

## ANTIPASTI

### **BRUSCHETTA ITALIANA**

**\$12**

Toasted focaccia bread, topped with fresh tomatoes, garlic, pickled red onion, basil & balsamic vinegar.

### **ZUCCHINI FRIES**

**\$12**

Deep fried fresh zucchini 'strings', served with marinara sauce

### **FRIED CALAMARI & SHRIMP**

**\$16**

Deep fried calamari & shrimp served with marinara sauce

### **POLPETTINE**

**\$14**

House made meatballs served with our tomato sauce

### **MUSSELS PORTOFINO**

**\$16**

Fresh mussels sauteed with lemon and white wine sauce, olives and fresh ground pepper. Served with focaccia.

## INSALATE

Add: Grilled chicken \$10 / Shrimp (4) \$12 / 8oz grilled salmon \$16

### **CAESAR SALAD**

**\$9**

Romaine, shaved parmesan with focaccia croutons

### **ITALIANA**

**\$12**

Mix greens, apples, black olives, cherry tomatoes, gorgonzola cheese with a raspberry vinaigrette.

### **CAPRESE**

**\$12**

Fresh tomatoes, mozzarella, basil, olive oil

### **SOUP OF THE DAY - BOWL**

**\$10**



# PASTA

*Served with house salad or a cup of soup of the day ( small caesar add \$4)*

*Changes to entrée maybe subject to charges, ask your server*

Add: Grilled chicken \$10 / Shrimp (4) \$12 / 8oz grilled salmon \$16

## **SHRIMP CACIO E PEPE** **\$30**

Seared shrimp served over linguine pasta tossed with creamy cheese sauce, with crushed black pepper

## **LASAGNA** **\$25**

Portofino's signature dish: homemade pasta, meat sauce, bechamel sauce, served au gratin.

## **RIGATONI BOLOGNESE** **\$25**

Portofino's signature Bolognese sauce with rigatoni pasta , served with parmesan cheese.

## **PORTOFINO'S ALFREDO** **\$24**

Linguine with cremini mushroom, peas, prosciutto in a creamy sauce (...our Alfredo's sauce)

## **EGGPLANT PARMIGIANA** **\$24**

Fresh eggplant baked with mozzarella, parmesan cheese, with tomato sauce, served over linguine

## **SPAGHETTI WITH MEATBALLS** **\$25**

House made meatballs with our signature meat sauce, served with spaghetti.

## **SPAGHETTI CARBONARA** **\$24**

Italian "bacon", black pepper, heavy cream, parmesan and Romano cheese, eggs

## **\*LINGUINE AL PESTO** **\$22**

Portofino's Signature: house made pesto sauce (basil, olive oil, garlic, pine nuts, parmesan)

## **SPAGHETTI PUTTANESCA** **\$24**

Spicy! Tomatoes, garlic, anchovies, olives, parmesan, crushed red pepper, fresh parsley



*Life is a Combination of  
Magic and Pasta*

*\*Pesto contains pine nuts, you should avoid if you are allergic to nuts*

## CHICKEN

*Served with house salad or a cup of soup of the day ( small caesar add \$4)*

*Changes to entrée maybe subject to charges, ask your server*

### CHICKEN PICCATA

**\$26**

Chicken breast sauteed in a lemon butter sauce with capers, served with mashed potatoes and broccolini.

### CHICKEN ARTICHOKES

**\$28**

Chicken breast sauteed with artichokes, fresh tomato & basil on mashed potatoes, served with broccolini.

### CHICKEN PARMIGIANA

**\$26**

Lightly breaded chicken breast, baked with mozzarella, parmesan cheese. Served with spaghetti & tomato sauce.

### CHICKEN PORTOFINO

**\$32**

Chicken breast & shrimps, braised with herbs, garlic, olives and served with mashed potatoes and broccolini

## BEEF AND VEAL

*Served with house salad or a cup of soup of the day ( small caesar add \$4)*

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### VEAL OSSOBUCO

**\$48**

Slowly braised veal shank, in a reduction sauce made with white wine, tomatoes, shallots, carrots, served over creamy risotto

### VEAL MARSALA

**\$34**

Veal 'scaloppine', sauteed with cremini mushroom, Marsala butter sauce, served with rosemary/garlic mash potatoes and broccolini

### VEAL PICCATA

**\$32**

Veal 'scaloppine', sauteed in a lemon butter sauce with capers, served with rosemary/garlic mashed potatoes and broccolini.

### SHORT RIBS

**\$39**

Slowly braised, bone in, beef short rib, glazed with wine reduction and served with risotto and broccolini

### VEAL PARMIGIANA

**\$32**

Veal 'scaloppine', baked with mozzarella and drizzled with parmesan cheese. Served with spaghetti & tomato sauce.

## SEAFOOD

*Served with house salad or a cup of soup of the day ( small caesar add \$4)*

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### **GROUPER LIGURE**

**\$34**

Pan seared fresh grouper, topped with garlic, cherry tomatoes and olives, with pesto sauce, served with mashed potatoes and broccolini.

### **ZUPPA DI PESCE / CIOPPINO**

**\$38**

Clams, mussels, calamari, scallop and shrimp cooked in a tomato broth with garlic, parsley. Served with linguine pasta (or toasted focaccia)

### **SALMON "PICCATA"**

**\$32**

Grilled salmon served with fresh tomatoes, capers in a lemon sauce, served over garlic/ olive oil pasta, with broccolini and cherry tomatoes.

### **GROUPER LIVORNESE**

**\$36**

Lightly fried grouper fillet, served on spaghetti with tomato sauce, fresh tomatoes, olives , capers, parsley.

## CHILDREN UNDER 12

*Pasta pomodoro or butter/parmesan*

**\$14**

*Pasta Alfredo (white sauce)*

**\$14**

*Spaghetti with meatball*

**\$16**

## SIDE DISHES

*(Side dishes are available only with entrées - Split entrée into 2 dishes, \$5)*

**BROCCOLINI OR ASPARAGUS**

**\$7**

**TWO MEATBALLS**

**\$10**

**Extra SIDE OF RISOTTO OR PASTA**

**\$14**

**Substitute side (s) with pasta**

**\$5**

**GARLIC MASHED POTATOES**

**\$6**

**EXTRA SIDE SAUCE**

**\$3**

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All menu items may have come in contact with wheat, eggs, peanuts, tree nuts or milk. We do use high gluten flour.*