

STARTER WITH PASTA OR PIZZA – £16.95

Spaghetti Bolognese (G)

Spaghetti pasta cooked with our delicious, homemade bolognese sauce.

Tagliatelli Picanti (E) (G)

Tagliatelli pasta cooked with onions, fresh tomato, extra virgin olive oil, garlic, chicken and chilli flakes.

Spaghetti Amatriciana (G) (D)

Spaghetti pasta cooked with bacon, onions, mushrooms, cream and tomato infused with garlic and black pepper.

Tagliatelle Carbonara (G) (D) (E)

Pasta ribbons cooked with bacon, onions, black pepper and garlic in a creamy sauce, finished with parmesan cheese.

Penne Arrabiata (G) (V)

Penne pasta cooked with onions, garlic, tomato, extra virgin olive oil and chilli.

Penne Alfredo (G) (D)

Penne pasta cooked with chicken, mushroom and onions in a creamy pesto and garlic sauce.

Spaghetti Portofino (G) (D)

Spaghetti with pancetta, ham, broccoli, garlic and cream finished with parmesan cheese.

Lasagne (G) (E) (D)

Layers of oven baked pasta filled with bolognese and tomato sauce topped with béchamel sauce and cheese.

Pizza Mexicana (G) (D)

Napoli sauce, mozzarella, smoked ham, gajun spicy chicken and jalapenos.

Margarita Pizza | Mozzarella cheese and tomato sauce. (G) (V)

Funghi Pizza | Mozzarella cheese, tomato sauce and mushrooms. (G) (V) (D)

Primavera Pizza | Cheese, tomato sauce, ham and pineapple. (G) (D)

Pollo Pizza | Cheese, tomato sauce, chicken and garlic. (G) (D)

Diavola Pizza | Pepperoni, Jalapenos, parma ham, mozzarella and tomato sauce. (G) (D)

Pizza Inferno | Cheese, tomato sauce, onions, pepperoni, garlic, chilli flakes. (G) (D)

Pepperoni Pizza | Cheese, tomato base, topped with pepperoni. (G) (D)

Vegetariana Pizza | Cheese, tomato sauce, onions peppers, mushrooms and aubergines. (G) (V) (D)



PORTOFINO Ristorante Italiano

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Find us on Facebook
Portofino Ristorante Ripon

2-COURSE SET MENU

For allergy information regarding any of our dishes please speak to a member of staff who will be happy to assist.

Gluten Free Pasta and Pizza is available upon request.

We can make food for Vegan, Dairy Free

ALLERGEN CODES

(N) - Nuts (G) - Gluten (D) - Dairy (E) - Eggs (S) - Shellfish (M) - Mustard (V) - Vegetarian (VG) - Vegan

2 COURSE SET MENU AVAILABLE ALL DAY AND NIGHT MONDAY-FRIDAY,
SATURDAY UNTIL 5PM, SUNDAY 5PM-8.30PM

STARTERS WITH: PASTA OR PIZZA £16.95 · SPECIALITY £19.95 · CHICKEN, RIBS OR MUSSELS £21.95
(DOES NOT INCLUDE DECEMBER, BANK HOLIDAYS & SPECIAL OCCASIONS)

ANTIPASTI STARTERS

Zuppa del Giorno - Soup of the Day (G) (D) (V)

Tomato, basil, fresh cream, croutons.

Bucce Di Patata - Potato Skins (D) (V)

Deep fried potato skins, served with a selection of dips.

Bruschetta (G) (D) (V)

Vine tomato, fresh basil and onion, marinated in extra virgin olive oil infused with garlic, served on toasted bread topped with mozzarella cheese then glazed with balsamic vinegar.

Funghi All' Aglio - Garlic Mushroom (G) (D) (V)

Fresh mushrooms pan fried in garlic with pesto and double cream, finally grilled with cheese served with crusty bread.

Gamberetti Piccanti - Spicy Prawns (G) (S)

Deep fried spicy prawns in breadcrumbs, served with a selection of dips.

Cocktail Di Gamberetti - Prawn Cocktail (G) (D) (S)

Fresh tender prawns on a bed of lettuce topped with Marie rose sauce, served with bread and butter.

Formaggio e Carne - Black Pudding (G) (D)

Pan fried black pudding stacked with toasted bread, grilled goats cheese and sweet red onion marmalade.

Capri Fritti - Goats Cheese (G) (V)

Sliced halloumi and goats cheese on a bed of rocket sprinkled and drizzled with honey, with a chilli jam.

Pate All Arancio - Pate (G)

A trio of ramekins filled with sweet red onion marmalade, chicken liver pate, served with toasted bread.

Kalamata Olives (G) (D)

Served with warm bread, balsamic and olive oil.

Calamari Fritti - Squid Rings (G) (D) (S)

Squid rings encased in flour then deep fried, served with a selection of dips.

Caprese Salad (D)

Fresh baby mozzarella, fresh sliced tomatoes, olive oil, fresh basil, balsamic vinegar.

STARTER WITH SPECIALITY PASTA, RISOTTOS & CALZONE'S – £19.95

Linguine or Risotto alla Pescatora (G) (D) (S)

Linguine pasta cooked in a creamy mixed herb and garlic sauce with chicken, mixed peppers and baby prawns. You'll regret not trying this.

Linguine Gamberoni (G) (S)

Linguine pasta with three garlic butter king prawns, cooked with onions, fresh tomato, extra virgin olive oil, garlic and chilli. Fit for a king.

Haddock & Prawn Risotto (D) (S)

Smoked haddock, prawns, asparagus, garlic oil, white wine, basil, cream and parmesan cheese.

Tagliatelle Alla Pepe (E) (D) (M)

Tagliatelle cooked in garlic butter, chicken, with homemade peppercorn sauce.

Cannelloni (G) (D) (E)

Rolled pasta filled with creamy ricotta cheese and fresh spinach, served on a bed of neapolitan sauce topped with béchamel baked with mozzarella cheese.

Raviolacci Funghi Porcini (G) (D) (V)

Filled with ricotta cheese, porcini mushroom parcels, cooked in a cream and white mushroom sauce. Just classic Italian.

Lasagne (G) (E) (D)

Layers of oven baked pasta filled with bolognese and tomato sauce topped with béchamel sauce and cheese.

Tortellini Tiberia (G) (D)

Pork and Beef filled pasta, bolognese, cream, cheddar, parmesan.

Calzone Pizza (G) (D)

Folded pizza with ham, cheese, tomato sauce, mushroom and onion.

Hot Shot Calzone Pizza (G) (D)

Folded pizza with pepperoni, jalapenos and parma ham, served with tomato sauce and cheese.

Pene with Chicken & Chorizo (G) (D)

Penne pasta, chicken, Italian pepperoni, chorizo, onions, peppers, garlic oil, basil, cream, tomato, parmesan cheese.

Gnocchi Al Forno (G) (D)

Italian dumplings, with chicken, onions, garlic, mixed peppers, cream & tomato sauce, mozzarella cheese, grilled.

STARTER WITH POLLO - CHICKEN DISHES OR FRESH MUSSELS, OR PORK RIBS – £21.95

All Chicken Breast served with homemade chunky wedges and salad

Traditional North East Chicken Parma (G) (D)

Flattened chicken breast, coated in golden breadcrumbs, topped with creamy béchamel and grilled with cheddar cheese served with garlic mayo.

Not Italian, but we know how to make the best.

Pollo Milano (G) (D)

Flattened chicken breast, coated in golden breadcrumbs cooked in garlic and herb butter and served on a bed of spicy tomato spaghetti, served with fresh salad. Tasty Italian chicken.

Pollo Supremo (G) (D)

Bread crumbed flattened chicken breast layered with neapolitan tomato sauce, ham and mozzarella cheese. Traditional parmesan with an Italian twist.

Pollo Caprino (D)

Chargrilled chicken breast, topped with Mediterranean vegetables and roasted goats cheese, dressed in a balsamic vinegar glaze. This dish has masses of Mediterranean flavours.

Pollo Dolce Latte (D)

Chicken breast cooked in a sauce of Italian blue cheese, white wine, spring onion, garlic, pesto and cream. Creamy, Cheesy, Original.

Pollo Al Pepe (D) (M)

Chargrilled chicken breast in a peppercorn sauce, homemade by our chef with over 30 years' experience. We think it's the best in the north east.

Pollo Al Diane (D) (M)

Chargrilled chicken breast in a creamy Diane sauce with mushrooms and onions, infused with red wine, french mustard and cream. For rich, creamy sauce lovers.

Alla Crema (D)

Chargrilled chicken breast cooked with mushrooms and onion in a creamy white wine, garlic and mixed herb sauce. A light sauce infused with lots of flavour.

Mussels with Wedges (D) (S)

Fresh mussels with a choice of spicy tomato, or cream, white wine, garlic, rosemary, onions.

Pork Ribs (D) (Soya)

Tender baby pork ribs with Hoisin honey glaze served with homemade chips & coleslaw.

Filetto di Branzino Camberi (G) (D) (S)

1 fillet of fresh pan-fried seabass served on top of prawn linguine, cherry tomatoes, basil, olive oil, lemon, touch of napoli sauce.

Whitby Scampi (G) (D) (S)

Breaded scampi deep-fried, served on top of salad, tartare sauce, lemon, homemade wedges.