

EST. 1992

PORTOFINO

BAR & RESTAURANT

GARLIC BREAD & NIBBLES

GARLIC & HERBS	5.50
GARLIC & TOMATO	5.50
GARLIC & CHEESE	5.50
BRUSCHETTA POMMODORO	6.50
GARLIC, CHILLI, ONIONS, CHEESE & TOMATO	5.50
OLIVE MARINATI	3.95
A bowl of marinated green & black olives	

ANTIPASTI

SOUP OF THE DAY	5.95
OVEN BAKED GOATS CHEESE V	7.95
over toasted brioche, roasted romano peppers, drizzled with modena balsamic vinegar	
FUNGHI V	7.50
filled with garlic & parsley, sherry & parmesan cheese	
KING PRAWN CHORIZO	12.95
with chilli & garlic	
CHICKEN LIVERS	8.50
sautéed in red wine jus, onions & chilli, served with crisp pancetta & toasted crostini	
PARMA HAM	9.25
finely carved served with wild rocket & parmesan flakes	
CALAMARI FRITTI	8.95
deep fried with aioli dip & fresh chillies	
INVOLTINI PRIMAVERA	8.95
crispy duck spring rolls, chilli dip	
CRISPY PORK BELLY	11.95
with king scallop & king prawn	
FRESH SCOTTISH MUSSELS	9.50
sautéed with shallots, garlic & parsley in a cream & white wine broth	
RACK OF RIBS	8.50
marinated in spicy piri piri sauce	
POLPETTE DELLA CASA	7.50
tasty meatballs in tomato sauce, olive oil & fresh basil	
GRAVADLAX	7.50
own cured scottish salmon served with mustard dill dressing, chargrilled crostini	
CROQUETTES	8.50
salmon & smoked haddock fishcake served on salad leaves & aioli dip	
CAPRESE SALAD V	8.95
buffalo mozzarella & sliced plumb tomato, fresh basil leaves & drizzled with olive oil	
CRAB & AVOCADO	8.50
grilled ciabatta topped with crab, asparagus chilli & citronette	
KILNER JAR OF CHICKEN PATE	7.95
chutney, foccacia bread	

CON AMICI

(SHARING FOR TWO OR MORE)

FRUTTI DI MARE	23.50
a mixed seafood medley of Lytham shrimps, homecured gravadlax with dill, prawn cocktail with marie rose, crushed avocado with fresh crab, chilli & lime, 2 fresh oysters & toasted crostini	
SERRANO HAM PLATTER	14.95
served with olives & bread	

PASTA E RISOTTO

LINGUINE PORTOFINO	14.95
linguine tossed with king prawns, clams, mussels & calamari with garlic, parsley & cherry tomatoes	
SPAGHETTI CARBONARA	11.50
spaghetti in a creamy sauce with crisp bacon, egg yolk, parmesan & black pepper	
LASAGNA AL FORNO	11.50
fresh pasta with beef ragu, béchamel sauce & parmesan	
PENNE ALLA CREMA DI SCAMPI	13.50
pink crayfish tails in tomato & cream sauce with a hint of chilli	
TAGLIATELLE BOLOGNESE	10.95
tagliatelle tossed with traditional minced beef ragu	
LINGUINE GRANCHIO	13.95
white crab meat tossed with chilli & garlic cherry tomatoes in a light tomato sauce	
TAGLIATELLE POLPETTE	12.50
tagliatelle with meat balls in tomato sauce, garlic & fresh basil	
PAPPARDELLE AGNELLO	13.95
braised lamb ragu cooked in red wine, rosemary topped with pecorino cheese	
FETTUCCINE AL SALMONE	12.95
fresh scottish salmon, tomatoes, cream, chilli & dill, salmon roulade	
RISOTTO AI FUNGHI & TARTUFO V	11.95
arborio rice, wild mushrooms, truffle oil	
RISOTTO ALLA MARINARA	14.95
king prawns, scallops, mussels, calamari, garlic, parsley & tomato	

HOMEMADE PASTA

LOBSTER RAVIOLI	15.95
lobster ravioli with rich lobster creamy sauce	
RAVIOLONI AL-BRASATO	13.50
freshly made, beef filled ravioli in tomato & basil sauce	
PANCIOTTI	14.95
king prawns, scallops, creamy cognac sauce	

PESCE FRESCO

LEMON HERB CRUSTED COD	17.50
served with tarragon buerre blanc, medley of vegetables & baby new potatoes	
SCOTTISH SALMON	16.95
buttered new potatoes, grilled asparagus, sauce hollandaise	
SEABASS	19.95
charred fillet of local seabass over sliced rosemary potatoes, fresh asparagus & hollandaise	
MUSSELS ALLA MARINARA	18.95
fresh Scottish mussels sautéed with shallots, garlic & parsley in a cream & white wine broth	

INSALATE DI STAGIONE

ROMESCO	10.95
garlic chicken, goats cheese, red peppers, rocket, red apple	
PORTOFINO	13.95
poached salmon, marinated crayfish tails, mixed lettuce leaves, cucumber	
GRECA	12.95
feta cheese, olives, onions, cucumber, tomato, oregano, extra virgin olive oil	

NAPOLETANA

WOOD FIRED PIZZA

MARGHERITA V	11.95
tomato & mozzarella cheese	
CAPRICCIOSA	12.45
Italian roast ham, mushrooms, tomato & mozzarella, artichokes & olives	
CALABRESE	13.50
tomato, mozzarella, chicken, spicy salame & red onions	
AL SALAME	12.95
spicy Italian sausage, tomato & mozzarella	
PORTOFINO	14.95
prawns, calamari, mussels, garlic, tomato & mozzarella	
HAWAIIAN	12.95
Italian roast ham, pineapple, tomato & mozzarella	
ALPINO V	12.95
alpine goats cheese, red peppers, tomato & mozzarella	
VEGETARIANA	12.50
aubergine, courgettes, peppers, tomato & mozzarella	
SAN DANIELE	13.50
parma ham, parmesan shavings, rocket, tomato & mozzarella	
PROSCIUTTO & SALAME	12.95
Italian roast ham, spicy sausage, tomato & mozzarella	

PIATTI GRANDI

CHATEAUBRIAND	
roast fillet of the finest British beef, vegetable medley, french fries & a choice of sauces (approx 30 minutes wait)	
	FOR TWO PEOPLE 60.00

RACK OF LAMB WITH TRUFFLE	
roast full rack of lamb with truffle shavings, jus & dauphinoise potatoes, truffle oil (approx 30 minutes wait)	
	FOR TWO PEOPLE 55.00

SIDES

4.25

ZUCCHINI FRITTI
PORTOFINO HOUSE SALAD
FRESH BUTTERED SPINACH
CRISP FRENCH FRIES
TOMATO & ONION SALAD
ROCKET & PARMESAN SALAD

FOOD ALLERGY

In accordance with Food Standards Agency Regulations

Please advise if you have an allergy to any of the foods listed. We can then provide you with a list of any of the above allergens in the dish you have chosen to ensure a safe eating experience.

SECONDI OVER CHARCOAL

GRILLED ON OUR ITALIAN CHARCOAL BARBECUE

CRISPY PORK BELLY	18.50	CORNFED CHICKEN	17.50
with scallop, king prawn, jus & served with dauphinoise potatoes & vegetables		filled with barley, mascarpone and fresh herbs. Wrapped in parma ham served with vegetables, buttered new potatoes and jus	
BOWLAND LAMB CUTLETS	18.95	POLLO ALLA CREMA	17.50
charcoaled lamb served over crushed potatoes, rich rosemary & herb jus, truffle oil		grilled breast of free range chicken in a creamy, mushroom sauce, served with crisp French fries or basmati rice	
MEDALLIONS OF FILLET	23.95	SALTIMBOCCA ALLA ROMANA	18.95
medallions of finest British beef fillet, in dienne sauce		escalopes of veal, Parma ham & sage leaves, pan fried with marsala wine, new potatoes & seasoned vegetables	
BRITISH RIBEYE 8oz	18.95	BARBARY DUCK BREAST	17.50
grilled British ribeye steak, crisp French fries		Succulent rick flavored French duck with honey, soya & ginger served with new potatoes	
BRITISH FILLET OF BEEF 10oz	26.95	SAUCE SELECTION	2.50
finest farm-assured British fillet steak, crisp French fries		blue cheese, peppercorn, diane, béarnaise, red wine jus, stilton melt	
BEEF STROGANOFF	18.50		
thinly sliced beef fillet sautéed with shallots, mushrooms, sour cream & cognac, served on a bed of basmati rice			

PORTOFINO @ HOME
Outside catering for all
your events!



PRIVATE DINING,
PLEASE ASK