

PORTOFINO

RISTORANTE ITALIANO

MEN U

Antipasti

- £7.90 **Avocado al forno con gamberi e granchio**
Baked avocado with prawns crab meat, lobster sauce and chilli
- £8.40 **Salmone affumicato con mascarpone e marmellata di cipolle**
Scottish smoked salmon with mascarpone cream, onions marmalade and roast peppers
- £6.95 **Rognoni tobego con pane tostato all'aglio**
Fresh lambs kidney sautéed with shallots, bacon, red wine jus, brandy & cream
- £6.85 **Mozzarella di bufala con pomodorini fritti e riduzione all'aceto balsamico**
Soft mozzarella cheese with deep fried cherry tomatoes, balsamic reduction & avocado pear
- £7.50 **Marinata di verdure alla griglia bufala mozzarella**
Grilled vegetables marinated with garlic olive oil, lemon juce and mint topped with mozzarella
- £7.95 **Capesante della casa**
Pan seared scallops with roasted garlic mash, fresh chilli, tomato concase, touch of cream
- £6.50 **Insalatina con fegatini di pollo e pancetta croccante**
Baby leaves salad with chicken livers, crispy bacon and lemon dressing
- £5.95 **Caprino con pere piccante e riduzione all'aceto balsamico**
Goats cheese in raisin bread crouton with spiced pear, walnut and balsamic reduction
- £8.15 **Antipasto con mostarda di cremona**
Best of Italian salami served with pickled spiced fruits
- £5.90 **Funghi con aglio e panna**
Sautéed button mushrooms in a light cream garlic and parsley sauce
- £8.45 **Filetto pepato con mostarda inglese**
Carpaccio fillet of beef brased in a pepper crust and served on a bed of rocket with spicy English mustard dressing
- £7.90 **Avocado con gamberi e granchio**
Avocado with prawns and crab meat in a mayonnaise sauce
- £7.90 **Prosciutto crudo con mozzarella di bufala**
Parma ham with bufala mozzarella, balsamic reduction
- £6.95 **Salsiccia napoletana con polenta grigliata**
Napolitan thin spicy sausage in a rich tomato sauce and grilled polenta
- £5.95 **Foglie di insalatina con dolcelatte e noci**
Baby leaf salad with dolcelatte, walnut and light dressing
- £6.45 **Costolette di maiale alla Portofino**
Pork spare ribs in a rich barbeque homemade sauce
- £5.25 **Zuppa del giorno**
Homemade soup of the day

Bruschette

- £4.50 **Pomodoro fresco e Basilico**
Toasted bread topped with tomato and basil
- £4.95 **Trio di bruschette**
Chef choice of three different bruschette
- £4.85 **Bruschette alla toscana**
Toasted bread topped with salami, mozzarella and chilli
- £4.95 **Pane e aglio**
Garlic bread with tomato

Pasta

- £7.20 **Tagliatelle alla Bolognese**
£9.95 *Home made classic Bolognese sauce and flakes of parmesan*
- £8.95 **Tagliolini pasta gamberi e zucchini e caviale**
£13.93 *Tagliolini with prawns, courgettes white wine cream and caviar*
- £11.95 **Tagliatelle con anatra e funghi selvatici**
Tagliatelle pasta ribbon with duck meat wild mushrooms, truffle oil and flakes of parmesan
- £7.20 **Penne alla giardiniera**
£9.50 *Pasta tube with courgette, aubergine, peppers, Italian herbs garlic with a hint of cream, tomato concasse and a touch of chilli*
- £7.20 **Risotto con porcini e asparagi**
£9.15 *Italian rice with asparagus, porcini mushrooms, cream and prosecco wine*
- £14.95 **Ravioloni con branzino e gamberi**
Fresh large ravioli pasta filled with sea bass and prawns served with brandy, crab meat and topped with caviar
- £12.45 **Fagottini ripieni di prosciutto e parmigiano olio tartufato**
Fresh pasta parcels filled with ham and parmesan in a rich cream porcini mushroom sauce and truffle oil
- £8.95 **Gnocchi ai formaggi con noci e spinaci**
Gnocci potatoes dumpling with four different cheese, served with walnuts, cream, baby spinach and white wine
- £9.50 **Tagliolini con granchio**
£13.95 *Tagliolini with crab meat, tomato concasse, garlic, chilli, shallots, sun blush tomatos and white wine*
- £9.95 **Trio di Paste (minimum 2 persons)**
(Per Pers) *Let the chefs surprise you with a choice of three different pasta dishes*
- £10.95 **Penne con salmone e piselli**
Pasta tubes served with salmon, vodka, cream and peas
- £7.80 **Penne con salsiccia**
£9.95 *Penne pasta with a spicy sausage in a light tomato and chilli sauce*
- £13.50 **Spaghetti con frutti di mare**
Spaghetti with clams, mussels and prawns in a fresh tomato and chilli sauce
- £7.25 **Spaghetti alla carbonara**
£9.50 *Classic Italian spaghetti with cream, pancetta, black pepper, egg yolk and parmesan cheese*

- £7.25** **Lasagna Casalinga**
£9.50 *Home made special lasagne*
- £7.45** **Risotto con frutti di mare**
£9.95 *The best of Italian rice with selection of seafood*
- £7.80** **Spaghetti arrabiata con pollo**
£9.95 *Spice spaghetti with chicken fresh chilli, tomato sauce and garlic*

Pizze

- £9.95* **Pizza Portofino**
Roasted Mediterranean vegetable home made pizza with cheese, rocket & goat cheese
- £8.10* **Pizza Margherita**
Tomato, mozzarella, oregano and basil
- £9.55* **Pizza Piccante**
Tomato, mozzarella, spicy hot sausages, onions and chilli
- £10.45* **Pizza Frutti Di Mare**
Tomato, mozzarella and seafood
- £1.95* **Additional toppings**
Tuna, ham, onion, peppers, mushroom, cheese

Secondi Piatti

- £14.95* **Petto di pollo alla Milanese**
Breaded pan fried chicken breast served with ham, cheese and tomato
- £14.50* **Petto di pollo alla romana**
Pan fried breast of chicken with peppers, onions, garlic, spicy sausage and fresh tomato sauce
- £14.94* **Paillard di pollo con spinaci**
Marinated chargrilled chicken breast with a spinach salad lemon dressing
- £15.50* **Petto di polo Portofino**
Pan fried breast of chicken with cream, mushrooms and white wine sauce topped with asparagus
- £21.95* **Tagliata di filetto con rucola e parmigiano**
Fillet of beef sliced and seasoned with aromatic herbs served on a bed of rocket, balsamic reduction and parmesan flakes
- £18.00* **Sirloin Steak**
Sirloin steak with sautéed mushrooms, onions, garlic butter and grilled tomato
- £20.00* **Filetto alla Diana**
Classic fillet steak in a rich mushroom, mustard cream and brandy sauce
- £21.95* **Medaglioni di filetto con porcini e olio tartufato**
Medallion of fillets pan fried in a wild mushroom and finished with cream and truffle oil
- £21.00* **Filetto al pepe verde**
Classic fillet of beef served in a creamy brandy peppercorn sauce
- £21.95* **Tournedo Rossini**
Fillet steak on a cruton base, topped with pate and madera wine sauce

- £19.00 **Bistecca alla genovese**
Sirloin steak with fresh tomato and gorgonzola cheese.
- £16.85 **Vitello saltimbocca alla romana**
Scallops of veal with parma ham sage and wine
- £16.95 **Vitello al gorgonzola e polenta**
Pan fried veal scallops in a white wine and gorgonzola cheese sauce and served with grilled polenta
- £16.95 **Vitello alla cordon blue**
Classic veal scallops filled with ham & cheese breaded and pan fried in butter
- £16.45 **Vitello ai porcini**
Scallops of veal pan fried in a wild mushroom chardonnay, wine and cream
- £16.95 **Cosciotto d'angelo**
Lamb shank slow cooked in vegetables served on a bed of roast garlic mash and wine jus
- £17.95 **Costolette d'agnello**
Rack of lamb served on a bed of red sweetened cabbage and balsamic rosemary wine jus
- £16.95 **Petto di anatra con ciliegie aromatiche**
Breast of duck in a brandy red wine jus with aromatic cherry
- £18.95 **Mezza anatra con arance**
Classic half duck in orange and brandy sauce

All main course dishes include seasonal vegetables & potatoes

Contorni

- £2.50 ***Fried courgette***
- £2.95 ***Wilted spinach butter, garlic & lemon***
- £2.40 ***French fries***
- £2.50 ***Mash potatoes and chives***

Insalate

- £2.95 ***Baby spinach leaves & walnut light dressing***
- £2.30 ***Tomato & onion salad***
- £2.50 ***Baby leaf mix salad***
- £3.50 ***Rocket, cherry tomato & parmesan flakes***

Dolci

- £4.85 **Baby Crostata di mele**
Italian apple cake served with vanilla ice cream and caramel
- £5.50 **Tortino al cioccolato**
Hot chocolate fondant served with vanilla ice cream
- £5.25 **Pera cotta al Barolo**
Poached pear in Barolo wine served with hazelnut ice
- £5.25 **Torta di ricotta**
Light cheese cake served with forest fruits
- £5.25 **Tiramisu**
Classic Italian finger sponge dessert
- £4.85 **House Special Panna Cotta**
Panna Cotta and forest fruits
- £4.25 **Gelati misti**
Ice cream (Amaretto, Chocolate, Vanilla, Strawberry, Pistachio, Hazelnut)
- £5.10 **Sorbetti**
Sorbet (Lemon, Green apple, Blackcurrant, Pear)
- £5.95 **Formaggi misti**
Italian cheese board

Coffee

- £1.95 **Espresso**
- £2.20 **Double espresso**
- £2.20 **Cappuccino**
- £1.95 **Tea**
- £1.95 **Filter coffee**
- £2.20 **Latte**
- £4.50 **Selection of liqueur coffee available**

Dessert wine & liqueurs

- £7.50 **Passito Pantelleria**
- £5.50 **Sautern**

For an Italian Finish

- | | | | |
|-------|---------------------------|--------|-------------------------------|
| £3.95 | Grappa Chardonnay | £3.95 | Strega |
| £3.95 | Grappa Pinto Grigo | £2.95 | Montenegro |
| £5.50 | Grappa Barolo | £3.95 | Fernet-Branca |
| £6.80 | Grappa Speciale | £3.95 | Martell |
| | | £3.95 | Vecchia Romagna |
| £2.95 | Amaretp do Saronno | £4.50 | Remy Martin V.S.O.P |
| £2.95 | Frangelico | £13.50 | Hennessy X.O |
| £2.95 | Averna | £14.00 | Remy Martin X.O |
| £3.95 | Limoncello | £3.95 | Janneau Grand Armagnac |
| £3.95 | Sambuca | £4.50 | Boulard Calvados |