



NORTON
STREET

PORTOFINO

BEVANDE

BEERS

Cascade Light	6.00	Pure Blonde (LowCarb)	7.00	Peroni	7.50
James Boag's	7.00	Crown	7.00	Corona	7.50
Peroni Leggera	7.50	Menabrea	7.50	Stella.....	7.50

SOFT

Coke, Diet Coke, Lemon Squash, Lemonade, Fanta	3.90				
Tonic, Soda, Dry Ginger Ale	3.00				
Lemon, Lime and Bitters/ Lime and Soda	4.80				
S.Pellegrino Chinotto	3.90	S.Pellegrino Mineral Water..... Large	7.00	S.Pellegrino Mineral Water ... Small	4.00
100% Orange Juice	4.00	Still Mineral Water	Large 7.00	Still Mineral Water	Small 4.00

PIZZA CRUSTS

Garlic.....	4.90	Pomodoro	4.90	Olive Paste	4.90
Herb	4.90	Pesto.....	4.90	Anchovy	4.90
Bruschetta.....	7.90	Chilli, herb and garlic	4.90	Mozzarella and Garlic	5.90

INSALATE

NOSTRA - Assorted garden leaves, tomatoes, onions, cucumbers, Kalamata olives and salsa verde dressing	(small)9.90	(large) 13.90
MESCULIN - A variety of mixed young salad leaves with balsamic and E.V olive oil dressing	(small)8.90	(large) 11.90
RUCHETTA - A salad of young rocket, semi-dried tomatoes, shaved parmesan and balsamic vinaigrette	14.90		
CAPRESE - Bocconcini, vine ripened tomatoes, pesto, cracked pepper, balsamic and E.V olive oil.....	18.90		
CAESAR - Baby cos, garlic toasts, crispy bacon and parmesan shavings.....	18.90		
CHICKEN CAESAR - Baby cos, garlic toast, crispy bacon and parmesan with chicken	24.90		

PRIMI PIATTI

ANTIPASTO PORTOFINO - A cold selection of seasonal and traditional delicacies	(for 1)19.90	(for 2) 28.90
FUNGHI RIPIENI - Roasted field mushrooms filled with goat's cheese, rosemary, garlic and breadcrumbs on rocket	14.90		
CARPACCIO DEL GIORNO - See our Chef's Suggestions	POA		
CARPACCIO DI MANZO - Thinly sliced fillet of raw beef with E.V olive oil, shaved parmesan and rocket.....	16.90		
CALAMARI ALLA GRIGLIA - Grilled calamari with garlic, fresh herbs, lemon and balsamic	17.90		
POLPI PORTOFINO - Grilled octopus marinated in garlic and chilli, tossed in pesto, red capsicum and pinenuts.....	17.90		

SECONDI PIATTI

FUNGHI RIPENI - Roasted field mushrooms filled with goats cheese, rosemary, garlic and breadcrumbs on rocket	21.90
VITELLO PORTOFINO - Pan fried veal with semi-dried tomatoes, roast capsicum, garlic, pesto, chilli and a touch of cream on soft parmesan polenta.....	26.90
POLLO BIANCO E LIMONE - Crispy skinned oven roasted chicken breast with lemon and white wine, green peppercorns, shallots and cream on seasonal vegetables.....	26.90
GAMBERONI PORTOFINO - Whole king prawns marinated and grilled with roast garlic aioli	44.90
BISTECCA PORTOFINO - See our Chef's Suggestions	POA
POLLO CON PANCETTA - Chicken breast oven baked with pancetta on a bed of soft parmesan polenta with a tomato & sage jus.....	26.90
VITELLO CON FUNGHI - Pan fried veal with a ragu of forest mushrooms and served on a bed of potato mash	26.90
PIATTO MISTO - Char-grilled assorted seafood : king prawns, crab, scampi, baby octopus, calamari, New Zealand mussels, fresh fish of the day and Moreton Bay bugs with salmoriglio dressing (platter for 1).....	54.90
CALAMARI ALLA GRIGLIA - Grilled calamari with garlic, fresh herbs, lemon and balsamic	24.90
COZZE AL SUGO - Black lipped mussels in the shell with roast garlic, tomato, basil sauce served with parmesan toasts.....	25.90
POLPI PORTOFINO - Grilled octopus marinated in garlic and chilli, tossed in pesto, red capsicum and pinenuts.....	24.90
PESCE DEL GIORNO - See our Chef's Suggestions for today's fish special.....	POA

All prices are GST inclusive

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AT PORTOFINO

quality of both products and service are our key objectives. As Portofino is a small town in Italy's North-west, we consider seafood to be our specialty. We also pride ourselves on the extensiveness and diversity of our menu.

We welcome patrons who wish to BYO (bottled wine only). Corkage is \$3.00 per person. Our liquor license only extends to those who wish to dine. A minimum order of one main meal per person is required.

For groups of ten or more we have 'Special Occasion Menus' which can be arranged in advance. Cakes can also be arranged. For those wishing to bring their own cakes there is a fee of \$3.00 per person. Groups are expected to settle their accounts as one. Calculators provided upon request.

GLOSSARY :

Pesto - blend of fresh herbs, pinenuts, garlic, parmesan and E.V. olive oil.

Bocconcini - fresh baby mozzarella.

Balsamic - sweet red wine vinegar of Modena.

Mascarpone - a smooth, Italian cream cheese.

A i o l i - garlic mayonnaise.

Aborio - a plump Italian short grain rice.

Verjuice - the acidic juice made from unripened grapes.

E.V. olive oil - extra virgin olive oil.

Salsa Verde - a dressing made from a blend of ingredients including parsley, capers and lemon juice.

CONTORNI

Marinated Kalamata olives	4.90
Chips	6.90
Seasonal vegetables	7.90
Potato mash	7.90

PASTA E RISOTTI

PENNE PROSCIUTTO - Semi-dried tomatoes, garlic, prosciutto, chives, roast walnut oil and parmesan shavings	17.90
PENNE AI FUNGHI - Assorted forest mushrooms, cream, parmesan and fresh parsley	14.90
LINGUINI CAMPAGNOLA - Char-grilled marinated eggplant, bocconcini, basil and tomato	18.90
LINGUINI AL POLLO - House smoked chicken breast, shitake mushrooms, mascarpone, chives and cream	18.90
GNOCCHI POMODORO E BASILICO - Soft potato dumplings in a sauce of fresh tomato and leaf basil	16.90
GNOCCHI FORMAGGI - Potato dumplings with mascarpone , gorgonzola, bocconcini, parmesan and a touch of cream	18.90
SPAGHETTI AI FRUTTI DI MARE - Tossed with assorted trawler fresh seafood in garlic, basil and tomato	26.90
SPAGHETTI CON ZUCCA - Diced pan roasted butternut pumpkin, sautéed smoked chicken breast and a touch of cream	19.90
LINGUINI CON GAMBERONI - Sautéed Prawns with julienne of sundried tomato, olive cheeks, shallots, garlic, chilli and parmesan	21.90
RAVIOLI DEL GIORNO - See our Chef's Suggestions for today's ravioli special.....	POA
PASTA AL RAGU - Your choice of penne or spaghetti in a sauce of slow cooked lean veal, tomato, onion and basil.....	17.90
LASAGNA DI CASA - A traditional recipe with layers of pasta, veal ragu, tomato and besciamella sauce	19.90
RISOTTO MISTOMARE - Assorted trawler fresh seafood, garlic, basil and tomato	26.90
RISOTTO DEL GIORNO - See our Chef's Suggestions for today's risotto special	POA

PIZZAS

PORTOFINO - Double smoked leg ham, cabanossi, roast capsicum, mushroom, onions, pineapple, anchovies and olives.....	19.90
MARGHERITA - Abundance of mozzarella, oregano and cracked pepper	15.90
QUATTRO FORMAGGI - Mozzarella, Gorgonzola, Provolone and shaved Parmesan.....	19.90
VEGETARIAN - Mushrooms, onions, roast capsicum, charred eggplant, olives and garlic	18.90
NAPOLETANA - Anchovies, olives and oregano	17.90
SPINACH - Spinach, fetta and olives	22.90
CAPRICCIOSA - Double smoked leg ham, mushrooms and olives.....	18.90
PESCATORE - Assorted trawler fresh seafood marinated in garlic, cracked pepper and parsley.....	23.90
GAMBERI - Prawns, chilli and garlic.....	25.90
CALABRESE - Salami, mushrooms, olives and a touch of chilli.....	18.90
SICILIANA - Double smoked leg ham, artichoke hearts, roast capsicum, anchovies and oregano	18.90
MEDITERRANEO - Roast capsicum, artichoke hearts, fetta, olives and sundried tomatoes	18.90
MELANZANA - Double smoked leg ham, charred eggplant and fetta.....	18.90
CARNE - Double smoked leg ham, cabanosi and salami.....	18.90
MESSICANA - Doubled smoked leg ham, capsicum, salami, onion and chilli	18.90
DELLA CASA - Fresh Italian sausages, forest mushrooms, rocket and shaved parmesan	22.90
CAMPAGNOLA - Marinated eggplant, roast capsicum, artichokes and olives.....	18.90
AL PROSCIUTTO - Prosciutto, rocket and shaved parmesan.....	22.90
AL POLLO E ZUCCA - smoked chicken, roasted pumpkin, mushroom	19.90

Basic extras 1.00, gourmet 2.50, meats 2.00

Halves are not available

A \$3.00 per person surcharge applies on all public holidays

Corkage is \$3.00 per person | Cakeage is \$3.00

All prices are GST inclusive