

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

minestrone a roman style vegetable soup w. pastina & parmigiano

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 in 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 alla cacciatore

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

scaloppine ai funghi

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

filetto al vino rosso

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

dessert (a choice of one)

panna cotta traditional Italian dessert

affogato a scoop of vanilla gelato served alongside an espresso coffee

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

\$70