

PORTOFINO

TAKEAWAY MENU

26 Victoria Road, Devonport, Auckland Phone: 445 3777

PASTA - All Main Size

\$14.00

LASAGNA AL FORNO

Traditional Portofino style lasagna.

CANNELLONI CASANOISTRA

Pasta with savoury meat filling, baked with tomato, cheese and bechamel sauce.

TORTELLINI ALLA PANNA

Crescents of pasta filled with chicken, served with ham, mushroom, garlic and cream sauce.

MACARONI MAFIOSI

Macaroni with bacon, chilli, garlic and a fresh tomato sauce.

FETTUCCINE DI POLLO

Spinach noodles with chicken, mushrooms, parmesan cheese, and a cream sauce.

FETTUCCINE TUTTOMARE

Spinach noodles blended with various selected seafoods and enhanced by a cream sauce.

VEGITARIAN FETTUCCINE

Mixed seasonal vegetables, garlic, herbs & lite cream sauce.

SPAGHETTI BOLOGNESE

"Just like Mama used to make".

SPAGHETTI CARBONARA

Blended with bacon, egg, parmesan cheese, and a cream sauce.

SPAGHETTI CARUSO

Served with mushrooms, bacon, herb and fresh tomato sauce.

SPAGHETTI MARINARA

Selected fresh seafoods, garlic, herbs and a Neapolitana sauce.

SPAGHETTI ARRABIATA

With mushrooms, capers, olives, chilli and a Neapolitana sauce (vegetarian).

PIZZA

Medium \$14.00 Large \$21.00

PIZZA OF BUTTON MUSHROOMS

Avocado, parsley, artichokes, and baked potatoes.

PIZZA OF SMOKED SALMON

Mussels, sun-dried tomatoes, prawns, garlic and oregano.

PIZZA OF SMOKED CHICKEN

Olives, sun-dried tomatoes, and spring onion.

PIZZA OF PEPPERONI SALAMI

Smoked ham, peppers, garlic and parmesan cheese.

PIZZA OF CAMEMBERT CHEESE

Avocado, smoked ham, prawns and greens.

We can make any pizza on request.

BISTECCA (steak)

\$15.00

BISTECCA AL PEPE NERO

Succulent scotch fillet grilled to your request, finished with thick ground pepper, garlic, dijon, brandy and a creamy brown sauce.

BISTECCA PORTOFINO

Scotch fillet flambéed in marsala, with cheese, tomato, and grilled.

BISTECCA MIGNON

Wrapped in bacon, garnished with mushroom, and a creamy brandy sauce.

FILLETTO MEDICI

Grilled, with chilli, capsicum, and a Neapolitana sauce.

SCALLOPINE (snitzel)

\$15.00

PARMIGIANA

Lean escalopes pan-fried, flambéed in wine, topped with ham, asparagus, tomato, mozzarella cheese and grilled.

PICCANTE

Pan-fried with onion, chilli, capsicum, olives, caper and a Neapolitana sauce.

MARSALA

Gently sautéed in butter and mushrooms, flambéed in white wine marsala, a dash of cream and parsley.

AVOCADO

Pan-fried veal with mushrooms, avocado, herbs, and a wine cream sauce.

COPENHAGEN

Lean escalopes pan-fried and topped with camembert, half apricots and a marsala wine cream sauce.

POLLO (chicken)

\$15.00

CHICKEN PANCAKE

Savoury pancake filled with fresh chicken, mushrooms and camembert with a supreme sauce.

POLLO CACCIATORE

Boneless breast of chicken served in a caper, olive, capsicum, garlic, chilli, onion and a Neapolitana sauce.

POLLO ANGELINA

Tender breast of chicken gently sautéed with a canopy of camembert and a galliano mango cream sauce.

POLLO FLORENZA

Breast of chicken pan-fried with slivered hazelnuts, flambéed in a frangelico cream sauce.

PESCE (fish)

\$15.00

PESCE COLABRESE

Fresh fish fillet pan-fried with capers, olives and garlic lemon sauce.

PESCE PORTOFINO

Fresh market fish gently pan-fried with shrimps, champagne, and a cream lemon sauce.

CALAMARI LUCIANA

Pan-fried fresh squid rings served with capers, herbs, wine, a dash of cream and a Neapolitana sauce.

\$23.00

GAMBERONI INFERNO

Australian king prawns served in the shell, with garlic, wine, and a Neapolitana sauce.

GARLIC KING PRAWNS

Australian king prawns served in the shell, sautéed with a garlic wine cream sauce.

EXTRAS (on the side)

Fresh garden salad, Italian dressing.	\$5.00
Seasonal fresh vegetables.	\$5.00
Garlic Pizza Bread	\$5.00