



## 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.

DOLCE  
CAFE



# Portofino

Family Owned Restaurants  
Est. 1980

[www.portofino.co.nz](http://www.portofino.co.nz)

DOLCI · DESSERT

all our deserts are made in house by our pastry chef

<b>panna cotta</b> traditional italian dessert	12.5
<b>gelato della casa</b> the delightfully fresher tasting italian ice cream, low fat, yet creamy & full of flavour	14.5
<b>sorbetto al limone</b> refreshing homemade lemon sorbet	13.5
<b>profiterol fondente</b> profiterole-choux filled w. custard & covered in chocolate & icing sugar	15.5
<b>cheese cake monterosa</b> original home made recipe w. cream cheese, a biscuit base, lemon juice & fresh cream, flavoured w. liquor	15.5
<b>tiramisu classico</b> traditional dessert just like nonna used to make	17.5
<b>torta al cioccolato</b> italian chocolate cake	17.5
<b>affogato (without liqueur)</b> a scoop of french vanilla gelato served alongside an espresso coffee	12.5
<b>affogato with liqueur</b> a scoop of french vanilla gelato served alongside an espresso coffee & your favourite liqueur: - Frangelico, Kahlua, Baileys, Amaretto	19.5

BYO cake charge \$2 per person

COFFEE

cappuccino	5.5	hot chocolate	6.5
flat white	5.5	tea	5.5
café latte	6.5	iced tea	6.5
long black	5.5	iced coffee	8.5
espresso	5.0	iced chocolate	8.5
macchiato	5.0	corretto with grappa	9.5
mochaccino	6.5	biscotti	1.5
decaffe	add .50		
all special coffees with liqueurs are available			18.5

DESSERT WINES

	90ml	bottle
<b>Deen De Bortoli Botrytis Semillon</b> 375ml   Australia	10.5	42.5
<b>Moscatò Sicilia</b> 750ml   Italy	11.5	58.5
<b>Jules Taylor Late Harvest Sauvignon Blanc</b> 375ml   Malborough		64.5

PORT · SHERRIES

	60ml	bottle
<b>Garibaldi Marsala Tawny  </b> 375ml   Italy	12.5	79.5
<b>Garibaldi Marsala Tawny  </b> 750ml   Italy	12.5	79.5
<b>Barros Ruby  </b> Portugal	11.5	69.5
<b>Barros Tawny  </b> Portugal	14.5	135.0
<b>TioPepe Sherry  </b> Spain	10.0	

GRAPPA · LIQUEURS

Jack Daniel’s Tennessee Honey	12.5	Averna	12.5
Baileys Irish Cream	13.5	Southern Comfort	12.5
Ouzo	12.5	Drambuie	12.5
Galliano	12.5	Cointreau	12.5
Sambuca Black	12.5	Tia Maria	13.5
Kahlua	13.5	Jagermeister	12.5
Malibu	13.5	Chambord	12.5
Nocino Toschi	13.5	Fernet Menta	13.5
Hapsburg Absinthe	12.5	Pimms	13.5
Agavero	13.5	Campari	13.5
Midori	13.5	Amaretto	13.5
Limoncino	12.5	Frangelico	13.5
Amaro Montenegro	12.5	Sambuca White	12.5
Grappa Di Casa	12.5	Grand Marnier	13.5
Grappa Premium	14.5	Fernet Branca	13.5
		Pernod	12.5

BRANDY · COGNAC · CALVADOS

	45ml
<b>Vecchia Romagna Brandy</b>	12.5
<b>Courvoisier</b>	16.5
<b>Remi Martin XO</b>	39.5