

# Antipasti

- Pizza Garlic Bread** £5
- Pizza Garlic Cheese or Tomato** £6
- Pizza Garlic Bread Special** £7  
Mozzarella, caramelised onion and balsamic reduction
- Bruschetta** £5  
Toasted bread topped with diced tomato, red onion, garlic & basil
- Olives & Sun-dried Tomatoes** £4  
Marinated with garlic, oregano and lemon
- Antipasto - for sharing** £12  
Italian cured meats, cheeses, olives & other delicacies
- Vegetarian Antipasto** £8  
Plate of mixed grilled vegetables, cheeses, olives & sun-dried tomatoes
- Gamberoni al Aglio** £10  
King prawns sautéed in garlic butter & white wine, served with boiled rice
- Gamberoni Tempura** £9  
King prawns & Tiger prawns dipped in a tempura batter & deep fried. Served with sweet chilli sauce
- Cozze (seasonal)** £8  
Fresh mussels served with toast  
1. Tomato, chilli, garlic & onion sauce  
2. Cream, white wine, garlic & onion sauce
- Calamari** £8  
Lightly battered squid rings, deep fried & served with a tartar sauce dip
- Polpette al Purgatorio** £8  
Homemade meatballs baked in the oven with pecorino cheese and a spicy tomato sauce. Served with toast
- Sanguinaccio** £8  
Black pudding served on toasted bread, and topped with a creamy peppercorn sauce
- Pate** £7  
Homemade chicken liver pate, served with caramelised red onion & toasted bread
- Insalata Caprese** £7  
Sliced tomato and baby mozzarella, drizzled with basil olive oil
- Potato Skins** £5  
Deep-fried and served with garlic mayonnaise & barbecue dips
- Soup of the Day** *(ask about allergens)* £5  
Please ask a server for today's soup. Served with homemade bread

# Insalate

- Insalata Cesare** £8 / £11  
Mixed leaves with chicken, croutons and parmesan shavings, drizzled with Caesar dressing
- Insalata Daniele** £8 / £11  
Mixed salad with chicken, Mediterranean vegetables & mozzarella. Dressed with a vinaigrette
- Insalata Greca** £7 / £10  
Mixed leaves with feta cheese, olives, cucumber, peppers, tomato, red onion and oregano

# 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

Please choose your pasta type when ordering from the choice below

- Penne** **Tagliatelle**
- Spaghetti** **Gluten Free**
- Gamberoni** £15  
King prawns, tiger prawns, onions, parsley, white wine & butter
- Salmone** £13  
Smoked salmon, cherry tomatoes & creamy tomato sauce
- Pescatora** £13  
Mixed seafood, tiger prawns & tomato sauce
- Bolognese** £12  
Homemade bolognese sauce
- Carbonara** £12  
Pancetta, egg and cream sauce
- Francesca** £12  
Chicken, pancetta, sun-dried tomatoes, parmesan & cream sauce
- Polpette** £12  
Homemade meatballs, garlic, onion, chilli & tomato sauce
- Roma** £12  
Chicken, mushrooms, onion, cream & tomato sauce
- Natalie** £12  
Chicken, pesto & cream sauce
- Siciliana** £12  
Pepperoni, mushrooms, onions, garlic, chilli & creamy tomato sauce
- Amatriciana** £11  
Pancetta, onions & tomato sauce
- Luca** £11  
Broccoli, green beans, garlic, chilli & olive oil
- Arrabiata** £10  
Roast peppers, garlic, chilli & tomato sauce
- Genovese** £10  
Pesto sauce
- Napoli** £9  
Tomato sauce

# Gnocchi

- Homemade potato dumplings. Can be ordered as a starter or a main course.*
- Bolognese** £8 / £12  
Our homemade minced beef sauce
- Novara** £8 / £12  
Rosemary, blue cheese and cream sauce

# Pasta Fatta in Casa

- Pasta alla Scoglio** £15  
Homemade linguini with king prawns, mixed seafood & cherry tomatoes, in a light tomato sauce
- Pasta Agricola** £13  
Homemade linguini cooked with pancetta, asparagus, cherry tomatoes & olive oil
- Panzarotti** £13  
Homemade potato ravioli, filled with ricotta & spinach, cooked in a tomato sauce and topped with parmesan shavings & rocket

# Risotto

- All risottos are prepared using onion, butter & parmesan*
- Gamberoni** £15  
King prawns, tiger prawns, parsley & white wine
- Pescatora** £13  
Mixed seafood, tiger prawns & light tomato sauce
- Gabriella** £12  
Chicken, fresh spinach, cherry tomatoes & garlic
- Piemontese** £12  
Bolognese, roast peppers, mushrooms, garlic & chilli
- Funghi** £11  
Mushrooms, garlic & truffle oil
- Vegeteriana** £11  
Mediterranean vegetables, mushrooms & tomato sauce

# Pasta al Forno

- Pasta dishes finished off in the oven*
- Lasagna** £12  
Layers of pasta, bolognese sauce & béchamel. Topped with mozzarella
- Canelloni** £12  
Pancakes stuffed with minced pork & spinach. Baked with Bolognese sauce & béchamel
- Calabrese** £11  
Pasta tubes cooked with Mediterranean vegetables & tomato sauce. Topped with cheese & baked in the oven
- Penne al Forno** £11  
Bolognese sauce, béchamel, egg and ham. Baked in the oven and topped with parmesan

# Pizza

All pizzas have an 11" base topped with homemade tomato sauce and 100% mozzarella cheese.

- Gluten free base ( + £1 )**
- Quattro Stagioni** £10  
Ham, mushrooms, roast peppers and onions
- Napoli** £10  
Anchovies, capers & olives
- Inferno** £10  
Pepperoni, fresh chilli & garlic
- Boshetto** £10  
Homemade Bolognese sauce
- Kiev** £10  
Chicken & garlic
- Hawaii** £10  
Ham & pineapple
- Mexicana** £11  
Cajun chicken, roast peppers & fresh chilli
- Parma** £13  
Buffalo mozzarella, Parma ham, rocket and parmesan shavings
- Carnivore** £12  
Pepperoni, chicken, meatballs, fresh chilli & garlic
- Marinara** £13  
Prawns, mixed seafood & garlic
- Calzone (folded)** £11  
Ham, mushrooms & onions
- Calzone Rustica (folded)** £12  
Ham, chicken, pepperoni, garlic and chilli
- Monza** £11  
Potato and blue cheese
- Quattro Formaggi** £11  
Four cheeses
- Vegetariana** £10  
Roast peppers, mushrooms and onions
- Buffalo** £12  
Buffalo mozzarella, cherry tomatoes and fresh basil
- Margerita** £8  
Mozzarella, tomato, oregano

## KIDS MENU

*For kids up to 12 years old*

Fruit Shoot  
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Half Pizza & Chips  
Half Pasta & Chips  
Breaded Chicken Strips & Chips  
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Scoop of Ice Cream

£7.50

# Carne e Pesce

Our meats are grilled to order & include a side order of your choice from the section below

- Chicken Breast** £13
- Sirloin Steak** *(10oz)* £18
- Fillet Steak** *(8oz)* £24
- Pepe Verde sauce** £3  
Creamy peppercorn sauce
- Diane sauce** £3  
Mushroom, onion & mustard sauce
- Pizzaiola sauce** £3  
Anchovies, olive, onion, garlic, oregano & tomato sauce
- Novara sauce** £3  
Creamy blue cheese sauce
- Fillet Surf and Turf** £29  
Fillet steak topped with king prawns & sautéed in garlic butter & white wine
- Fillet Rossini** £27  
Fillet steak placed on a crostini. Topped with homemade pate & a red wine gravy
- Pollo alla Greca** £18  
Chicken breast stuffed with sun-dried tomatoes & feta cheese. Baked in the oven and covered in a creamy tomato sauce.
- Salmone Portofino** £18  
Salmon fillet, panfried, finished with balsamic reduction & basil olive oil. Served on a bed of Mediterranean vegetables & potatoes
- Cartoccio di Pesce** £16  
Sea-bass wrapped and baked in foil, with mussels, cherry tomatoes, potatoes, butter & white wine. Served with a side salad

# Contorni

- Homemade chips** £3.5
- Onion Rings** £3.5
- Herb Potatoes** £3.5
- Side Salad** *(dressed with vinaigrette)* £3.5

# Allergen Information

If you have any severe allergies, please let your server know when you order your food.

- Vegetarian\*
- Gluten\*
- Milk
- Eggs
- Nuts
- Peanuts
- Celery \*
- Sesame
- Sulphur Dioxide
- Soya \*
- Mustard
- Lupin
- Fish
- Crustacean
- Molluscs

**IMPORTANT:**  
 \* Our food is cooked in vegetable oil produced from genetically modified soya. Our stock which is used in most sauces, is made from bouillon which contains **celery & soya**  
 \* **Coeliacs:** All dishes are prepared in the same kitchen with risk of **gluten** exposure, so we do not recommend any dishes for customers with coeliac disease. We ask that customers with gluten sensitivity should exercise judgment before ordering.  
 \* **Vegetarians:** We use Gran Moravia parmesan which is suitable for vegans & naturally lactose free. All other cheeses may use animal enzymes in production & so may not be suitable for all vegetarians. Please note that any deep-fried dishes may be cooked in the same fryer as fish products.



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 •  
