



Portofino

Family Owned Restaurants

Est. 1980

A LA CARTE MENU

MENU PER BAMBINI · KIDS MENU

DOLCI MENU · DESSERT MENU

PIZZA PANE · PIZZA BREADS

to share between two

- ✓ **garlic pizza pane** 11.5
- ✓ **chilli pizza pane** 11.5
- ✓ **cheese pizza pane** 14.5
- ✓ **pesto pizza pane** 14.5

ANTIPASTI FREDDI · COLD APPETISERS

- ✓ **bruschetta classica** 16.5
fresh tomato, basil, parsley, e.v.o.o, garlic, mixed leaves & parmigiano
- ✓ **marinated olives & feta** 15.5
house marinated olives, feta cheese
- prosciutto e melone o pera (seasonal)** 21.5
parma ham, fresh melon or pear & cracked pepper
- ✓ **bufala** 26.5
buffalo mozzarella, roma pomodorini, pane & pesto basilico
- antipasto toscano** 26.5
a fine assortment of italian & NZ delicacies
- cocktail di gamberetti** 19.5
classic shrimp cocktail

CALDI · HOT APPETISERS

- ✓ **minestrone** 18.5
roman style vegetable soup w. pastina, parmigiano & pane
- arancini classici** 19.5
fried arborio risotto filled w. flavour of the day
- cozze alla genovese** 24.5
steamed mussels, frascati wine, garlic, chilli, onion, rosemary & pomodoro crema
- fegatini marsala / e** 22.5 / **m** 35.5
pan fried chicken livers, mushroom, sundried tomato, marsala crema, garlic, parsley, e.v.o.o, onion, side salad
- calamari / e** 25.5 / **m** 38.5
squid rings tossed in garlic, e.v.o.o, parsley, lemon juice & aioli
- scallops inferno / e** 29.5 / **m** 44.5
pan fried scallops, flamed brandy, bacon, pomodoro, chilli, garlic, parsley, arborio rice & mixed leaves
- gamberi romani / e** 26.5 / **m** 42.5
prawn cutlets pan fried in e.v.o.o & garlic, flamed w. brandy, parsley & crema sauce, arborio rice & mixed leaves

MAINS · PASTE E RISOTTI

served w. parmigiano & parsley

house gluten free pasta available* add 5.0

- V penne all'arrabbiata** 27.5
mushroom, onion, capsicum, garlic, chilli, olives, parsley & pomodoro

- penne al salmone** 31.5
salmon dices, spinach, garlic, e.v.o.o, herbs, lemon & crema

- rigatoni amatriciana** 29.5
bacon, onion & garlic pan fried in e.v.o.o w. pomodoro sauce & parsley

- V rigatoni portofino** 29.5
spinach, sundried tomato, feta, garlic, e.v.o.o, herbs & panna sauce

- rigatoni con scallops** 34.5
pan fried scallops, onion, bacon, garlic, pomodoro, fresh herbs

- risotto alla pescatora** 33.5
prawns, squid, salmon dices, shrimp, clams, frascati wine, herbs, garlic, e.v.o.o, arborio rice, pomodoro crema & mixed leaves

- risotto di pollo** 32.5
chicken, mushrooms, garlic, parsley, tomato crema sauce & mixed leaves

- V risotto ai (funghi) porcini** 33.5
porcini mushroom, shallots, truffle oil, parmigiano & mixed leaves

- spaghetti alla vongole** 29.5
fresh clams w. garlic, fresh chilli, e.v.o.o, frascati wine & italian parsley

- spaghetti alla bolognese** 28.5
beef mince bolognese

- spaghetti alla carbonara** 32.5
classic italian dish w. bacon, egg, garlic, parsley & panna sauce

- spaghetti marinara** 33.5
mixed seafood, garlic, flamed w. orvieto wine, fresh herbs & tomato salsa

- fettuccine con pollo** 32.5
chicken, mushrooms, olive oil, garlic & fresh herbs in a panna sauce

- gnocchi della casa** 29.5
traditionally made w. bolognese sauce & topped w. mixed leaves

- tortellini alla panna** 32.5
flavour of the day filling w. ham, garlic, mushroom, panna & mixed leaves

- ravioli pomodoro e crema** 32.5
flavour of the day filling w. pomodoro e crema, parmigiano & mixed leaves

PASTA AL FORNO · OVEN BAKED PASTA

oven baked w. grana padano & mozzarella

V cannelloni ricotta e spinaci 32.5

pasta cylinders filled w. ricotta, spinach & garlic, oven baked w. tomato, béchamel & mozzarella

lasagna al forno 32.5

homemade, traditional beef mince lasagna

penne al forno 31.5

oven baked w. chicken, broccoli, bechamel, mozzarella & parmigiano

penne rustici 29.5

oven baked penne w. spicy sausage, basil, garlic, chilli, bechamel, mozzarella & parmigiano

PASTA TYPES



penne



rigatoni



gnocchi



ravioli



fettuccine



spaghetti



tortellini



cannelloni



lasagne

INSALATE · GOURMET SALADS

V insalata con feta 22.5

fresh tomato, olives, feta cheese, onion, capsicum, mixed leaves & toscana dressing

insalata di pollo 26.5

grilled chicken breast, mixed leaves, pineapple, capsicum, onion, tomato & toscana dressing

V caprese 22.5

fresh tomato, mozzarella, basil, e.v.o.o, balsamico, rock salt & freshly cracked pepper

MAINS · SECONDI PIATTI

all mains can be made gluten free on request

scaloppine ai funghi 39.5

panfried white veal, pinot grigio mushroom panna sauce, served w. seasonal vegetables & potato

scaloppine al marsala 39.5

panfried white veal w. sweet marsala sauce, served w. seasonal vegetables & roasted potato

filetto terra e mare 46.5

grilled eye fillet steak, prawn cutlet, garlic, green peppercorn-mustard panna sauce, served w. seasonal vegetables & potato

filetto al vino rosso 44.5

grilled eye fillet w. olive oil, bacon, mushroom, garlic & chianti vino sauce, served w. seasonal vegetables & potato

costolette di agnello 43.5

oven baked lamb cutlets, red wine thyme jus, seasonal vegetables & roasted potatoes

pesce di tutti i giorni 41.5

oven roasted salmon, fries, pesto basilico, fresh lemon & fresh side salad

piatto di mare 71.5

seafood platter of prawn cutlets, fish, squid rings, steamed mussels & clams sautéed w. white wine, lemon, garlic, e.v.o.o. & served on spaghetti pomodoro e basilico

pollo alla cacciatora 39.5

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

pollo alla parmigiana 39.5

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

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

PIZZERIA · GOURMET PIZZA

made with home made pomodoro & mozzarella

v margherita pizza 26.5

mozzarella, sliced tomato & fresh basil

calzone 29.5

folded pizza w. mushrooms, ham, pineapple, feta & served w. salad

hawaiian pizza 26.5

ham, pineapple, mozzarella & mixed leaves

pepperoni pizza 27.5

spicy italian sausage, chilli, capsicum & mixed leaves

pollo pizza 29.5

chicken, spinach & mushrooms

v vegetariana pizza 28.5

pineapple, mushrooms, onion, capsicum, spinach & olives

frutti di mare pizza 32.5

seafood, garlic, capers, mozzarella, basil & mixed leaves

prosciutto pizza 29.5

parma ham, mushrooms, mozzarella & mixed leaves

quattro stagioni pizza 29.5

ham, spicy sausage, bacon, mushrooms & mixed leaves

amore pizza 29.5

mushrooms, ham, pepperoni, chicken, mozzarella & basil

gluten free base add 5.0

v vegetarian / **e.v.o.o.** extra virgin olive oil
pomodoro - home made tomato sauce

gluten free option available - please inform your waiter

MENU PER BAMBINI · KIDS MENU

12 years and under

MAINS

V spaghetti all bolognese 16.5

kid's favourite beef bolognese

V rigatoni napoletana 13.5

pasta w. tomato sauce

chicken fettucine 17.5

creamy chicken pasta

V margarita pizza 15.5

classic italian pizza w. tomato sauce & mozzarella

hawaiian pizza 16.5

ham, pineapple, tomato sauce & mozzarella pizza

chicken tenders 16.5

chicken tenders & fries

patatine frites 11.5

french fries

DOLCI · DESSERT

bambinella gelato 6.5

a single scoop of gelato of your choice:

- vanilla
- chocolate
- strawberry

DOLCI · DESSERT

panna cotta 12.5

traditional italian dessert (flavour changes)

gelato della casa 14.5

the delightfully fresher tasting italian ice cream

sorbetto al limone 13.5

refreshing homemade lemon sorbet

cheesecake monterosa 15.5

original home made recipe w. cream cheese, biscuit base, lemon juice & fresh cream flavoured w. liqueur (flavour changes)

profiterol fondente 15.5

profiterole-choux filled w. custard & covered in chocolate

tiramisu classico 16.5

traditional italian dessert

torta al cioccolato 15.5

italian chocolate cake

affogato (without liqueur) 11.5

a scoop of french vanilla gelato, served alongside an espresso coffee

affogato (with liqueur) 18.5

a scoop of french vanilla gelato served alongside an espresso coffee w. a choice of one of your favourite liqueur:
- frangelico / kahlua / baileys / amaretto / nocino (walnut)

classic cheese board 26.5

BYO cake charge **2.0 per person**

CAFFE · COFFEE

cappucino **5.0**

flat white **5.0**

cafe latte **5.5**

long black **5.0**

espresso **4.5**

macchiato **4.5**

mochaccino **5.5**

decafe **add .5**

hot chocolate **5.5**

tea **5.5**

iced tea **6.5**

iced coffee **6.5**

iced chocolate **6.5**

corretto w. grappa **9.5**

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biscotti **1.5**

all special coffees w. liqueurs available 17.5

DESSERT WINES

	90ml	bottle
deen de bortoli bortytis semillon 375ml/ AUSTRALIA	10.5	42.5
moscato sicilia 750ml/ ITALY	9.5	58.5
jules taylor late harvest sauvignon blanc 375ml/ MARLBOROUGH	-	64.5

PORT

	60ml	bottle
garibaldi marsala tawny ITALY	9.5	79.5
de bortoli 8 yr old tawny AUSTRALIA	9.5	79.5
taylors tawny PORTUGAL	8.5	69.5
taylors 10 yr old PORTUGAL	13.5	135.0

GRAPPA · LIQUEURS

jack daniels honey whiskey	11.5	averna	11.5
baileys irish cream	11.5	southern comfort	11.5
ouzo	11.0	drambuie	11.5
galliano original	11.5	contreau	11.5
sambuca black	11.5	tia maria	12.5
sambuca white	11.5	jagermeister	11.5
kahlua	11.5	chambord	11.5
malibu	11.5	fernet menta	11.5
nocino toschi	11.0	fernet branca	11.5
hapsburg absinthe	11.5	pimms	11.5
agavero	12.5	campari	11.5
midori	11.5	amaretto	11.5
limoncello	11.5	frangelico	12.5
amaro montenegro	10.5	gran marnier	12.5
grappa di casa	10.5	pernod	11.5
grappa premium	13.5		

BRANDY · COGNAC · CALVADOS

vecchia romagna brandy	12.5
courvoisier	17.5
metaxa 12 star brandy	18.5
remy martin xo	39.5
hennessy xo	39.5



surcharge may apply on public holidays
set menu available for large bookings
please, one bill per table

all prices include GST

www.portofino.co.nz