

CIAO NOSTRI CLIENTI WELCOME TO OUR RESTAURANT

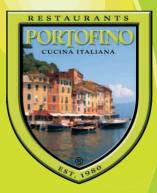
Here we introduce very traditional Italian cuisine. Our dishes mostly reflect a Northern influence, but more importantly the inspirations come from the resources of New Zealand produce. Our dishes represent a certain AL FRESCO quality. Our aim is to develope a style which reflects the best of Italian 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. DOLCI E CAFE

www.portofino.co.nz



Portofino

Family Owned Restaurants

- DOLCI · DESSERT ------

all our deserts are made in house by our pastry chef

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

COFFEE -

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cappuccino	5.5	hot chocolate		6.5	Jack Daniel's Tennessee Honey	12.5	Averna	12.5
flat white	5.5	tea		5.5	Baileys Irish Cream	13.5	Southern Comfort	12.5
café latte	6.5	iced tea		6.5	Ouzo	12.5	Drambuie	12.5
long black	5.5	iced coffee		8.5				
espresso	5.0	iced chocolate		8.5	Galliano	12.5	Cointreau	12.5
macchiato	5.0	corretto with grapp	а	9.5	Sambuca Black	12.5	Tia Maria	13.5
mochaccino	6.5	biscotti		1.5	Kahlua	13.5	Jagermeister	12.5
decaffe	add .50				Malibu	13.5	Chambord	12.5
all special coffees with liqueurs are available			18.5	Nocino Toschi	13.5	Fernet Menta	13.5	
					Hapsburg Absinthe	12.5	Pimms	13.5
					Agavero	13.5	Campari	13.5
DESSERT WINES			Midori	13.5	Amaretto	13.5		
			90ml	bottle	Limoncino	12.5	Frangelico	13.5
Deen De Bortoli Botrytis Semillon 375ml Australia 10.5		42.5	Amaro Montenegro	12.5	Sambuca White	12.5		
				Grappa Di Casa	.12.5	Grand Marnier	13.5	
Moscato Sicilia 750ml Italy 11.5		58.5	Grappa Premium	14.5	Fernet Branca	13.5		
Jules Taylor Late Harvest Sauvignon Blanc 375ml Malborough		64.5			Pernod	12.5		
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PORT · SHERRIES

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

BYO cake charge \$2 per person

----- GRAPPA · LIQUEURS -

BRANDY · COGNAC · CALVADOS	
	45ml
Vecchia Romagna Brandy	12.5
Courvoisier	16.5
Remi Martin XO	39.5