

PRE-ORDER FORM

Name:

Address:

Phone Number:

No. Of Seats Required: Date of Party:

PRE-ORDER FORM

Name	Starter	Main	Dessert
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PORTOFINO

RISTORANTE ITALIANO

CHRISTMAS MENU

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Wallasey New Brighton
Phone: 0151 638 34 44 **E-mail:** portofinonb@aol.co.uk

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portofino_NewBrighton

CHRISTMAS PARTY MENU

ZUPPA DEL GIORNO

Fresh homemade soup

TERRINA CASALINGA

A smooth chicken liver pate with mixed leaves, caramelised onions and toast.

GRIGLIA DI SARDA

Fresh filleted sardines grilled, served on toast with fresh tomato.

TORTA DI PESCE

Homemade fish cake, served with caper & lime mayo and a drizzle of sweet chilli.

BRUSCHETTA

Slices of homemade bread, topped with fresh tomato, basil and olive oil.

FUNGHI RIPIENI

Mushrooms filled with garlic, parmesan, parsley and breadcrumbs, baked with a creamy cheese and tomato sauce.



POLLO DIJON CON FUNGHI

Chicken fillet cooked with white wine, mushrooms, a hint of Dijon and cream sauce, served with mash potato.

GRILLED SALMON SALSA VERDE

Grilled salmon fillet, served with spirals of pasta, tossed with julienne vegetables and green pesto sauce.

BISTECCA DIANA

A flattened sirloin steak, cooked in a piquant sauce with onions, mushrooms, brandy and cream sauce, served with homemade chips.

ROAST CHESHIRE TURKEY

With stuffing, chipolata sausage and cranberry sauce, served with vegetables and roast potatoes.

PEPERONI RIPIENI

Baked pepper filled with an Italian style cous cous, topped with cheese and oven baked. Served with tomato and basil sauce.

BRANZINO GRIGLIATTO

Whole grilled seabass, served with Mediterranean style cous cous and mixed salad.

PANCETTA DI MAIALE

Pork belly marinated in our special marinade then slowly oven roasted, served with mash potato, braised Savoy cabbage and apple & beat veloute.

SPIEDO DI MANZO

Chunks of sirloin steak, seasoned with garlic, bay leaves, skewered, chargrilled and served with homemade chips.



MOCHA PANNA COTTA

A classic Italian dessert from Piemonte with a coffee flavoured cream base, topped with chocolate sauce.

CHRISTMAS PUDDING

Served with a brandy sauce.

APPLE & RHUBARB CRUMBLE

With homemade custard.

CHEESE & BISCUITS

Selection of cheeses, with fruit and celery.

£21.95

CHRISTMAS LUNCH PARTY MENU

(SERVED LUNCH TIME ONLY 12PM-2PM)

ZUPPA DEL GIORNO

Fresh homemade soup.

BRUSCHETTA

Slices of homemade bread, topped with fresh tomato, basil and olive oil.

TERRINA CASALINGA

A smooth chicken liver pate with mixed leaves, caramelized onions and toast.

INSALATA CESARE DI POLLO

baby gem leaves tossed with grilled chicken, croutons, parmesan shavings in a light Caesar dressing.



FILLETO DI SALMONE

Pan fried fillet of salmon, served on a bed of roasted spinach, red pepper risotto, topped with hollandaise sauce.

ROAST CHESHIRE TURKEY

With stuffing, chipolata sausage and cranberry sauce, served with vegetables and roast potatoes.

TONNO PUTTANESCA

Grilled tuna steak with herb butter, served on spaghetti tossed with anchovy, cherry tomatoes, onions, capers, olives, chilli and tomato sauce.

POLLO STROGANOFF

Pieces of chicken breast, mushrooms, shallots, white wine and cream, served with rice.

FORMAGGIO HALLOUMI GRIGLIATO

Grilled halloumi cheese, served on a bed of dressed leaves with olives, peppers and sun dried tomatoes, topped with caramelized onion and red pesto mayo.

SPIEDO DI MANZO

Chunks of sirloin steak, seasoned with garlic, bay leaves, skewered, chargrilled and served with homemade chips.

ESCALOPS OF PORK

Loin of pork, cooked with white wine, hint of Dijon and cream sauce, served with mash potato.



SORBETTO DI LIMONE

A lemon flavoured sorbet.

CHRISTMAS PUDDING

Served with a brandy sauce.

HOMEMADE CHEESECAKE

With a fruit topping.

2 COURSES - £12.95

3 COURSES - £14.95

We would appreciate it if parties of ten or more would order their food at least 48 hours in advance, and pay a £5.00 deposit per person when making the booking.

NEW YEAR'S EVE MENU

6 COURSES INCLUDING A GLASS OF BUBBLES

CREAM OF GAME SOUP

With Madeira Wine.



INSALATA MELI-MELO

Dressed leaves, meats, cheeses, fruits and walnuts.

PROSCIUTTO CON ROCULA

Finely sliced Parma Ham, served on rocket leaves, Parmesan shavings and balsamic glaze.

CROSTINI DI GAMBERI

Large prawns with garlic, chilli, cherry tomatoes and white wine, served on a toasted homemade bread.



LEMON SORBET



ROAST DUCK

With black cherries and kirsh & seasonal vegetables.

POT ROAST PHEASANT

Rich wine sauce and game chips & seasonal vegetables.

FILLET OF BEEF MIGNON

Fillet of beef cooked with shallots, tomatoes, mushrooms, brandy and cream & homemade chips.

RED SNAPPER FILLET

Fresh snapper fillet roasted, served with mash potato, butternut squash, fennel and sweet lemon & lime sauce.



BLACK FOREST GATEAUX

STRAWBERRY CHEESECAKE

PROFITEROLES

Filled with cream and chocolate.

CHEESE & BISCUITS

Selection of cheeses, with fruit and celery.



COFFEE & CHOCOLATES



DEPOSIT OF £5 PER PERSON IS REQUIRED ON BOOKING YOUR TABLE AND THE FULL BALANCE BY 24TH DECEMBER

£40.00

ALLERGY INFORMATION

Some of our dishes may contain one or more of the following: gluten, crustaceans, molluscs, eggs, celery, mustard, fish, peanuts, nuts, soybeans, milk, mustard, sesame, lupin and sulphur dioxide, and have been prepared in an environment where these may be present.

If you have an allergy to any of the above please ask your server for further advice.