



## 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.



# Portofino

Family Owned Restaurants

Est. 1980

[www.portofino.co.nz](http://www.portofino.co.nz)



## ANTIPASTE E PANE · COLD APPETISERS & BREADS

garlic pizza pane 8.5 FOR TWO	pesto pizza pane 9.5 FOR TWO
cheese pizza pane 9.5 FOR TWO	marinated olives 9.5
chilli pizza pane 8.5 FOR TWO	marinated feta cheese 9.5

**V bruschetta classica** 11.5  
fresh tomato, basil, parsley, e.v.o.o, garlic, rocket & parmigiano

**bruschetta galletto** 13.5  
diced marinated chicken, fresh tomato, pesto, mozzarella, parmigiano, balsamico, e.v.o.o. & rocket

**prosciutto e melone** 18.5  
parma ham, fresh melon & cracked pepper

**prosciutto e bufala** 26.5  
italian buffalo mozzarella, parma ham, basil & marinated olives (as available)

**antipasto toscano** 23.5  
a fine assortment of italian & NZ delicacies

**cocktail di gamberetti** 17.5  
classic shrimp cocktail

## CALDI · HOT APPETISERS

**V minestrone** 15.5  
roman style vegetable soup w. pastina, parmigiano & pane

**fegatini al marsala / e** 19.5 / **m** 35.5  
chicken livers, garlic, mushroom, sundried tomato & marsala crema sauce

**cozze alla genovese** 19.5  
steamed mussels, frascati wine, garlic, chilli, onion, rosmarino & pomodoro crema

**calamari alla griglia / e** 19.5 / **m** 34.5  
grilled squid rings, garlic, e.v.o.o, parsley, lemon juice, rocket & aioli

**arancini classici** 17.5  
fried arborio risotto filled w. the flavour of the day (as available)

**gamberi romani / e** 23.5 / **m** 38.5  
prawn cutlets pan fried in e.v.o.o, garlic, flamed brandy, parsley, crema sauce, arborio rice & rocket

**capesante inferno / e** 25.5 / **m** 39.5  
pan fried scallops, flamed napoleon brandy, bacon, pomodoro, chilli, garlic, parsley, arborio rice & rocket

## INSALATE · GOURMET SALADS

**V insalata con feta** 17.5  
fresh tomato, olives, feta cheese, onion, capsicum & mixed leaves

**insalata di pollo** 23.5  
grilled chicken breast, mixed leaves, pineapple, capsicum, onion, tomato & toscana dressing

**V caprese** 18.5  
fresh tomato, mozzarella, basil, e.v.o.o, balsamico, rock salt & cracked pepper

## MAINS · PASTE E RISOTTI

all served w. parmigiano - house gluten free pasta available

**V penne all'arrabbiata** 22.5  
roasted mushroom, onion, capsicum, garlic, chilli, olives, parsley & pomodoro sauce

**penne al salmone affumicato** 27.5  
smoked salmon, spinach, garlic, e.v.o.o, fresh herbs & lemon crema sauce

**rigatoni amatriciana** 22.5  
bacon, onion & garlic pan fried in e.v.o.o w. pomodoro sauce & italian parsley

**V rigatoni portofino** 25.5  
spinach, sundried tomato, feta, garlic, e.v.o.o, herbs & panna sauce

**risotto alla pescatora** 28.5  
arborio rice, mussels, squid, prawn cutlets & smoked salmon flamed w. frascati wine, fresh herbs, e.v.o.o, pomodoro crema & rocket leaves

**risotto di pollo** 26.5  
chicken & mushrooms sautéed w. olive oil, garlic, parsley, tomato crema sauce & rocket

**spaghetti alla vongole** 27.5  
fresh clams w. garlic, fresh chilli, e.v.o.o, frascati wine & italian parsley

**spaghetti alla bolognese** 22.5  
beef mince bolognese

**spaghetti alla carbonara** 24.5  
classic italian dish w. bacon, egg, garlic, parsley & panna sauce

**spaghetti marinara** 28.5  
mixed seafood pan fried in garlic & olive oil, flamed w. orvieto wine, fresh herbs & pomodoro

**fettuccine con pollo** 27.5  
sautéed chicken, mushrooms, olive oil, garlic, fresh herbs & panna sauce

**gnocchi della casa** 26.5  
traditionally made w. bolognese sauce & topped w. rocket

**tortellini alla panna** 28.5  
beef mince parcels w. ham, garlic, fresh herbs, mushroom, olive oil, panna & rocket

**V cannelloni ricotta e spinaci** 28.5  
pasta cylinder filled w. ricotta, spinach & garlic, oven baked w. tomato, béchamel & mozzarella

**V ravioli pomodoro e crema** 28.5  
filled ravioli w. pomodoro e crema, rocket & parmigiano

**lasagna al forno** 27.5  
homemade, traditional beef mince lasagna

**penne al forno** 24.5  
oven baked penne pasta w. bacon, potato, broccoli, bechamel, mozzarella & parmigiano

## CONTORNI · SIDE DISHES

**insalata mista** mixed seasonal salad 9.5  
**insalata di rucola** rocket salad w. toscana dressing & parmigiano 11.5  
**patatine fritte** fries 8.5 | **patate al forno** rosemary roasted potatoes 8.5  
**verdure di stagione** seasonal vegetables 9.5

**V** vegetarian • e.v.o.o. extra virgin olive oil • set menus available for large groups

## MAINS · SECONDI PIATTI

mains can be made gluten free on request

**scaloppine ai funghi** 35.5  
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. sweet marsala sauce, served w. seasonal vegetables & potato

**filetto al pepe verde** 38.5  
eye fillet steak grilled w. olive oil, garlic, brandy & green peppercorn-mustard panna sauce, served w. seasonal vegetables & potato

**filetto al vino rosso** 38.5  
grilled eye fillet w. olive oil, bacon, mushroom, garlic, vino crema sauce, served w. seasonal vegetables & potato

**costolette di agnello** 38.5  
oven baked lamb cutlets w. a melon & crema 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, marsala crema sauce, arborio rice & rocket

**piatto di mare** 48.5  
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** 35.5  
chicken breast grilled w. olive oil, garlic, chilli, capsicum, onion, olives, capers, parsley & pomodoro salsa, served w. seasonal vegetables & potato

**pollo alla parmigiana** 35.5  
grilled chicken w. garlic, olive oil, topped w. spinach, ham, mozzarella, pomodoro, finished in the oven & served w. seasonal vegetables & potato

## PIZZERIA · GOURMET PIZZA

all made w. home made pomodoro & mozzarella

**V margherita** mozzarella, sliced tomato & fresh basil / 21.5

**calzone** folded pizza w. mushrooms, ham, pineapple, feta & served w. salad / 24.5

**hawaiian** ham, pineapple, mozzarella & rocket / 21.5

**pepperoni** spicy italian sausage, chilli, capsicum & rocket / 22.5

**pollo** chicken, spinach & mushrooms / 25.5

**V vegetariana** pineapple, mushrooms, onion, capsicum, spinach & olives / 24.5

**frutti di mare** mussels, clams, squid, shrimps, smoked salmon & rocket / 27.5

**prosciutto** parma ham, mushrooms, mozzarella & rocket / 25.5

**quattro stagioni** ham, spicy sausage, bacon, mushrooms & rocket / 26.5

**amore** mushrooms, ham, pepperoni, chicken, mozzarella & basil / 26.0

**gluten free base** (as available) / add 5.0