

PORTOFINO

STARTER

Selection of Garlic, Chilli pizza pane

ENTREE (choice of one)

***BRUSCHETTA ALLA PIZZAIOLA** -diced fresh tomato, basil, e.v.o.o, parsley, garlic, parmigiano & rocket

CALAMARI ALLA GRIGLIA - grilled squid rings tossed in garlic, olive oil, parsley, lemon juice & rocket

CARPACCIO DI SALMONE AFFUMICATO - thinly sliced salmon w. capers, pesto, parmigiano , e.v.o.o & rocket

MAIN (choice of one)

***RIGATONI PORTOFINO** -spinach, sundried tomato, feta , garlic & herbs in a panna sauce

RISOTTO DI POLLO - chicken & button mushrooms sautéed w. olive oil , garlic, parsley & tomato crema sauce & rocket.

SPAGHETTI MARINARA -mixed seafood pan fried in garlic & olive oil, flamed w. orvieto wine, fresh herbs & tomato salsa

***VEGETARIANA PIZZA**- pineapple, roasted mushroom, onion, capsicum, spinach & olives

QUATTRO STAGIONI PIZZA - ham, spicy sausage, bacon, mushroom & rocket

POLLO AL MARSALA - chicken breast prepared traditionally w. sweet marsala sauce, served w. seasonal vegetables & potato

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

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

DESSERT(choice of one)

PANNA COTTA – traditional italian dessert

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

GELATO DELLA CASA – the delightfully fresher tasting italian ice cream, low fat ,yet creamy & full of flavour

COFFEE OR TEA

*Vegetarian

can be made gluten free on request

\$60