

# PORTOFINO

## TRATTORIA

### *Insalate*

#### **Portofino - 12.95**

Romaine lettuce, radicchio, carrots, cucumbers and tomatoes with crumbled bleu cheese tossed in our house lemon and balsamic vinaigrette dressing

#### **Caprese - 10.95**

Sliced tomatoes with fresh mozzarella and basil drizzled with extra virgin olive oil

#### **Caesar - 12.95**

Romaine lettuce with roasted red peppers, shaved parmesan cheese and croutons tossed in our house caesar dressing

#### **Raspberry - 12.95**

Mixed greens with caramelized walnuts and crumbled bleu cheese in our house raspberry vinaigrette dressing

#### **Grilled Pineapple - 12.95**

Mixed greens with grilled pineapple and shredded fontina cheese in our house champagne pineapple vinaigrette

#### **Wedge - 12.95**

Wedge of Iceberg lettuce , tomatoes, bacon, crumbled bleu cheese with bleu cheese dressing

#### **Add to any Salad**

Salmon **10.95** Shrimp **9.95** Chicken **6.95** Steak **13.95**

### *Pollo*

#### **Pollo Arrosto Romano - 24.95**

Pan roasted chicken breasts in garlic, olive oil, lemon, and rosemary in a white wine sauce served with a side of roasted potatoes

#### **Pollo Marsala - 24.95**

Pan roasted chicken breasts served with wild mushrooms in a sweet marsala wine sauce and a side of roasted potatoes

#### **Pollo Portofino - 26.95**

Pan roasted chicken breasts sautéed in a white wine sauce with mushrooms, asparagus and sun dried tomatoes served with a side of linguini

#### **Pollo Francese - 24.95**

Sautéed chicken breasts with spinach, shallots in a garlic white wine sauce served with a side of spinach or linguini

#### **Pollo Limone - 26.95**

Pan roasted chicken breasts sautéed with white wine and capers in a lemon sauce with a side of linguini or fire roasted spinach

#### **Pollo Parmigiana - 26.95**

Roasted chicken breasts lightly breaded, topped with mozzarella and parmesan, in a tomato basil sauce with a side of linguini

#### **Pollo Napolitano - 24.95**

Chicken breasts sautéed with wild mushrooms, green pepper, tomato basil sauce served with roasted potatoes

#### **Pollo Bianco - 28.95**

Roasted chicken breasts with wild mushrooms in a brandy sauce topped with prociutto

### *Antipasta*

#### **Calamari Fritti - 17.95**

Lightly breaded calamari fried and served with a marinara sauce

#### **Calamari Griglia - 17.95**

Calamari grilled and served over wild mixed greens in a balsamic vinaigrette

#### **Bruschette Romano - 11.95**

Toasted garlic crostini bread topped with tomatoes, basil and fresh mozzarella

#### **Bruschette Formaggi - 13.95**

Toasted garlic crostini bread topped with tomatoes, basil, fresh mozzarella, fontina and goat cheese

#### **Cozze San Marino - 16.95**

Mussels in white wine garlic sauce or spicy marinara sauce

#### **Carpaccio Portofino - 17.95**

Thinly-sliced raw NY strip, capers, tomato, mushroom, lemon, olive oil, avocado and grana padana cheese

#### **Polpette Fresca - 15.95**

Three homemade meatballs served with tomato basil sauce, arugula, lemon oil and shaved parmigiano

#### **Risotto Fontinella - 17.95**

Italian rice, fried chicken, fresh tomatoes, onions, and fontina cheese

### *Carne*

#### **Pork Chop Valdostana - 35.95**

Two bone-in pork chops sauteed with wild mushrooms, melted fontana, red wine sauce and prosciutto

#### **Filetto Portofino (10 oz) - 52.95**

Grilled filet mignon with garlic mashed potatoes and sautéed vegetables

#### **Filetto Marsala (10 oz) - 52.95**

Filet topped with mushrooms, sautéed with sweet marsala wine sauce with a side of roasted potatoes

#### **Filetto Griglia (10oz) - 52.95**

Filet topped with roasted onions, fresh basil, fresh tomatoes, in a white wine sauce with a side of garlic roasted potatoes

### *Vitello*

#### **Vitello Medallions (3-3oz) 42.95**

Veal pan seared with wild mushrooms, garlic peanut butter over spinach

#### **Vitello Marsala - 34.95**

Tender veal sautéed with mushrooms in a marsala wine sauce with your choice of roasted or garlic mashed potatoes

#### **Vitello Saltimboca - 34.95**

Pan seared veal with garlic white wine sauce, spinach and prosciutto

#### **Vitello Limone - 34.95**

Tender veal sautéed in white wine, lemon and capers with a side of linguini or fire roasted spinach

# Pasta

## Rigatoni Butera - 18.95

Rigatoni pasta sautéed in a tomato cream sauce with roasted sausage and peas

## Cheese Tortellini - 22.95

Cheese filled tortellini in a vodka sauce

## Linguini Meatballs - 18.95

Linguini and meatballs in our homemade tomato sauce

## Linguini Portofino - 24.95

Linguini with roasted tomatoes, fresh mozzarella in tomato sauce

## Rigatoni Vodka Filante - 21.95

Sautéed caramelized onions, ham in a vodka tomato cream sauce topped with fresh mozzarella

## Gnocchi Bolognese - 23.95

Ground beef, veal, pork and roasted pork shoulder made in house with our homemade light tomato basil sauce

## Rigatoni Pollo - 24.95

Rigatoni pasta with grilled chicken, garlic and spinach in a light basil cream sauce

## Pappardelle Nonno - 27.95

Homemade pappardelle, braised short rib, fresh herbs and parmigiano

## Eggplant Parmigiana - 20.95

Breaded eggplant in a fresh tomato basil sauce topped with mozzarella and parmesan cheese served with a side of linguini

## Rigatoni Carbonara - 28.95

Rigatoni with pancetta, peas, garlic, eggs, shallots and parmigiano in a parmigian sauce

## Homemade Ravioli - 20.95

Cheese filled ravioli in a tomato basil sauce topped with fresh mozzarella cheese

# Pasta al Pesce

## Linguini Scampi Aglio e Olio - 29.95

Linguini with shrimp and broccoli in a garlic and olive sauce

## Linguini Cozzi Vongole - 28.95

Linguini with mussels and clams in a garlic spicy marinara sauce

## Linguini Sara Santa - 31.95

Linguini with scallops, tomato cream sauce, sam buca sauce and spinach on top

\* Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness\*

# Pesce

## Pesce Bianco Spinaci - 28.95

Roasted whitefish sautéed with baby capers and shallots in a light lemon butter sauce with a side of roasted spinach

## Funghi Porri - 38.95

Pan seared walleye over a cream porri sauce topped with mushrooms, spinach and tomatoes

## Salmon Portofino - 34.95

Pan seared salmon served with asparagus and topped with avocado, tomatoes, red onions, lemon oil and balsamic glaze

## Scampi Capesante - 36.95

Sautéed wild mushrooms, shrimp, scallops, capers, spinach, fresh tomato, artichokes and garlic lemon butter sauce with a side of linguini

# Pizzas

**Margherita** - Thin crust pizza with fresh mozzarella, olive oil, tomatoes, garlic and fresh basil

10"- 17.95 14"- 21.95 18"- 29.95

**Supremo** - Sausage, sautéed mixed bell peppers, mushrooms and onions

10"- 17.95 14"- 21.95 18"- 29.95

**Quattro Carne** - Sausage, pepperoni, bacon and ground beef

10"- 18.95 14"- 28.95 18"- 34.95

**Taylor Street** - Sausage, Italian beef and giardiniera

10"- 17.95 14"- 21.95 18"- 29.95

**Pizza Fontinello** - Pesto sauce, fontini cheese, mozzarella cheese and fresh arugula on top

10"- 18.95 14"- 22.95 18"- 30.95

**Napolitano** - Thin crust pizza with garlic oil, provalone, vesuvio tomatoes, arugula and shaved parmigiano

10"- 18.95 14"- 22.95 18"- 32.95

# Sides

## Italian Sausage - 9.95

Served with red sauce

## Sautéed Spinach - 7.50

## Garlic Mashed Potatoes - 6.95

## Roasted Potatoes - 6.95

## Vegtable Medley - 6.95

## Pasta - 8.95

### Sauces

Tomato basil, butter, or alfredo sauce

### Pasta

Rigatoni, linguini, angel hair or gluten free

20% gratuity for parties of (6) or more  
3% added for credit card fees