

| Stuzzichini | HOT GARLIC & SEA SALT FOCACCIA with tomato with swiss cheese MARINATED GREEN & BLACK OLIVES | 3.70 3.95 3.95 4.95 |
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| Sharing Antipasto | CLASSIC ITALIAN a selection of cured meats, parma ham & sa mozzarella, olives, Italian mixed pickles & bra | |
| Antipusoo | SEAFOOD smoked salmon, crayfish, prawns, tuna paté, fresh baked bread, marie rose dip, lemon we | |
| Artisan Pasta | RISOTTO ALLO ZAFFERANO lovingly made with golden saffron strands & saute of wild mushrooms | 13.95 |
| | HOMEMADE LASAGNA AL FORNO layers of pasta , rich beef ragu & creamy cheese sauce | 12.95 |
| | PENNE ALLA CREMA DI SCAMPI crayfish tails cream chilli & cherry tomatoes | 14.50 |
| | PACCHERI MADRAS beef fillet strips & curry | 14.95 |
| | LINGUINI PORTOFINO HOUSE SPECIALITY king prawns, mussels, calamari, clams, white wine & cherry tomatoes | 15.95 |
| | PACCHERI SALSICCIA tasty Italian sausage, tomato & chilli | 13.50 |
| | TAGLIATELLE SALMONE fresh & smoked salmon cream | 13.95 |
| | PENNE SICILIANA tomatoes, olives, capers, garlic & chilli | 12.95 |
| | LINGUINI COZZE E NDUJA fresh mussels, nduja, garlic, parsley & white | 14.50 wine |
| | RISOTTO MARINARA house speciality with fresh seafood, garlic, chilli, white wine, basil & cherry tomatoes | 15.95 |
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ROCKET & PARMESAN SALAD

TOMATO & RED ONION SALAD

WILTED SPINACH WITH CHILLI & OLIVE OIL

MIXED SALAD BOWL

SWEET POTATO FRIES

FRENCH FRIES

Contorni

| | SEAFOOD smoked salmon, crayfish, prawns, tuna paté, fresh baked bread, marie rose dip, lemon we | 16.50 dges |
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| , | RISOTTO ALLO ZAFFERANO lovingly made with golden saffron strands & saute of wild mushrooms | 13.95 |
| | HOMEMADE LASAGNA AL FORNO layers of pasta , rich beef ragu & creamy cheese sauce | 12.95 |
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| | LINGUINI COZZE E NDUJA fresh mussels, nduja, garlic, parsley & white | 14.50 wine |
| | RISOTTO MARINARA house speciality with fresh seafood, garlic, chilli, white wine, basil & cherry tomatoes | 15.95 |
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| Antipasti | HOMEMADE SALMON FISH CAKE dressed leaves, hollandaise sauce | 7.50 |
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| | CRISP FRIED CALAMARI homemade chilli jam | 7.50 |
| | SAUTÉ OF KING PRAWNS with chilli & garlic | 11.95 |
| | CRISPY DUCK SPRING ROLLS homemade chilli jam | 7.95 |
| | A BOWL OF FRESH MUSSELS cream white wine, spring onions & garlic | 8.95 |
| | FRESH GRILLED ASPARAGUS 'PARMIGIANA | 7.95 |
| | CAPRESE SALAD buffalo mozzerella, tomato & basil | 8.00 |

INT HOUSEBURGER 13.95 100% pure beef, melted cheese, crisp fried shallots, salad, dill pickle on a gourmet bun, 1000 island dip & fries add bacon 2.50 blue cheese 2.00

Specialita della Casa

PERI PERI CHICKEN 15. grilled chicken breast, salad, fries & chilli mayo 15.50

SICILIAN SLOW ROAST LAMB 16.95 marinated with lemon, thyme & oregano, slow cooked with potatoes & onions, mixed salad with feta & olives

CACIUCCO 19.95 house speciality seafood stew, clams, calamari, mussels king prawns with chick peas, chorizo & tomato

SALMON HOLLANDAISE 15.95 grilled asparagus, medley of vegetables, roast potatoes & hollandaise CHICKEN CACCIATORA 15.50 slow roast chicken with tomatoes, onions & herbs, crisp thin fries JAMBALAYA 15.95

BEEF FILLET MEDALLIONS sauté of wild mushrooms, garlic wine & parsley Italian roast potatoes

Cajun rice with chicken, king prawns, chorizo

& peppers

RIB EYE STEAK 80Z 19.95 grilled tomato & mushrooms, fries & peppercorn sauce

CHICKEN ALLA CREMA 15.95 cream, mushroom, white wine, rice or fries

AUG 2021

ALL 4.50

BISTRO

