

PORTOFINO  

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RESTAURANT

# Welcome

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*We are delighted to welcome you in Portofino Restaurant. As our guest, we would like to offer you our great hospitality, excellence and well-known high quality of service.*

*In the nice and cosy atmosphere of our restaurant, you may enjoy the memorable and authentic flavours of our menu.*

*It is our commitment to exceed your expectations and we hope you will have an unforgettable dining experience.*

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## LEGEND:



Suitable for vegetarians



Gluten free dish



Lactose free dish



Chef's Recommendation

# ANTIPASTI

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## BRUSCHETTA CLASSICA

Diced fresh tomatoes perfectly seasoned with garlic and extra virgin olive oil, fresh basil, sea salt and pepper and served on grilled bread

3.50



## PANE ALL'AGLIO

Pure butter mixed with garlic and herbs spread over roasted bread

3.50



## ANELLI DI CALAMARI FRITTI

Golden brown frizzled calamari with crispy crust on the outside and tender on the inside

7.50



## CARPACCIO DI MANZO

Marinated thin-sliced beef fillet with rucola, grana shavings and lemon dressing

12.00

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All the prices are in euro, including VAT.

# SOUPS

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## PEPATA DI COZZE

Classic Mediterranean soup made with mussels, dill, cherry tomatoes, black pepper and fresh green parsley sprinkled on top

6.00



## CREMA DI BROCCOLI

Flavourful vegetable soup made with bright green broccoli and potatoes

6.00



## ZUPPA DI PORRI E PATATE

Delicious and very light soup made with chopped leeks and diced potatoes

5.00



## ZUPPA DI POLLO

Delicate chicken soup made with chicken breast, chopped carrots, celery, onion and potatoes

5.00



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# SALADS

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## INSALATA CAPRESE

Truly Italian salad made of sliced fresh buffalo mozzarella, tomatoes and basil seasoned with salt and extra virgin olive oil

9.00



## INSALATA GRECA TRADIZIONALE

Authentic Greek salad made with tomatoes, sliced cucumbers, onion, feta cheese and olives seasoned with salt and oregano, and dressed with extra virgin olive oil

8.00



## INSALATA CAESAR

Divine salad made with grilled chicken breasts on a bed of lettuce, cherry tomatoes topped with croutons, Caesar dressing and parmesan shavings

9.00

## INSALATA WALDORF

Delicately toasted walnuts, fresh celery, raisins and apple on a bed of lettuce drizzled with lemon juice and balsamic dressing

9.00



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# PASTA

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## SPAGHETTI CON COZZE E VONGOLE

Homestyle spaghetti delicately cooked with mussels and clams in white wine reduction

12.00



## PENNE AL SALMONE CON PESTO DI ZUCCHINE

Light Italian pasta made with wild Scottish salmon and fresh zucchini pesto

10.00



## PENNE ALLA NORMA

Unique Sicilian pasta traditionally made with sautéed aubergine, fresh tomato sauce and ricotta cheese

9.00



## FUSILLI CON CREMA DI PEPERONI

Classic Italian spiral shaped pasta tossed with smooth and sweet pepper sauce

9.00



## FUSILLI AL PESTO GENOVESE

Classic Italian spiral shaped pasta with homemade pesto Genovese

9.00



ALL THE ABOVE PASTA DISHES ARE AVAILABLE AS A STARTER 6.00

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# FISH

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## **PESCE SPADA E GAMBERONI ALLA GRIGLIA IN PINZIMONIO**

White wine marinated swordfish steak and king prawns grilled  
and seasoned with rosemary, oregano, garlic and bay leaves

**20.00**



## **GAMBERONI ALLA GRIGLIA CON ERBE AROMATICHE**

Grilled king prawns gently seasoned with garlic,  
extra virgin olive oil, oregano and rosemary

**19.00**



## **SALMONE IN CROSTA DI ERBE**

Thin layer of aromatic herbs spread over gentle baked salmon fillet  
and served with roasted potatoes

**17.00**



## **FRITTURA DI CALAMARI E GAMBERONI**

Fried calamari and prawns garnished with lemon and rucola

**18.00**



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# MEATS

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## BISTECCA AL PEPE NERO

Velvety grilled beef tenderloin served with rice and topped with black pepper sauce

**23.00**

## PUNTINE DI MAIALE AL MIELE

Perfectly baked honey-glazed rack of pork ribs served with roast potatoes

**15.00**



## SPIEDINI DI POLLO ALLA GRIGLIA

Tender and well-seasoned chicken skewers with fresh slices of zucchini, peppers, mushrooms and cherry tomatoes

**15.00**



## FETTINE DI MAIALE

Orange-mustard glazed pork tenderloin grilled and served with rice and orange slices

**15.00**



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# DESSERTS

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## TIRAMISÚ

4.50



## SORBETTO AL LIMONE

4.50

## INSALATA DI FRUTTA DI STAGIONE

5.00



## ZUCCOTTO

Traditional Italian chilled dessert made with brandy,  
cake and ice cream

6.00



## CIOCCOLATO FONDENTE CON GELATO

5.50



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