

EST 1986

# PORTOFINO

• TRADITIONAL ITALIAN RESTAURANT & PIZZERIA •



## VALENTINE'S MENU

### FIRST KISS

#### Moscardini in Umido

Baby octopus cooked with onion, garlic, peas, potatoes and a spicy tomato sauce

#### Gamberoni Francese

King prawns cooked in a creamy pernod sauce. Served on a bed of saffron risotto

#### Polpette di Melanzane

Deep fried aubergine balls, mixed with breadcrumbs, parmesan and parsley. Served with a spicy tomato sauce

**£38**

Per person

## SECOND BASE

### Pollo Parma

Chicken breast wrapped in parma ham, topped with roasted asparagus & drizzled with lemon cream sauce. Served with baby potatoes in sage butter.

### Linguini al Aragosta

Homemade linguini pasta with half a lobster, cooked in a white wine sauce with cherry tomatoes, garlic & tomato sauce

### Bistecca alla Scozzese

Sirloin steak topped with black pudding and a chilli salsa sauce. Served with rice and spinach.

## HAPPY ENDING

### Berry Pavlova

or

### Tiramisu