



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

ANTIPASTE E PANE · COLD APPETISERS & BREADS

garlic pizza pane 9.5 FOR TWO	pesto pizza pane 11.0 FOR TWO
cheese pizza pane 11.0 FOR TWO	marinated olives 10.5
chilli pizza pane 9.5 FOR TWO	marinated feta cheese 10.5

V **bruschetta classica** 14.5
fresh tomato, basil, parsley, e.v.o.o, garlic, rocket & parmigiano

bruschetta galletto 14.5
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 or pear

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

antipasto toscano 26.5
a fine assortment of italian & NZ delicacies

cocktail di gamberetti 17.5
classic shrimp cocktail

CALDI · HOT APPETISERS

V **minestrone** 18.5
roman style vegetable soup w. pastina, parmigiano & pane

fegatini al marsala / e 21.5 / **m** 37.5
chicken livers, garlic, mushroom, sundried tomato & marsala crema sauce

cozze alla genovese 21.5
steamed mussels, frascati wine, garlic, chilli, onion, rosmarino & pomodoro crema

calamari alla griglia / e 21.5 / **m** 37.5
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 25.5 / **m** 38.5
prawn cutlets pan fried in e.v.o.o, garlic, flamed brandy, parsley, crema sauce, arborio rice & rocket

INSALATE · GOURMET SALADS

V **insalata con feta** 19.5
fresh tomato, olives, feta cheese, onion, capsicum & mixed leaves

insalata di pollo 25.5
grilled chicken breast, mixed leaves, pineapple, capsicum, onion, tomato & toscana dressing

V **caprese** 19.5
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** 25.5
roasted mushroom, onion, capsicum, garlic, chilli, olives, parsley & pomodoro sauce

penne al salmone affumicato 28.5
smoked salmon, spinach, garlic, e.v.o.o, fresh herbs & lemon crema sauce

rigatoni amatriciana 25.5
bacon, onion & garlic pan fried in e.v.o.o w. pomodoro sauce & italian parsley

V **rigatoni portofino** 28.5
spinach, sundried tomato, feta, garlic, e.v.o.o, herbs & panna sauce

risotto alla pescatora 29.5
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 28.5
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 26.5
beef mince bolognese

spaghetti alla carbonara 27.5
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 29.5
sautéed chicken, mushrooms, olive oil, garlic, fresh herbs & panna sauce

gnocchi della casa 27.5
traditionally made w. bolognese sauce & topped w. rocket

tortellini alla panna 29.5
beef mince parcels w. ham, garlic, fresh herbs, mushroom, olive oil, panna & rocket

V **cannelloni ricotta e spinaci** 29.5
pasta cylinder filled w. ricotta, spinach & garlic, oven baked w. tomato, béchamel & mozzarella

V **ravioli pomodoro e crema** 29.5
filled ravioli w. pomodoro e crema, rocket & parmigiano

lasagna al forno 29.5
homemade, traditional beef mince lasagna

penne al forno 28.5
oven baked penne pasta w. bacon, potato, broccoli, bechamel, mozzarella & parmigiano

CONTORNI · SIDE DISHES

insalata mista mixed seasonal salad 10.5
insalata di rucola rocket salad w. toscana dressing & parmigiano 13.5
patatine fritte fries 9.5 | **patate al forno** rosemary roasted potatoes 9.5
verdure di stagione seasonal vegetables 14.5
gluten free pasta 4.0

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 37.5
pan fried white veal in olive oil, flamed w. pinot grigio & mushroom panna sauce, served w. seasonal vegetables & potato

scaloppine al marsala 37.5
white veal prepared traditionally w. 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. seasonal vegetables & potato

filetto al vino rosso 42.5
grilled eye fillet w. olive oil, bacon, mushroom, garlic, vino crema sauce, served w. seasonal vegetables & potato

costolette di agnello 40.5
oven baked lamb cutlets w. a melon & crema sauce, served w. vegetables & potato

pesce del giorno 39.5
grilled fish of the day w. garlic, e.v.o.o, capers, shrimp, lemon juice, marsala crema sauce, arborio rice & rocket

piatto di mare 54.5
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 38.5
chicken breast grilled w. olive oil, garlic, chilli, capsicum, onion, olives, capers, parsley & pomodoro salsa, served w. seasonal vegetables & potato

pollo alla parmigiana 38.5
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 / 24.5

calzone folded pizza w. mushrooms, ham, pineapple, feta & served w. salad / 27.5

hawaiian ham, pineapple, mozzarella & rocket / 24.5

pepperoni spicy italian sausage, chilli, capsicum & rocket / 26.5

pollo chicken, spinach & mushrooms / 27.5

V **vegetariana** pineapple, mushrooms, onion, capsicum, spinach & olives / 27.5

frutti di mare mussels, clams, squid, shrimps, smoked salmon & rocket / 28.5

prosciutto parma ham, mushrooms, mozzarella & rocket / 28.5

quattro stagioni ham, spicy sausage, bacon, mushrooms & rocket / 28.5

amore mushrooms, ham, pepperoni, chicken, mozzarella & basil / 28.5

gluten free base (as available) / add 5.0