

## Antipasti

<b>Pizza Garlic Bread</b> <span style="color: green;">V</span>	£6
<b>Pizza Garlic Cheese or Tomato</b> <span style="color: green;">V</span>	£8
<b>Pizza Garlic Bread Special</b> <span style="color: green;">V</span>	£9
Mozzarella, caramelised onion and balsamic reduction	
<b>Bruschetta</b> <span style="color: green;">V</span>	£6
Toasted bread topped with diced tomato, red onion, garlic & basil	
<b>Olives &amp; Sun-dried Tomatoes</b> <span style="color: green;">V</span>	£4
Marinated with garlic, oregano and lemon	
<b>Antipasto - for sharing</b>	£16
Italian cured meats, cheese & olives	
<b>Gamberoni al Aglio</b>	£10
King prawns sautéed in garlic butter & white wine, served with boiled rice	
<b>Gamberoni Tempura</b>	£10
King and tiger prawns dipped in batter & deep fried. Served with sweet chilli sauce	
<b>Cozze</b> (seasonal)	£9
Fresh mussels served with toast	
1. Tomato, chilli, garlic & onion sauce	
2. Cream, white wine, garlic & onion sauce	
<b>Calamari</b>	£9
Lightly battered squid rings, deep fried & served with a tartar sauce dip	
<b>Polpette al Purgatorio</b>	£8
Homemade meatballs cooked in a spicy tomato sauce. Served with toast	
<b>Sanguinaccio</b>	£8
Black pudding served on toasted bread, and topped with a creamy peppercorn sauce	
<b>Pate</b>	£7
Homemade chicken liver pate, served with caramelised red onion & toasted bread	
<b>Funghi al'Aglio</b> <span style="color: green;">V</span>	£6
Mushrooms panfried with garlic and butter	
<b>Insalata Caprese</b> <span style="color: green;">V</span>	£8
Sliced tomato and baby mozzarella, drizzled with basil olive oil	
<b>Potato Skins</b> <span style="color: green;">V</span>	£6
Deep-fried and served with garlic mayonnaise & barbecue dips	
<b>Soup of the Day</b> (ask about allergens)	£5
Please ask a server for today's soup. Served with homemade bread	

## Insalate

<b>Insalata Cesare</b>	£9 / £13
Mixed leaves with chicken, croutons and parmesan shavings, drizzled with Caesar dressing	
<b>Insalata Daniele</b>	£9 / £13
Mixed salad with chicken, Mediterranean vegetables & mozzarella. Dressed with a vinaigrette	
<b>Insalata Nizzarda</b>	£9 / £13
Mixed salad with tuna, olives, hard-boiled egg, green beans & herb potatoes	
<b>Insalata Greca</b> <span style="color: green;">V</span>	£8 / £12
Mixed leaves with feta cheese, olives, cucumber, peppers, tomato, red onion and oregano	

## Pasta

Please choose your pasta type when ordering from the choice below

	Penne	Tagliatelle
	Spaghetti	Gluten Free
<b>Gamberoni</b>	£16	
King prawns, tiger prawns, onions, parsley, white wine & butter		
<b>Salmone</b>	£14	
Smoked salmon, cherry tomatoes & creamy tomato sauce		
<b>Pescatora</b>	£15	
Mixed seafood, tiger prawns & tomato sauce		
<b>Bolognese</b>	£13	
Homemade bolognese sauce		
<b>Carbonara</b>	£13	
Pancetta, egg and cream sauce		
<b>Francesca</b>	£14	
Chicken, pancetta, sun-dried tomatoes, parmesan & cream sauce		
<b>Polpette</b>	£14	
Homemade meatballs, garlic, onion, chilli & tomato sauce		
<b>Roma</b>	£14	
Chicken, mushrooms, onion, cream & tomato sauce		
<b>Natalie</b>	£14	
Chicken, pesto & cream sauce		
<b>Siciliana</b>	£14	
Pepperoni, mushrooms, onions, garlic, chilli & creamy tomato sauce		
<b>Amatriciana</b>	£13	
Pancetta, onions & tomato sauce		
<b>Luca</b> <span style="color: green;">V</span>	£13	
Broccoli, green beans, garlic, chilli & olive oil		
<b>Arrabiata</b> <span style="color: green;">V</span>	£13	
Roast peppers, garlic, chilli & tomato sauce		
<b>Genovese</b> <span style="color: green;">V</span>	£12	
Pesto sauce		
<b>Napoli</b> <span style="color: green;">V</span>	£11	
Tomato sauce		

## Gnocchi

Homemade potato dumplings. Can be ordered as a starter or a main course.

<b>Bolognese</b>	£9 / £13
Our homemade minced beef sauce	
<b>Novara</b> <span style="color: green;">V</span>	£9 / £13
Rosemary, blue cheese and cream sauce	

## Please Note

A voluntary service charge of 10% will be added to parties of 8 guests or more. All gratuities and service charges are shared amongst all members of staff. This includes any gratuities paid for using a credit or debit card

## Pasta Fatta in Casa

<b>Pasta alla Scoglio</b>	£16
Homemade linguini with king prawns, mixed seafood & cherry tomatoes, in a light tomato sauce	
<b>Pasta Agricola</b>	£15
Homemade linguini cooked with pancetta, asparagus, cherry tomatoes & olive oil	
<b>Panzarotti</b> <span style="color: green;">V</span>	£15
Homemade potato ravioli, filled with ricotta & spinach, cooked in a creamy tomato sauce and topped with parmesan shavings & rocket	

## Risotto

All risottos are prepared using onion, butter & parmesan

<b>Gamberoni</b>	£16
King prawns, tiger prawns, parsley & white wine	
<b>Pescatora</b>	£15
Mixed seafood, tiger prawns & light tomato sauce	
<b>Gabriella</b>	£14
Chicken, fresh spinach, cherry tomatoes & garlic	
<b>Piemontese</b>	£13
Bolognese, roast peppers, mushrooms, garlic & chilli	
<b>Funghi</b> <span style="color: green;">V</span>	£13
Mushrooms, garlic & truffle oil	
<b>Vegeteriana</b> <span style="color: green;">V</span>	£13
Mediterranean vegetables, mushrooms & tomato sauce	

## Pasta al Forno

Pasta dishes finished off in the oven

<b>Lasagna</b>	£13
Layers of pasta, bolognese sauce & béchamel. Topped with mozzarella	
<b>Canelloni</b>	£13
Pancakes stuffed with minced pork & spinach. Baked with Bolognese sauce & béchamel	
<b>Calabrese</b> <span style="color: green;">V</span>	£13
Pasta tubes cooked with Mediterranean vegetables, béchamel & tomato sauce. Topped with cheese & baked in the oven	
<b>Penne al Forno</b>	£13
Bolognese sauce, béchamel, egg and ham. Baked in the oven and topped with parmesan	

## Pizza

All pizzas have a 12" homemade base, topped with a herb tomato sauce and 100% mozzarella cheese.

Gluten free base ( + £1 )	
<b>Quattro Stagioni</b>	£13
Ham, mushrooms, roast peppers and onions	
<b>Napoli</b>	£13
Anchovies, capers & olives	
<b>Inferno</b>	£13
Pepperoni, fresh chilli & garlic	
<b>Boshetto</b>	£13
Homemade Bolognese sauce	
<b>Kiev</b>	£13
Chicken & garlic	
<b>Hawaii</b>	£13
Ham & pineapple	
<b>Mexicana</b>	£14
Cajun chicken, roast peppers & fresh chilli	
<b>Parma</b>	£15
Buffalo mozzarella, Parma ham, rocket and parmesan shavings	
<b>Carnivore</b>	£15
Pepperoni, chicken, meatballs, fresh chilli & garlic	
<b>Marinara</b>	£15
Prawns, mixed seafood & garlic	
<b>Calzone</b> (folded)	£14
Ham, mushrooms & onions	
<b>Calzone Rustica</b> (folded)	£15
Ham, chicken, pepperoni, garlic and chilli	
<b>Monza</b> <span style="color: green;">V</span>	£13
Potato and blue cheese	
<b>Quattro Formaggi</b> <span style="color: green;">V</span>	£13
Four cheeses	
<b>Vegetariana</b> <span style="color: green;">V</span>	£13
Roast peppers, mushrooms and onions	
<b>Buffalo</b> <span style="color: green;">V</span>	£14
Buffalo mozzarella, cherry tomatoes and fresh basil	
<b>Margherita</b> <span style="color: green;">V</span>	£10
Mozzarella & tomato sauce	

## KIDS MENU

For kids up to 10 years old

<b>Fruit Shoot</b>	---
<b>Half Pizza &amp; Chips</b>	
<b>Half Pasta &amp; Chips</b>	
<b>Breaded Chicken Strips &amp; Chips</b>	
<b>Scoop of Ice Cream</b>	---
	£9

## Carne e Pesce

Our meats are grilled to order & include a side order. Chicken dishes and Surf and Turfs are cooked in the sauce unless asked otherwise. Sauces for steaks are served on the side.

<b>Chicken Breast</b>	£14
<b>Sirloin Steak</b> (10oz)	£22
<b>Fillet Steak</b> (8oz)	£27
<b>Pepe Verde sauce</b>	£3
Creamy peppercorn sauce	
<b>Diane sauce</b>	£3
Mushroom, onion & mustard sauce	
<b>Pizzaiola sauce</b>	£3
Anchovies, olive, onion, garlic, oregano & tomato sauce	
<b>Novara sauce</b>	£3
Blue cheese sauce	
<b>Surf and Turf</b>	£6
Cooked with king prawns & sautéed in garlic butter & white wine	
<b>Involtini di Pollo</b>	£18
Chicken breast rolled in parma ham and stuffed with mozzarella and parmesan. Served in a creamy mustard and mushroom sauce.	
<b>Salmone Portofino</b>	£18
Salmon fillet, panfried, finished with balsamic reduction & basil olive oil. Served on a bed of Mediterranean vegetables & potatoes	
<b>Cartoccio di Pesce</b>	£18
Sea-bass wrapped and baked in foil, with mussels, cherry tomatoes, potatoes, butter and white wine sauce. Served with a side salad	
<b>Branzino</b>	£18
Whole sea-bass, grilled and served with roasted herb vegetables	
<b>Homemade chips</b> <span style="color: green;">V</span>	£3.5
<b>Onion Rings</b> <span style="color: green;">V</span>	£3.5
<b>Seasonal Vegetables</b> <span style="color: green;">V</span>	£3.5
<b>Herb Potatoes</b> <span style="color: green;">V</span>	£3.5
<b>Roast Tomato &amp; Mushroom</b> <span style="color: green;">V</span>	£3.5
<b>Side Salad</b> (dressed with vinaigrette) <span style="color: green;">V</span>	£3.5

## Contorni

## Allergen Information



If you have any allergies, please let your server know when you order your food and we can provide you with the allergen menu.

Alternatively you can also scan the code below to see the menu.



NEW YORK

**Working as a waiter Sergio Deltodesco left school at 14 to go and work as a chef in his hometown of Domodossola, set in the foothills of the alps in the Piemonte region of northern Italy**



During his early 20s he worked aboard an American cruise ship 'The Oceananic'. It was during this time he met his soon to be wife Sylvia, a young Geordie working in St Hellier on the Isle of Jersey. Shortly after, they moved to Sergio's hometown in Domodossola, where Sylvia stayed at home with daughter Devra, while Sergio worked just over the nearby border in Switzerland. In 1979 they moved to Newcastle to settle with their two daughters, Devra and Natalie.



Working hard to support his family, Sergio began to make pasta using traditional ingredients. Importing machines from Italy, he began to supply restaurants in the North East with traditionally made Italian pasta. It was in 1986, after the birth of his first son Daniele, that Sergio realised his dream of opening his first restaurant, Capriccios in the Bigg Market.



After the success of Capriccios, and with second son Luca on the way, he opened Portofinos on Pilgrim Street where he had more success before having to relocate to the current premises where you sit today. Once the main banking hall of the Prudential Assurance Company Bank, its now where the family enter their 22<sup>nd</sup> year, serving traditional Italian dishes with the finest ingredients.



EST 1983  
**PORTOFINO**  
• TRADITIONAL ITALIAN RESTAURANT •  
