

White Wines

Bianco della casa <i>Dry yet mellow flavour, fresh and fruity</i>	175ml glass	£15.95 £4.90
Verdicchio Classico <i>Fresh, zesty, citrus aromas, rounded nutty finish</i>	175ml glass	£18.95 £5.50
Fiano <i>Characterful grape from Italy. Rich, peachy style, citrus inspriess</i>		£19.95
Orieto Classico Amabile <i>Lightly sweet, soft, fresh and well balanced</i>	175ml glass	£19.95 £5.80
Falanghina <i>Straw colour, elegant, floral and freagrant. Balanced and pleasant taste, delicate walnut scents.</i>		£19.95
Frascati Superiore Gotto D'oro <i>Dry and fresh yet pleasantly fruity</i>		£20.95
Pinot Grigio Castel Firmian <i>Dry and full of flavour with a smooth texture</i>	175ml glass	£21.95 £5.90
Sauvignou Blanc (Marlborough, New Zealand) <i>Great demand showing superb fruit, freshness and length of flavours</i>	175ml glass	£27.50 £6.80

Red Wines

Rosso della Casa <i>Dry and full bodied red wine from north</i>	175ml glass	£15.95 £4.90
Italy Primitivo <i>Persistent bouquet with hints of fully ripe red fruits</i>	175ml glass	£19.95 £5.80
Merlot Castel Firmian <i>Harmonious with a grassy flovour</i>	175ml glass	£19.95 £5.80
Chianti <i>Intense aromas of red flowers, berries & notes of plums</i>	175ml glass	£21.95 £5.90
Malbec Argentina <i>Roasted, strawberries and black cherries leading to a smooth, full-bodied palate with a hint of peppery spice</i>	175ml glass	£22.95 £6.40
Barbera di Asti <i>Fragrant on the nose with hints of plum and cherry. Well structured and soft</i>		£25.95
Valpolicella Classico Ripasso <i>Full of flavour red ruby intense scents of cherry</i>		£28.95
Rioja Crianza <i>Full body strong palet and long finish</i>		£29.95

Connoissuer Choice

Gavi di Gavi La Meirana <i>Elegant and fruity with scents of green apple</i>		£29.95
Insolia (Sicily) <i>Bright golden straw-yellow, with hints of broau flowers, cantaloupe and exotic fruit</i>		£34.95
Chablis (France - Burgundy) <i>Clean and well flavoured with a crisp bouquet</i>		£39.95
Verrentino Toscano <i>Fine 100% Verrentino white flowers, fresh with citrus, hints of almond notes</i>		£41.95
Cloudy Bay Sauvignion Blanc <i>The best Sauvignion blanc in the world. Great demand showing superb fruit, freshness and light flavours</i>		£45.00
Primitivo Salento <i>Full and intense aroma with hints of plums, and red fruit, good body, it has a mouth-filling flavour. Warm, soft and expresses fruitiness</i>		£31.95
Syrah (Sicily) <i>Brilliant and extremely intense ruby red. Persistent with appealing notes of cherries, red fruit and sweet spices</i>		£34.95
Barolo <i>Full bodied with hints of tar & roses, good lengthy finish</i>		£48.50
Amarone Della Valpolicella <i>Smokey & solid with hints of black cherries & plum</i>		£66.50
Brunello di Montalcino <i>Mature bouquet with hints of cherries & port. Firm tannins & a long finish</i>		£75.00

Rosé Wines

California White Zinfandel <i>Medium sweet with a strawberry finish</i>	175ml glass	£19.95 £5.30
Pinot Grigio Rosé <i>Medium dry and full of flavour with a smooth texture</i>	175ml glass	£21.95 £5.95

Sparkling Wine & Champagnes

Prosecco <i>175ml glass</i>	£27.95 £7.50
Prosecco Rose	£32.95
House Champagne <i>Half Bottle</i>	£41.00 £24.95
House Champagne Rosé	£48.00
Moet & Chandon	£56.00
Veuve Cliquot Ponsardin	£65.00
Laurent Perrier Rosé	£95.00
Dom Perignon	£190.00
Cristal	£295.00

Aperetif & Cocktail

Bellini <i>Sparkling wine and peach juice</i>	£8.50
Aperol Spritzer <i>Aperol, prosecco, soda</i>	£8.50
White Russian <i>Kahlua, Vodka and double cream</i>	£8.50
Mojito <i>White rum, sugar, lime juice and soda water</i>	£8.50
Cosmopolitan <i>Vodka, cointreau & cranberry juice and lime</i>	£8.50
Blue Lagoon <i>Blue curacao, vodka & lemonade</i>	£8.50
Negroni <i>Sweet vermouth, campari gin</i>	£8.50

PORTOFINO RISTORANTE ITALIANO

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Antipasti

£8.40	Avocado al forno con gamberi e granchio <i>Baked avocado with prawns, crab meat, lobster sauce and chilli</i>	
£7.10	Funghi con aglio e panna <i>Sautéed button mushrooms in a light cream, garlic and parsley sauce</i>	V
£5.95	Zuppa del giorno <i>Homemade soup of the day</i>	
£8.20	Rognoni tobego con pane tostato all'aglio <i>Fresh lambs kidney sautéed with shallots, bacon, red wine jus, brandy & cream</i>	
£7.95	Mozzarella di bufala con pomodorini fritti e riduzione all'aceto balsamico <i>Soft mozzarella cheese with deep fried cherry tomatoes, avocado pear, basil and oregano vinegarette</i>	V
£12.95	Capesante della casa <i>Pan seared scallops with roasted garlic mash, fresh chilli, tomato concasse, and a touch of cream</i>	
£8.20	Costatine di Maiale <i>Pork spare ribs in a rich sweet barbeque homemade sauce</i>	
£9.10	Gamberi alla Portofino <i>King prawns, olive oil, parsley, chilli, garlic, tomato and prosecco wine</i>	
£8.90	Filetto pepato con mostarda <i>Carpaccio fillet of beef, parmesan shavings, rocket salad and mustard dressing</i>	
£8.40	Avocado con gamberi e granchio <i>Avocado with prawns and crab meat in a mayonnaise sauce</i>	
£8.90	Prosciutto crudo con mozzarella di bufala o Melone <i>Parma ham with bufala mozzarella or melon, balsamic reduction</i>	
£8.30	Marinata di verdure alla griglia bufala mozzarella <i>Grilled vegetables marinated with garlic, olive oil, lemon juice and mint topped with mozzarella</i>	V
£7.95	Polpettine Piccanti <i>Veal and beef, spicy homemade meat balls in a rich tomato and garlic sauce, served with toasted garlic bread</i>	
£10.95 <i>Per Person</i>	Fritto Misto <i>Deep fried calamari, salmon. white baits, courgette & tartare sauce</i> <i>Min 2 persons</i>	

Bruschette e Pane

£2.95	Marinated Olives	V
£3.50	Basket of mixed bread	V
£5.10	Pomodoro fresco e Basilico <i>Toasted bread topped with tomato and basil</i>	V
£5.50	Trio di bruschette <i>Chef's choice of three different bruschette</i>	
£5.50	Brushette alla toscana <i>Toasted bread topped with salami, mozzarella and chilli</i>	
£5.90	Pane e aglio <i>Pizza base, garlic bread with tomato</i>	V

Pasta

£8.60 £10.80	Spaghetti Bolognese <i>Home made classic Bolognese sauce and flakes of parmesan</i>	
£8.50 £12.95	Spaghetti Arrabiata con Pollo <i>Spice spaghetti with chicken, fresh chilli, tomato sauce and garlic</i>	
£16.95	Tagliolini con Filetto e Tartufo <i>Tagliolini pasta with strips of fillet, porcini mushrooms, truffle oil, cream and flakes of parmesan cheese</i>	
£8.95 £11.75	Risotto con porcini e asparagi <i>Italian rice with asparagus, porcini mushrooms, cream and prosecco wine</i>	V
£15.95	Ravioloni con branzino e gamberi <i>Fresh large ravioli pasta filled with sea bass and prawns served with brandy, crab meat and topped with caviar</i>	
£7.80 £10.50	Cannelloni della casa <i>Home made Veal Cannelloni. Mascarpone cheese, fresh tomato, basil and garlic.</i>	
£10.50 £14.95	Tagliolini con granchio <i>Tagliolini with crab meat, tomato concasse, garlic, chilli, shallots, sun blush tomatoes and white wine</i>	
£12.95	Penne e Polpettine <i>Penne pasta with homemade spicy veal and beef meatballs, in a tomato and garlic sauce</i>	
£8.20 £10.50	Penne alla giardiniera <i>Pasta tubes with courgette, aubergine, peppers, italian herbs, garlic with a hint of cream, tomato concasse and a touch of chilli</i>	V
£14.50	Spaghetti con frutti di mare <i>Spaghetti with clams, mussels and prawns in a fresh tomato and chilli sauce</i>	
£12.95 <i>Per Person</i>	Trio di Pasta <i>Let the chefs surprise you with a choice of three different pasta or risotto dishes. Min 2 persons</i>	
£8.50 £10.95	Spaghetti alla carbonara <i>Classic Italian spaghetti with cream, pancetta, black pepper, egg yolk and parmesan cheese</i>	
£7.95 £10.95	Lasagna Casalinga <i>Home made special lasagne</i>	
£9.80 £14.50	Risotto con frutti di mare <i>The best of Italian rice with a selection of seafood</i>	
£10.50	Gnocchi ai 4 Formaggi con noci e Spinaci <i>Gnocci potatoes dumplings with four different cheese, served with walnuts, cream, baby spinach and white wine</i>	V

Pizze

10.95	Pizza Hawaii <i>Tomato, mozzarella, pineapple and ham</i>	
£9.60	Pizza Margherita <i>Tomato, mozzarella, oregano and basil</i>	V
£10.95	Pizza Piccante <i>Tomato, mozzarella, spicy hot sausage, onions and chilli</i>	
£11.95	Pizza Fiorentina <i>Tomato, mozzarella, spinach and poached egg</i>	V
£2.25	Additional toppings <i>Tuna, ham, onion, peppers, mushrooms, cheese</i>	

Secondi Piatti

£16.95	Pollo alla Toscana <i>Chicken breast wrapped with pancetta, walnuts, Masala wine and spinach</i>	
£16.95	Petto di pollo Portofino <i>Pan fried breast of chicken with cream, mushrooms and white wine sauce topped with asparagus</i>	
£16.95	Petto di pollo alla Romana <i>Pan fried breast of chicken with peppers, onions, garlic, spicy sausage and fresh tomato sauce</i>	
£17.50	Paillard di Pollo Con Rucola <i>Marinated chargrilled chicken breast with a rocket & Lemon dressing salad</i>	
£21.50	Bistecca Piemontese o Griglia <i>Sirloin steak, shallots, whisky, spring onions, spicy salami, bacon and red wine reduction or plain with mushroom and grilled tomato</i>	
£23.95	Tournedo Rossini <i>Fillet steak on a crouton base, topped with pate and madeira wine sauce</i>	
£23.50	Filetto alla Diana <i>Classic fillet steak in a rich mushroom, mustard cream and brandy sauce</i>	
£23.50	Filetto al pepe verde <i>Classic fillet of beef served in a creamy brandy peppercorn sauce</i>	
£23.95	Medaglioni di filletto con porcini e olio tartufato <i>Medallions of beef fillet, pan fried in wild mushrooms and finished with cream and truffle oil</i>	
£18.95	Vitello alla Cordon Blue <i>Classic veal scallops filled with ham and cheese, breaded and pan fried in butter</i>	
£17.95	Vitello saltinbacca alla Romana <i>Scallops of veal with parna ham sage and white wine</i>	
£17.95	Vitello ai porcini <i>Scallops of veal pan fried, wild mushrooms, chardonnay wine and cream</i>	
£19.95	Cosciotto d’Agnello <i>Lamb shank slow cooked in vegetables served on a bed of roast garlic mash and wine jus</i>	
£21.95	Costolette d’agnello <i>Rack of lamb served on a bed of red sweetened cabbage, sultana and balsamic rosemary wine jus</i>	
£19.50	Petto di anatra con ciliegie aromatiche o Orange <i>Breast of duck in a brandy red wine jus with aromatic cherry or orange sauce</i>	

Contorni

£3.95	Selection of vegetables and potatoes of the day	
£3.50	Fried courgette	
£3.50	Wilted spinach, butter, garlic & lemon	
£3.50	French fries	
£3.50	Roast potatoes and pancetta	
£3.50	Creamy mash potatoes	

Insalate

£3.50	Baby spinach leaves & walnut light dressing	
£3.50	Tomato & red onion borlotti bean salad	
£3.50	House mixed salad	
£4.50	Rocket, cherry tomatoes & parmesan flakes	

Cheques only accepted with current Bankers Card to £50.00 limit. Company cheques by arrangement. All major credit cards accepted.

Discretionary 10% service charge to be added to the bill on parties of 8 or above. All prices include VAT of the current rate.

V = suitable for vegetarians, may not be suitable for vegans.

Our dishes may contain nuts or nut traces.

Party Bookings

Our restaurant is ideal for any occasion, private room also available.

We welcome parties and we will be pleased to discuss

with you any requirements you may have

I nostri piatti sono espressi vi ringraziamo per la gentile attesa

As our dishes are prepared at the moment we ask you kindly to be patient

For a large selection of fresh fish delivered daily see our blackboard

Please let the manager know if you have any allergies or special diet needs