

Antipasti

Pizza Garlic Bread 	£8
Pizza Garlic Cheese or Tomato 	£10
Pizza Garlic Bread Special  Mozzarella, caramelised onion and balsamic reduction	£11
Bruschetta 	£7
Toasted bread topped with diced tomato, red onion, garlic & basil	
Olives & Sun-dried Tomatoes 	£5
Marinated with garlic, oregano and lemon	
Antipasto - for sharing	£17
Italian cured meats, cheese & olives	
Bresaola	£9
Cured beef fillet topped with rocket, capers & parmesan shavings	
Gamberoni al Aglio	£11
King prawns sautéed in garlic butter & white wine, served on toast	
Gamberoni Tempura	£11
King prawns dipped in batter & deep fried. Served with sweet chilli sauce	
Cozze <i>(seasonal)</i>	£10
Fresh mussels served with toast	
1. Tomato, chilli & garlic sauce	
2. Cream, white wine & garlic sauce	
Calamari	£9
Lightly battered squid rings, deep fried & served with a lemon saffron aioli	
Polpette al Purgatorio	£9
Homemade meatballs cooked in a spicy tomato sauce. Served with toast	
Sanguinaccio	£9
Black pudding served on toasted bread, and topped with a creamy peppercorn sauce	
Pate	£8
Homemade chicken liver pate, served with caramelised red onion & toasted bread	
Crostini di Funghi 	£7
Mushrooms panfried with garlic, parsley, truffle oil and cream. Served on toast	
Insalata Caprese 	£9
Sliced tomato and baby mozzarella, drizzled with basil olive oil	
Potato Skins 	£7
Deep-fried and served with garlic mayonnaise & barbecue dips	
Soup of the Day <i>(ask about allergens)</i>	£6
Please ask a server for today's soup. Served with homemade bread	

Insalate

Insalata Cesare	£10 / £14
Mixed leaves with chicken, croutons and parmesan shavings, drizzled with Caesar dressing	
Insalata Nizzarda	£10 / £14
Mixed salad with tuna, olives, hard-boiled egg, green beans & herb potatoes	
Insalata Formaggio di Capra 	£10 / £14
Mixed leaves with goats cheese, olives, roast peppers and sun-dried tomatoes	

Pasta

Linguini Gamberoni	£17
Homemade pasta. King prawns, prawns, onions, garlic, parsley, lemon, white wine & butter	
Linguini Allo Scoglio	£17
Homemade pasta. King prawns, mixed seafood, garlic & cherry tomatoes, in a light tomato sauce	
Linguini alle Vongole	£17
Homemade pasta. Clams, garlic, chilli, parsley, white wine	
Tagliatelle Salmone	£16
Smoked salmon, cherry tomatoes & creamy tomato sauce	
Spaghetti Bolognese	£15
Homemade bolognese sauce	
Tagliatelle Carbonara	£15
Pancetta, egg and cream sauce	
Penne Francesca	£16
Chicken, pancetta, sun-dried tomatoes, parmesan & cream sauce	
Spaghetti Polpette	£16
Homemade meatballs, garlic, onion, chilli & tomato sauce	
Penne Roma	£16
Chicken, mushrooms, onion, cream & tomato sauce	
Tagliatelle Natalie	£16
Chicken, pesto & cream sauce	
Penne Amatriciana	£15
Pancetta, onions & tomato sauce	
Tagliatelle Luca 	£15
Broccoli, green beans, peas, garlic, chilli & olive oil	
Penne Arrabiata 	£14
Roast peppers, garlic, chilli & tomato sauce	
Penne Genovese 	£14
Pesto sauce	
Spaghetti Napoli 	£13
Tomato sauce	

If you would like to change your pasta type, we have the following options;


Penne, Tagliatelle, Spaghetti
Gluten Free, Linguini (£1+)

KIDS MENU

<i>For kids up to 10 years old</i>
Half Pizza
Half Pasta
Chicken Goujonnes & Chips
— —
Scoop of Ice Cream
£9

Gnocchi

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

Bolognese	£10 / £16
Our homemade minced beef sauce	
Novara 	£10 / £16
Rosemary, blue cheese and cream sauce	

Risotto

All risottos are prepared using onion, butter & parmesan

Gamberoni	£17
King prawns, tiger prawns, garlic, parsley & white wine	
Pescatora	£17
Mixed seafood, prawns, garlic & light tomato sauce	
Gabriella	£16
Chicken, fresh spinach, cherry tomatoes & garlic	
Piemontese	£15
Bolognese, roast peppers, mushrooms, garlic & chilli	
Funghi 	£14
Mushrooms, garlic & truffle oil	

Pasta al Forno

Pasta dishes finished off in the oven

Lasagna	£15
Layers of pasta, bolognese sauce & béchamel. Topped with mozzarella	
Canelloni	£15
Pancakes stuffed with minced pork & spinach. Baked with napoli sauce & a béchamel parmesan crust.	
Calabrese 	£15
Pasta tubes cooked with Mediterranean vegetables, béchamel & tomato sauce. Topped with cheese & baked in the oven	
Panzarotti 	£16
Homemade potato ravioli, filled with ricotta & spinach, cooked in a creamy tomato sauce and baked in the oven with parmesan	
Penne al Forno	£15
Bolognese sauce, béchamel, egg and ham. Baked in the oven and topped with parmesan	

Please Note

A voluntary service charge of 10% will be added to parties of 6 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

Pizza

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

Gluten free base (+ £1)	
Quattro Stagioni	£14
Ham, mushrooms, roast peppers and artichokes	
Napoli	£14
Anchovies, capers & olives	
Inferno	£14
Pepperoni, fresh chilli & garlic	
Boshetto	£14
Homemade Bolognese sauce	
Kiev	£14
Chicken & garlic	
Hawaii	£14
Ham & pineapple	
Parma	£16
Parma ham, rocket and parmesan shavings	
Bresaola	£16
Bresaola, rocket & parmesan shavings	
Milano	£14
Salame milano	
Contadina	£14
Ham and mushroom	
Capricciosa Picante	£14
Ham, mushroom, artichoke, black olives, garlic & chilli	
Carnivore	£16
Pepperoni, chicken, meatballs, fresh chilli & garlic	
Salmone	£16
Smoked salmon, mascarpone & rocket	
Calzone <i>(folded)</i>	£14
Ham, mushrooms & onions	
Tonno	£14
Tuna, red onion, fresh chilli & olives	
Monza 	£14
Potato and blue cheese	
Quattro Formaggi 	£14
Blue cheese, fontina, parmesan and shredded mozzarella	
Vegetariana 	£14
Roast peppers, mushrooms and artichoke	
Buffalo 	£15
Buffalo mozzarella, cherry tomatoes and fresh basil	
Margherita 	£12
Mozzarella & tomato sauce	

Specials

Fillet Surf and Turf	£36
Fillet steak cooked to your liking, with king prawns and in a garlic butter sauce. Served with a side of homemade chips	
Steak Frites	£25
Sirloin steak cooked to your liking topped with a herb butter and served with fries	
Salmone Portofino	£23
Salmon fillet, panfried, finished with balsamic reduction. Served on a bed of Mediterranean vegetables & potatoes	
Branzino Siciliana	£23
Sea-bass cooked with cherry tomatoes, olives, lemon, white wine and garlic and a light tomato sauce. Served with herb potatoes.	
Branzino al Limone	£23
Sea-bass fillets, panfried and in a lemon herb butter sauce. Served on a bed of saffron risotto.	
Pollo all Devra	£23
Chicken breast stuffed with baby mozzarella. Baked in the oven & covered in a creamy pesto sauce. Served on a bed of crushed herb potatoes	
Pollo Milanese	£19
Chicken escalope, breadcrumbed and fried. Served with salad, fries & a lemon saffron aioli.	

Carne

Our meats above are grilled to order & price includes a side order. Chicken is served in the sauce. Sauces for steaks are served on the side.

Chicken Breast	£16
Sirloin Steak <i>(10oz)</i>	£25
Fillet Steak <i>(8oz)</i>	£30
Pepe Verde sauce	£3
Creamy peppercorn sauce	
Diane sauce	£3
Creamy mushroom, brandy & dijon sauce	
Novara sauce	£3
Creamy blue cheese sauce	

Contorni

Homemade chips 	£4
Onion Rings 	£4
Seasonal Vegetables 	£4
Herb Potatoes 	£4
Side Salad <i>(dressed with vinaigrette)</i> 	£4

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.



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 Helier 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 37th year, serving traditional Italian dishes with the finest ingredients.



EST 1983
PORTOFINO
• TRADITIONAL ITALIAN RESTAURANT •
