

Starters

BOWL OF OLIVES	2.45
SOUP OF THE DAY	3.45 V
Please ask the staff	
SPICY POTATO SKINS	4.35 V
Deep fried and served with a choice of dip	
GARLIC MUSHROOMS	4.45 V
<i>Sautéed in garlic butter and white wine</i>	
CHICKEN GOUJONS	4.55
In breadcrumbs with a choice of dip	
GREEK SALAD	4.85 V
With cucumber, onion, olives, tomato and Feta	
PÂTÉ OF THE HOUSE	4.75
Chicken liver pâté served with toast	
SALMON FISHCAKES	4.95
Served with a lemon and parsley sauce	
BRUSCHETTA V	4.75
With Feta cheese, garlic tomatoes and basil	
GOAT'S CHEESE	4.95 V
Deep fried and served with red onion marmalade	
ALGERIAN MERGUEZ	4.95
Lamb sausages in spicy tomato sauce with rice	
SQUID RINGS	4.95
Deep fried and served with garlic mayonnaise.	
PRAWN COCKTAIL	5.45
Greenland Prawns with Marie-Rose sauce	
KING PRAWNS	6.95
Sautéed in garlic butter and wine. Served with rice.	
PORTOTRIO Great for sharing	8.65
Japanese breaded prawns, Onion Rings and Squid Rings served with our choice of dips	
HALF PASTA of your choice	4.95

V Suitable for Vegetarians

Garlic Breads

Plain	2.95
With Rosemary	2.95
With Pesto	2.95
Mexican, with Chillies	3.45
With Tomato	3.45
With Cheese	3.45
With Cheese and Tomato	3.85

PASS da PASTA

SPAGHETTI BOLOGNESE	7.95
Served with the classic meat and tomato sauce	
FUSILLI RUSTICA	7.95
With broccoli, chicken, garlic and Parmesan in a cream sauce	
CANELLONI con RICOTTA	7.85 V
Stuffed with Spinach and Ricotta	
FARFALLE ATLAS	7.85 V
With a light tomato sauce, pesto, red onion and feta cheese	
PENNE ARRABBIATA	7.85 V
In a tomato sauce with chillies and olives	
PENNE AL PESTO	7.85 V
Pasta tubes with cream, mushrooms and pesto	
VEGETARIAN GRATIN	7.85 V
Penne baked with vegetables in a tomato and cheese sauce	
FUSILLI PRIMAVERA	7.85 V
With grilled vegetables in tomato sauce	
VEGETARIAN RISOTTO	7.95 V
With courgettes, peas and sweet peppers	
TORTELLINI à la CRÈME	8.25
Meat filled pasta in cream with ham and mushrooms	
PENNE CARBONARA	8.15
In a creamy cheese sauce with bacon and mushrooms	
LASAGNA	8.15
Baked with the classic Bolognese and Béchamel sauces	
PENNE BENITO	8.15
With Bolognese sauce, chicken, chillies and cream	
SEAFOOD RISOTTO	8.25
With peppers, onion, prawns and smoked haddock	
PENNE AL MORO	8.15
With Merguez sausages, olives, chillies and tomato sauce	
SPAGHETTI PORTOFINO	8.45
With fresh salmon, prawns, tomato sauce and cream	

If you are not keen on an ingredient, we'll skip it!

Salads

Greek Salad	£10.45
With cucumber, onion, olives, tomato and Feta	
Mediterranean Salad	£10.45
With Feta, Pineapple, Pepperoni and pesto dressing	
Cajun Chicken Salad	£10.95
Spicy chicken with bacon pieces and garlic cream dressing	



Est. October 1997

Portofino.co.uk

With Main Courses (Excluding Pizzas and Pastas)

PLEASE CHOOSE ONE SIDE DISH

**Potatoes and Vegetables
or Mixed Salad
or Chips**

PIZZA PIZZA PIZZA

If you're not keen on a topping, we'll skip it!

MARGHERITA 7.45 V

Tomato, Cheese and Oregano

The following pizzas include cheese and tomato

VEGETARIAN 7.65 V

Mushrooms, Onions and Peppers

CABRESE 7.65 V

Goat's cheese, cherry tomatoes and rocket salad

NAPOLI 7.65

Anchovies, Olives and Capers

QUATTRO 7.85

Mushrooms, Onions, Ham and Peppers

ROMANA 7.85

Ham and Pepperoni Sausage

TROPICANA 7.85

Ham and Pineapple

KIEV 7.85

Chicken, Garlic and Mushrooms

INDIANA 7.85

Spicy Chicken, Peppers and Chillies

NEPTUNA 7.85

Tuna and Onion

VOLCANICA 7.85

Pepperoni Sausage, Red Onion and Chillies

AUGUSTINA 7.95

Merguez sausage, sweet peppers and olives

MARINARA 8.45

Prawns and Fresh Salmon

CALZONE 8.85

Have one of the above pizzas folded.

Extra topping £1 each



SALMON with LEEKS 12.95

Escalope in a creamy sauce with leeks and bacon

SALMON with HONEY 12.95

Escalope of salmon with Balsamic vinegar and honey

CAJUN SALMON 12.95

With Cajun spices and fried onions

KING PRAWNS in GARLIC 13.45

Sautéed in garlic butter and white wine

THAI KING PRAWNS 13.45

In a creamy coconut sauce

SPICY KING PRAWNS 13.45

Served in a spicy tomato sauce

"Chicks..."

Boneless Chicken Breast...

MILANESE 10.95

Deep fried in breadcrumbs on a light tomato sauce

ROSEMARINO 10.95

In a creamy garlic sauce with rosemary

BELLINI 10.95

With mushrooms, sweet peppers, red wine and cream

ALGERIAN 10.95

In a spicy tomato sauce with coriander

A LA CRÈME 10.95

In a creamy sauce with mushrooms and white wine

PÉPÉ 10.95

In a peppercorn sauce with Brandy and cream

PAESANO 10.95

In a creamy sauce with sage, mustard and garlic

PARMESAN 11.25

Deep fried in breadcrumbs on creamy cheese sauce

HOT PARMESAN 11.45

With pepperoni and Jalapenos in creamy cheese sauce

CHICKEN KING PRAWNS 14.25

Stuffed with king prawns in a peppercorn sauce

**Side
Orders
£1.95 each**

Onion Rings

Mushrooms

Chips

Mixed Salad

Extra Sauce

Extra

Vegetables

SIRLOIN STEAK £14.95

PLAIN, with onion rings and fried mushrooms

PEPPERED, peppercorns with cream and Brandy

DIANE, mushrooms, Brandy, mustard and cream

CHILIBILLY, tomato with peppers and chillies

PAESANO, cream, sage, garlic and mustard

CAROLINA, red wine, honey, red onion and garlic

CAJUN with Cajun spices and fried onions

CHASSEUR, mushrooms and red wine

Check out
the
Specials
Board

WHITE WINES

(1) =Dry (5) =Sweet

HOUSE WINE (2)	11.45
LAMBRUSCO BIANCO (4) <i>Italy</i>	8.95
Slightly sparkling white wine	
CULPEO (2) <i>Chile</i>	12.95
Sauvignon Blanc-Chardonnay. A gorgeous range of peach, banana and pineapple.	
Dr LOOSEN Riesling (4) <i>Germany</i>	13.45
A light medium-sweet gem that mingles with peach and apricot	
PINOT GRIGIO (2) <i>Italy</i>	13.95
Nice and rounded with a zippy lime finish	
ASTI SPUMANTE (3) <i>Italy</i>	15.50
Classic sparkling wine for any occasion.	
MOET & CHANDON (3) <i>France</i>	35.00
Best known Champagne in the World	

COLD BEVERAGES

Lager (½pint £1.60)	3.10
Beer (½pint £1.50)	2.90
Woodpecker	1.90
Magners	2.30
Bottled Lagers	3.00
Alcopops	3.00
Soft Drinks, Appletize	1.60
Juices and Mixers	1.30
Glass of wine (175ml)	3.40
Glass of wine (250ml)	3.95
Spritzer (Wine and Soda)	3.90
J2O	1.90
Mineral Water –still or fizzy (330ml)	1.70



Est. October 1997

Make Sure You Leave Room

The Desserts

Meet the full team

Krimo's



CASA DEL MAR

A league of our own

RED WINES

(a)=Light (e) =Full-bodied

HOUSE WINE (c) Bottle	11.45
CULPEO (c) <i>Chile</i>	12.95
Cabernet Sauvignon-Merlot. A beautiful swirl of ripe plums, raspberry and strawberry jam.	
MONTEPULCIANO d'Abbruzzo (d) <i>Italy</i>	13.95
A mouth filling, fruity wine	
NORTON Malbec (d) <i>Argentina</i>	14.95
This Malbec is Argentina's most successful grape. Big, rich and meaty with plentiful, soft, smooth tannins and deep, warm, spicy fruit.	
CONDE de VALDEMAR (d) <i>Spain</i>	19.95
Fine fruity aromas interspersed with well-integrated vanilla oak. Rounded and well-structured with a long, persistent finish.	

ROSÉ WINES

BOUGRIER Anjou (3) <i>France</i>	13.95
A Grenache Rosé with a great taste of crushed strawberries with a streak of vanilla	
Ernest & Julio GALLO (3) <i>USA</i>	13.95
Grenache Rosé with berry-like flavours, easy to drink anytime.	

HOT BEVERAGES

Cup of Filter Coffee	1.40
Pot of Tea	1.70
Herbal Tea	1.70
Espresso	1.40
Large Espresso	1.70
Cappuccino or Latté	1.90
Hot Chocolate	1.50
Liqueur Coffee	4.10
Cup of Decaffeinated Coffee	1.40

**Most probably the Happiest
Eating House in the Area !**