

STARTER WITH PASTA OR PIZZA – £15.95

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. **Not available as half portion.**

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

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 ALL DAY MONDAY-THURSDAY, FRIDAY-SATURDAY UNTIL 5PM

STARTERS WITH: PASTA OR PIZZA £15.95 · SPECIALITY £17.95 · CHICKEN OR BURGERS £19.95

(DOES NOT INCLUDE DECEMBER, BANK HOLIDAYS & SPECIAL OCCASIONS)

ANTIPASTI STARTERS

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

Tomato, basil and mozzarella with crusty bread.

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.

STARTER WITH SPECIALITY PASTA & RISOTTOS – £17.95

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

Gnocchi Pollo (G) (D)

Gnocchi in a creamy tomato sauce with chicken, onion, garlic and peppers finished with mozzarella cheese Italian dumpling potato. Something you know.

Tortellini Tiberia (G) (D)

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

VEGETARIAN / VEGAN

Warm Vegan Salad (VG)

Green beans, broccoli, mixed peppers, onions, new potatoes, mixed pitted olives & sun-blushed tomatoes, finished with vegan salad dressing.

STARTER WITH 8oz GOURMET BURGER DELLA CASA – £19.95

Classic Burger 100% Beef (G) (D)

served with wedges, salad and dips.

BBQ Burger (G) (D)

Classic burger topped with bacon, BBQ sauce and melted mozzarella served with wedges, salad and dips.

Chicken Parmesan Burger (G) (D)

with breaded chicken, bechamel cheddar cheese

Hot Shot Chicken Parmesan Burger (G) (D)

with breaded chicken, bechamel cheddar cheese, pepperoni, spicy fresh peppers, jalapeno

STARTER WITH POLLO - CHICKEN DISHES – £19.95

All Chicken Breast served with homemade chunky wedges or fries

Traditional North East Chicken Parmo (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 BBQ (D)

Chargrilled chicken breast topped with bacon, BBQ sauce and melted mozzarella.

A traditional Italian dish, with a British flair.

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.