pizza** 27.5
chicken, spinach & mushrooms
- ✓ **vegetariana pizza** 27.5
pineapple, mushrooms, onion, capsicum, spinach & olives
- frutti di mare pizza** 29.5
mussels, clams, squid, shrimps, smoked salmon & mixed leaves
- prosciutto pizza** 28.5
parma ham, mushrooms, mozzarella & mixed leaves
- capricciosa pizza** 27.5
sliced tomato, garlic, onion, capers, anchovies, olives & mixed leaves

gluten free base add 5.0