



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.

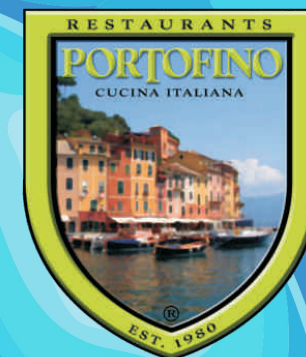
Please advise if you have limited time.
All credit cards accepted.
Please, one account per table.

The management reserve the right to refuse admission.
All prices include GST.

LUNCH - PRANZO



www.portofino.co.nz



Portofino
Family Owned Restaurants
Est. 1980

— ANTIPASTI E PANE · APPETISERS & BREADS —

garlic pizza pane 9.5 <small>FOR TWO</small>	pesto pizza pane 10.5 <small>FOR TWO</small>
cheese pizza pane 10.5 <small>FOR TWO</small>	marinated olives 9.5
chilli pizza pane 9.5 <small>FOR TWO</small>	marinated feta cheese 9.5

-  **bruschetta classica** 12.5
fresh tomato, basil, parsley, e.v.o.o, garlic, rocket & parmigiano
- bruschetta galletto** 13.5
diced marinted checken w. fresh tomato, pesto, mozzarella, parmigiano, balsamico, e.v.o.o & rocket
- antipasto toscano** 24.5
a fine assortment of italian & NZ delicacies
- cocktail di gamberetti** 18.5
the classic shrimp cocktail
-  **minestrone** 17.5
a roman style vegetable soup w. pastina, parmigiano & pizza pane
- fegatini al marsala** 19.5
chicken livers sautéed in e.v.o.o. garlic, mushroom, sundried tomato & onion in a marsala crema sauce
- omelette al romana** 21.5
smoked salmon, spinach, mushrooms, italian parsley, shaved parmigiano served w. rocket
- calamari alla griglia** 19.5
grilled squid rings tossed in garlic, e.v.o.o., parsley, lemon juice w. rocket & aioli
- cozze alla genovese** 19.5
steamed mussels, frascati wine, garlic, chilli, onion, rosmarino & pomodoro crema

— INSALATE · GOURMET SALADS —

-  **insalata con feta** 17.5
fresh tomato, olives, feta, onion, capsicum & mixed leaves
- insalata di pollo** 24.5
grilled chicken breast, mixed leaves, pineapple, capsicum, onion, tomato & toscana dressing
-  **caprese** 18.5
fresh tomato, mozzarella, basil leaves, e.v.o.o, balsamico, rock salt & cracked pepper

— MAINS · PASTE E RISOTTI —

all served w. parmigiano - house gluten free pasta available

-  **penne all'arrabbiata** 23.5
roasted mushroom, onion, capsicum, garlic, fresh chilli, black olives, parsley & pomodoro sauce
- penne al salmone affumicato** 26.5
smoked salmon, spinach, garlic, e.v.o.o, herbs & lemon crema sauce
-  **rigatoni portofino** 24.5
spinach, sundried tomato, feta, garlic, e.v.o.o & herbs in a panna sauce
- risotto di pollo** 26.0
chicken & button mushrooms sautéed w. olive oil, garlic, parsley & tomato crema sauce & rocket
- spaghetti alla vongole** 24.5
fresh clams w. garlic, fresh chilli, e.v.o.o, frascati wine & italian parsley
- spaghetti alla bolognese** 23.0
traditionally like nonna used to make
- spaghetti marinara** 25.5
mixed seafood pan fried in garlic & olive oil, flamed w. orvieto wine, fresh herbs & tomato salsa
- fettuccine con pollo** 26.0
sautéed chicken pieces w. mushroom, olive oil, garlic & fresh herbs in a panna sauce
- gnocchi della casa** 24.5
traditionally made w. bolognese sauce & topped w. rocket
- tortellini alla panna** 26.5
beef mince parcels w. ham, garlic, fresh herbs, mushroom, olive oil, panna & rocket leaves
-  **cannelloni di ricotta e spinaci** 27.5
pasta cylinder filled w. ricotta, spinach & garlic, oven baked w. tomato, béchamel & mozzarella
- lasagna al forno** 27.5
homemade, traditional beef mince lasagna

— CONTORNI · SIDE DISHES —

- patatine fritte** french fries 9.0
- patate al forno** rosemary roasted potatoes 8.5
- insalata mista** mixed seasonal salad 10.0
- insalata di rucola** rocket salad w. toscana dressing & parmigiano 12.0
- verdure di stagione** seasonal vegetables 14.0
- gluten free pasta** 5.0

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

— MAINS · SECONDI PIATTI —

all mains can be made gluten free on request

- scaloppine ai funghi** 32.5
gently pan fried white veal in olive oil, flamed w. pinot grigio & mushroom panna sauce. served w. seasonal vegetables & potato
- scaloppine al marsala** 32.5
white veal prepared traditionally w. a sweet marsala sauce, served w. seasonal vegetables & potato
- filetto al pepe verde** 38.5
eye fillet steak grilled w. olive oil, garlic, brandy & a green peppercorn-mustard panna sauce, seasonal vegetables & potato
- pesce del giorno** 32.5
grilled fish of the day w. garlic, e.v.o.o, capers, shrimp, lemon juice & a dash of marsala, crema sauce, arborio rice & rocket
- pollo alla cacciatora** 34.5
chicken breast grilled w. olive oil, garlic, chilli, capsicum, onion, olives, capers, parsley & pomodoro salsa, served w. seasonal vegetables & potato
- pollo alla parmigiana** 34.5
chicken grilled w. garlic, olive oil & topped w. spinach, ham, mozzarella, pomodoro, finished in the oven & served w. seasonal vegetables & potato
-  **margherita** 21.5
a classic w mozzarella, sliced tomato, bocconcini & fresh basil
- pepperoni** 23.5
spicy italian sausage, chilli, capsicum & rocket
- pollo** 25.5
fresh chicken pieces, spinach & mushroom
-  **vegetariana** 24.5
pineapple, roasted mushroom, onion, capsicum, spinach & olives
- frutti di mare** 27.5
mussels, clams, squid, shrimps, smoked salmon & rocket
- prosciutto** 25.5
parma ham, mushrooms, mozzarella & rocket
- capricciosa** 26.5
sliced tomato, garlic, onion, capers, anchovies, olives & rocket
- gluten free base** (as available) / add 5.0