

Sharing Platter

La Porto platter (V)	9.95
borlotti beans in chilli & tomato sauce, mozzarella, sunblush tomatoes, marinated olives, hummus, pickles, balsamic oil & warm bread	
Anti pasti classico	10.95
salami, prosciutto ham, pastrami, pickles, olives, hummus, balsamic oil & warm bread	
Assorted rustic bread (V)	4.95
with balsamic oil, hummus & marinated olives	
Pane e aglio (V)	5.95
12" pizza base with garlic & cheese	

Anti Pasto Freddi Cold Starters

Bruschetta vera (V) (GF available)	4.95
freshly toasted bread with freshly chopped tomatoes marinated in virgin olive oil with garlic, onion & a hint of chilli	
Insalata Caprese (V) (GF)	5.95
sliced tomato with buffalo mozzarella, fresh basil, olive & pesto oil	
Carpaccio di bresaola (GF)	5.95
thinly sliced aged beef served with rocket, parmesan, lemon wedge & a drizzle of olive oil	
Pâté della casa (GF available)	4.95
luxury chicken liver pâté laced with scotch whisky, served with toast & caramelised onion	
Prosciutto e melone (GF)	5.45
Italian parma ham with honeydew melon & a drizzle of balsamic reduction	
Cocktail di gamberetti (GF available)	6.45
fresh baby prawns served on baby gem lettuce, topped with homemade marie-rose sauce, served with garlic bread	

Anti Pasto Caldi Hot Starters

Soup of the day (GF available)	4.45
served with toasted garlic bread. please ask server	
Mozzarella frita (V)	5.45
breadcrumbed mozzarella sticks served in a tasty tomato & basil sauce,with rocket	
Funghi ripieni (V) (GF available)	5.45
large flat mushroom stuffed with sunblush tomatoes, goats cheese, garlic, spinach, fresh basil, parmesan, pesto & mozzarella, served with mixed leaf & garlic bread	
Calamari	6.45
squid rings in batter & deep fried, served with homemade tartare sauce	
Gamberoni all aglio e peperoncino (GF)	6.95
tiger king prawns sauteed with garlic, fresh chilli, tomatoes, leek, onions, white wine & pomodora sauce. served with mixed salad & garlic bread	
La Porto con polpetta	6.45
homemade meatballs, onion & garlic in rich pomodora sauce, served with mixed salad & garlic bread	
Confit belly pork (GF available)	6.95
served with black pudding, apple puree, caramelised onions & pork crackling with a drizzle of red wine jus	
Mussels marinara (GF available)	6.45
steamed mussels cooked with shallots, garlic, leek, white wine & cream of tomato sauce, served with garlic bread	
Bruschetta e peperoncino (V) (GF available)	5.95
freshly toasted bread with roasted peppers, melted goats cheese & rocket	

Pasta

Spaghetti bolognese (GF available)	8.95
traditional Italian meat & tomato sauce	
Tagliatelle carbonara (GF available)	8.95
tagliatelle pasta with diced bacon, onion, parsley & garlic in a creamy white sauce	
Tagliatelle con polpetta	8.95
tagliatelle pastawith homemade meatballs, onion, garlic & parsley in a rich napoletana sauce	
Spaghetti frutti di mare (GF available)	10.45
spaghetti pasta with a selection of seafood, shallots, leek & parsley in a creamy lobster bisque sauce	
Penne al salmone (GF available)	10.45
penne pasta with smoked salmon, baby prawns, tomato, shallots, garlic, leek & parsley, white wine & cream sauce	
Penne arrabiata (V) (GF available)	8.95
penne pasta with chilli, olives, fresh tomatoes, garlic, parsley, mixed roast peppers & pomodora sauce	
Penne alla rusticana (GF available)	8.95
penne pasta with spicy sausage, roast peppers, garlic & parsley in tomato sauce	
Penne alla vodka (GF available)	10.45
classic penne pasta paired with king prawns, peas, garlic, onion, leek & parsley in a creamy tomato sauce with chilli & a splash of vodka	
Tagliatelli alla calabrese (GF available)	9.95
tagliatelle pasta with diced bacon, chicken, onion, garlic & parsley in a creamy sauce	
Lasagne al forno	9.95
classic Italian dish served with toasted garlic bread & side salad	
Ravioli di granchio e aragosta	10.95
seafood ravioli in a lobster bisque sauce with onion, garlic, leek & parsley	
Spinach & ricotta tortellini (V)	9.45
tortellini pasta with blue cheese, aubergines, courgettes, herb croutons, parsley & pesto in a creamy sauce	

Risotto

Risotto contadina (GF)	10.45
chicken strips, peas & garlic slowly cooked with arborio rice in white wine, finished with cream, rocket & parmesan	
Risotto al funghi (V) (GF)	9.95
mixed wild mushrooms, shallots & peas slowly cooked with arborio rice in white wine & finished with a touch of cream, rocket & parmesan	
Risotto frutti di mare (GF)	10.45
selection of seafood, garlic, shallots, finished in a creamy lobster bisque sauce, with rocket & parmesan	
Risotta primavera (V) (GF)	9.95
mixed pepper, diced courgette, aubergine, onion & peas in pomodoro sauce	

Pesce e Fruit De Mare Fish & Shellfish

Salmone al cartoccio (GF)	15.95
oven baked salmon fillet with sunblush tomatoes, lemon butter, garlic, white wine & parsley, served with salad leaves & buttered potatoes	
Gamberroni inferno (GF)	15.95
sauteed king prawns, chilli, garlic, onion, leeks & curly parsley in a tomato sauce, served with lemon rice & toasted garlic bread	
Mussels marinara (GF available)	12.95
steamed mussels cooked with shallots, garlic, leeks, butter, parsley, white wine & cream of tomato, served with toasted garlic bread	
Branzino (GF)	15.95
panfried seabass fillet served with king prawns, mussels, crushed new potatoes, spinach, onion, garlic, parsley & cream of white wine sauce	

Secondi Al Forno e Padella

Main courses from the oven, grill & pan

Pollo pancetta (GF)	11.95
diced chicken breast cooked in a sauce of fresh leeks, bacon, garlic, shallots, parsley & cream, served with rice & vegetables	
Pollo al funghi (GF)	11.95
diced chicken breast cooked with mushrooms, garlic & shallots white wine & creamy tarragon sauce, served with rice & vegetables	
Pollo parmigano	11.95
flattened breast of chicken, breadcrumbed & deep fried, topped with tomato sauce, cheese & parma ham, served with rice & mixed leaves	
Pollo di avola (GF)	11.95
diced chicken breast cooked with courgette, aubergine, chilli, onion, peppers, parsley & tomato sauce, served with rice	
La Porto di pollo (GF)	11.95
chicken breast stuffed with tarragon & mushroom fricasse, served with spinach, honey & grain mustard sauce, rice & vegetables	
Pollo a di lo (GF)	11.95
chargrilled chicken breast & roasted peppers, served with rice, vegetables & a homemade peppercorn sauce	
Pollo gamberoni (GF)	14.95
diced chicken breast cooked with king prawns, onions, leeks, parsley & garlic in a creamy white wine & tomato sauce, served with garlic bread & rice salad	
Trio of pork (GF available)	15.95
confit belly pork, grilled pork fillet, black pudding bon bon, sausage, served with saffron infused fondant potato, crackling, caramelised onion, vegetables, apple puree & red wine jus	
Anatra all arancia (GF available)	15.95
pan seared duck breast served with confit red cabbage, fondant potato, crisp parsnips & accompanied with red wine jus	
Stinco diagnello (GF available)	15.95
lamb shank slow cooked with vegetables, rosemary & red wine, served with mashed potato, vegetables & homemade red wine jus	
Melanzane al a siciliana (V) (GF)	10.95
baked aubergine topped with vegetable ratatouille, mozzarella cheese, tomato sauce, served with salad & rice	
Homemade burger	9.95
made from local beef, served in a toasted bun with mixed leaf salad, coleslaw & chunky chips	
Extra Toppings: Caramelised onion 10.95 • Blue cheese 10.95 Bacon & cheddar cheese 11.45	

Insalata Salads

House salad (GF)	3.95
mixed leaf salad with onion, tomatoes, cucumber & olives, finished with a light french dressing	
Caesar salad (GF)	10.95
fresh chicken strips on crunchy baby gem lettuce, topped with bacon, creamy caesar dressing, parmesan & croutons	
Insalata capricciosa (GF)	11.95
prosciutto crudo, prawns, chicken, goats cheese & avocado	
Insalata mediterranea (GF available)	9.95
mixed leaf salad with feta cheese, olives, roast peppers, tomato, onion & croutons	

Pizzeria/Calzone

Thin Pizzas & Calzone

Margherita (V)	7.95
tomato, mozzarella & fresh basil	
Rigoletta (V)	8.95
tomato, mozzarella, aubergine, courgette & olives	
Inferno	8.95
tomato, mozzarella, chilli & pepperoni	
La Porto festa di carne	11.95
tomato, mozzarella, prosciutto, pepperoni, chicken & spicy sausage	
Piccante	8.95
tomato, mozzarella, spicy sausage & peppers	
Di parma	9.45
tomato, mozzarella, mushrooms, sunblush tomatoes & prosciutto crudo	
Pizza quattro formaggi (V)	8.95
tomato, mozzarella, goats cheese, blue cheese & parmesan	
Pizza di avola	8.95
tomato, mozzarella, salami & roast peppers	
Pompeii	8.95
tomato, mozzarella, cajun spice chicken, mushrooms & onion	
Calzone veg (folded pizza) (V)	9.95
tomato, mozzarella, mushrooms, spinach, goats cheese & pesto	
Calzone classico	10.45
tomato, mozzarella, ham, pepperoni, aubergine & cougette	
Extra toppings: Veg 50p • Meat & cheese £1	

La Porto Steaks

All of our 21 day aged steaks are chargrilled & served with sunblush tomatoes, onion rings, mushrooms & homemade chunky chips

8oz sirloin steak (GF)	18.50
a classic cut from the heart of the beef loin, combining tenderness & flavour	
8oz ribeye steak (GF)	18.50
cut from the prime of the rib & marbled with flavour, best served medium for the tenderness	
8oz fillet steak (GF)	21.95
a truly tasty thick cut prime British steak, chargrilled to your liking	
Add surf & turf (GF)	4.00
king prawns cooked in garlic, onion & white wine	
Choice of sauces (GF available)	2.50
blue cheese - red wine jus - diane - peppercorn - garlic butter	

Contorni Side Dishes

Patatine fritte	2.90
homemade chunky chips	
Saute potatoes (GF)	3.30
with rosemary	
Onion rings	2.50
Insalata di rugola (GF)	3.90
rocket salad	
Pane e burro (GF available)	2.50
bread & butter	
Olive marinate (GF)	3.20
pitted black & green olives	
Patate pugliese (GF)	3.90
sauteed potatoes, olives & cherry tomatoes	
Verdure del giorno (GF)	3.50
seasonal vegetables of the day	

LA PORTO ITALIANO



Lunch Specials

Served until 4.00pm

- Spicy chicken wrap**.....5.95
cajun spiced chicken with mixed leaf salad, avocado & garlic mayo.
served with coleslaw & mixed salad
- La Porto veggie sandwich (V)**.....4.95
roasted peppers, aubergine, courgette, mozzarella & pesto in a bun.
served with coleslaw & mixed salad
- La Porto special sandwich**6.45
chargrilled chicken goujon served in a bun, melted mozzarella,
tomato chutney & pesto, served with coleslaw & mixed salad
- Smoked salmon & cream cheese bagel**5.95
served with coleslaw & mixed salad
- Steak sandwich**.....6.95
pan fried steak strips, onion, garlic, mushrooms, tarragon
& french mustard, served in a bun with coleslaw & mixed salad
- Feta cheese sandwich (V)**.....4.95
feta cheese, roast peppers, fresh tomato & pesto, served in ciabatta bread

Kid's menu - £4.45

Tagliatelle with meatballs • Spaghetti bolognese
Lasagne • Margherita Pizza
Penne pasta in tomato sauce
Grilled chicken strips, chips & peas

Add fruit shoot £1.00 extra • Add ice cream £1.00 extra

ANY PIZZA • ANY PASTA

Monday to Saturday
12.00 noon
till 4.00pm

£7.95

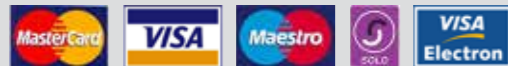
SEAFOOD PASTAS - £1 EXTRA

KIDS EAT FOR FREE

Between 3.30pm & 4.30pm
1 child per adult

SPECIALS ARE SUBJECT TO CHANGE AT THE MANAGER'S DISCRETION.

ALL MAJOR CREDIT CARDS ACCEPTED



DISHES CAN BE ADAPTED TO YOUR TASTE

FOOD ALLERGIES & INTOLERANCES

Some of our foods contain allergens.

Please speak to a member of staff for more information.

2 COURSE SPECIALS - £11.95 OR £12.95

MONDAY TO SATURDAY - 12 NOON TILL 6.00PM

COMBINE A STARTER OR DESSERT WITH ONE OF OUR DELICIOUS MAIN COURSES

STARTERS

- Bruschetta vera (V) (GF available)**
freshly toasted bread with freshly chopped tomatoes
marinated in virgin olive oil with garlic, onion & a hint of chilli
- Bruschetta e peperoncino (V) (GF available)**
freshly toasted bread with roasted peppers, melted goats cheese & rocket
- Carpaccio di bresaola (GF)**
thinly sliced aged beef served with rocket, parmesan,
lemon wedge & a drizzle of olive oil
- Mozzarella fritta (V)**
breadcrumbed mozzarella sticks in a tasty tomato & basil sauce, with rocket
- Funghi ripieni (V) (GF available)**
large flat mushroom stuffed with sunblush tomatoes,
goats cheese, garlic, spinach, fresh basil, parmesan,
pesto & mozzarella, served with mixed leaf & garlic bread
- Pâté della casa (GF available)**
luxury chicken liver pâté laced with scotch whisky,
served with toast & caramelised onion
- Confit belly pork (GF available) (£2 supplement)**
served with black pudding, apple puree, caramelised onions
& pork crackling with a drizzle of red wine jus
- Soup of the day (GF available)**
served with toasted garlic bread. please ask server
- Insalata Caprese (V) (GF)**
sliced tomato with buffalo mozzarella, fresh basil, olive & pesto oil
- Prosciutto e melone (GF)**
Italian parma ham with honeydew melon & a drizzle of balsamic reduction
- Assorted rustic bread (V)** with balsamic oil, hummus & marinated olives
- Pane e aglio (V)** 12" pizza base with garlic & cheese
- Calamari (£1 supplement)**
squid rings in batter & deep fried, served with homemade tartare sauce
- Gamberoni all aglio e peperoncino (GF) (£2 supplement)**
tiger king prawns sauteed with garlic, fresh chilli, tomatoes, leek, onions,
white wine & pomodoro sauce. served with mixed salad & garlic bread
- Cocktail di gamberetti (GF available) (£1 supplement)**
fresh baby prawns served on baby gem lettuce,
topped with homemade marie-rose sauce, served with garlic bread
- Mussels marinara (GF available) (£1 supplement)**
steamed mussels cooked with shallots, garlic, leek, white wine
& cream of tomato sauce, served with garlic bread
- La Porto con polpette (£1 supplement)**
homemade meatballs, onion & garlic in rich pomodoro sauce,
served with mixed salad & garlic bread

DESSERTS

- Tiramisu** with whipped cream, dusted with cocoa powder
- Chocolate brownie** homemade with vanilla ice cream
- Profiteroles (GF available)** with warm chocolate sauce
- Ice cream** luxury ice cream, choice of vanilla, chocolate or strawberry

MAIN COURSES - £11.95

- Spaghetti bolognese (GF available)**
traditional Italian meat & tomato sauce
- Tagliatelle carbonara (GF available)**
tagliatelle pasta with diced bacon, onion, parsley & garlic
in a creamy white sauce
- Tagliatelle con polpette**
tagliatelle pasta with homemade meatballs, onion,
garlic & parsley in a rich napolitana sauce
- Spaghetti frutti di mare (GF available)**
spaghetti pasta with a selection of seafood, shallots,
leek & parsley in a creamy lobster bisque sauce
- Penne al salmone (GF available)**
penne pasta with smoked salmon, baby prawns, tomato, shallots,
garlic, leek & parsley, white wine & cream sauce
- Penne arrabiata (V) (GF available)**
penne pasta with chilli, olives, fresh tomatoes, garlic, parsley,
mixed roast peppers & pomodoro sauce
- Penne alla rusticana (GF available)**
penne pasta with spicy sausage, roast peppers,
garlic & parsley in tomato sauce
- Penne alla vodka (GF available)**
classic penne pasta paired with king prawns, peas, garlic, onion,
leek & parsley in a creamy tomato sauce with chilli & a splash of vodka
- Tagliatelli alla calabrese (GF available)**
tagliatelle pasta with diced bacon, chicken, onion,
garlic & parsley in a creamy sauce
- Lasagne al forno**
classic Italian dish served with toasted garlic bread & side salad
- Ravioli di granchio e aragosta**
seafood ravioli in a lobster bisque sauce with onion, garlic, leek & parsley
- Spinach & ricotta tortellini (V)**
tortellini pasta with blue cheese, aubergines, courgettes,
herb croutons, parsley & pesto in a creamy sauce
- Risotto contadina (GF)**
chicken strips, peas & garlic slowly cooked with arborio rice
in white wine, finished with cream, rocket & parmesan
- Risotto al funghi (V) (GF)**
mixed wild mushrooms, shallots & peas slowly cooked with arborio
rice in white wine & finished with a touch of cream, rocket & parmesan
- Risotto frutti di mare (GF)**
selection of seafood, garlic, shallots, finished in a
creamy lobster bisque sauce, with rocket & parmesan
- Risotta primavera (V) (GF)**
mixed pepper, diced courgette, aubergine, onion & peas in pomodoro sauce
- Homemade burger**
made from local beef, served in a toasted bun with mixed leaf salad,
coleslaw & chunky chips. choose from plain,
or with caramelised onion or blue cheese topping

- Margherita pizza (V)**
tomato, mozzarella & fresh basil
- Rigoletta pizza (V)**
tomato, mozzarella, aubergine, courgette & olives
- Inferno pizza**
tomato, mozzarella, chilli & pepperoni
- Piccante pizza**
tomato, mozzarella, spicy sausage & peppers
- Di parma pizza**
tomato, mozzarella, mushrooms, sunblush tomatoes & prosciutto crudo
- Pizza quattro formaggi (V)**
tomato, mozzarella, goats cheese, blue cheese & parmesan
- Pizza di avola**
tomato, mozzarella, salami & roast peppers
- Pompeii pizza**
tomato, mozzarella, cajun spice chicken, mushrooms & onion
- Insalata mediterranea (GF available)**
mixed leaf salad with feta cheese, olives,
roast peppers, tomato, onion & croutons

MAIN COURSES - £12.95

- Pollo pancetta (GF)**
diced chicken breast cooked in a sauce of fresh leeks, bacon,
garlic, shallots, parsley & cream, served with rice & vegetables
- Pollo al funghi (GF)**
diced chicken breast cooked with mushrooms, garlic & shallots
white wine & creamy tarragon sauce, served with rice & vegetables
- Pollo parmigiano**
flattened breast of chicken, breadcrumbed & deep fried, topped with
tomato sauce, cheese & parma ham, served with rice & mixed leaves
- Pollo di avola (GF)**
diced chicken breast cooked with courgette, aubergine, chilli,
onion, peppers, parsley & tomato sauce, served with rice
- La Porto di pollo (GF)**
chicken breast stuffed with tarragon & mushroom fricasse,
served with spinach, honey & grain mustard sauce, rice & vegetables
- Pollo a di lo (GF)**
chargrilled chicken breast & roasted peppers, served with rice,
vegetables & a homemade peppercorn sauce
- Melanzane al a siciliana (V) (GF)**
baked aubergine topped with vegetable ratatouille, mozzarella cheese,
tomato sauce, served with salad & rice
- Caesar salad (GF)**
fresh chicken strips on crunchy baby gem lettuce, topped with bacon,
creamy caesar dressing, parmesan & croutons
- Homemade burger**
made from local beef, served in a toasted bun with mixed leaf salad,
coleslaw & chunky chips, served with bacon & cheddar cheese
- La Porto festa di carne pizza**
tomato, mozzarella, prosciutto, pepperoni, chicken & spicy sausage
- Calzone classico (folded pizza)**
tomato, mozzarella, ham, pepperoni, aubergine & courgette

LA PORTO ITALIANO

