

# 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 - 11.95

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 11.95 Shrimp 12.95 Chicken 7.95 Steak 14.95

### Pollo

#### Pollo Arrosto Romano - 28.95

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 - 28.95

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

#### Pollo Portofino - 29.95

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

#### Pollo Verdure - 28.95

Sautéed chicken breasts with zucchini, yellow squash, cherry tomatoes, fresh basil, mushrooms and eggplant in a brandy sauce

#### Pollo Milanese - 31.95

Roasted chicken breasts lightly breaded in a veal brown butter sauce topped with baby arugula, tomatoes, lemon, olive oil, and shaved parmesan cheese

#### Pollo Parmigiana - 31.95

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

#### Pollo Vesuvio - 28.95

Chicken breasts sautéed with garlic, onions, olive oil, peas and spices in a white wine sauce served with roasted potatoes

#### Pollo Limone - 29.95

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

### Antipasta

#### Calamari Fritti - 19.95

Lightly breaded calamari fried and served with a marinara sauce

#### Calamari Griglia - 19.95

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

#### Bruschette Romano - 12.95

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

#### Bruschette Formaggi - 14.95

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

#### Cozze San Marino - 18.95

Mussels in white wine garlic sauce or spicy marinara sauce

#### Carpaccio Portofino - 18.95

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

#### Polpette Polenta - 16.95

Three homemade meatballs served over creamy polenta topped with tomato basil sauce and shaved parmigiano

#### Risotto Fontinella - 19.95

Italian rice, italian sausage, fresh tomatoes, onions, and fontina cheese

#### Risotto Gamberi - 23.95

Italian rice, sautéed wild mushrooms, tomatoes, spinach and shrimp in a garlic white wine sauce

### Carne

#### Ribeye Funghetto (14 oz) - 59.95

Sautéed with mushrooms in a brandy cream sauce

#### Filetto Carciofi (10 oz) - 59.95

Filet topped with sautéed mushrooms, baby artichokes and brandy sauce

#### New York Strip (14 oz) - 59.95

New york strip steak served with asparagus

#### Filetto Marsala (10 oz) - 59.95

Filet topped with mushrooms, sautéed with sweet marsala wine sauce

#### Pork Chop Vesuvio - 35.95

Two bone-in pork chops sautéed with garlic, olive oil, peas, onions and spices in a white wine sauce

### Vitello

#### Vitello Parmigiano - 38.95

Breaded veal baked with mozzarella in a tomato sauce with linguini and garlic oil

#### Vitello Marsala - 38.95

Tender veal sautéed with mushrooms in a marsala wine sauce with garlic mashed potatoes

#### Vitello Diavolo - 38.95

Roasted veal with tomatoes, chiles, capers and black olives in a spicy tomato sauce with a side of linguini

#### Vitello Limone - 38.95

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



## Pasta

### Homemade Ravioli - 22.95

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

### Ravioli Spinaci - 24.95

Cheese filled ravioli in a four cheese sauce topped with crushed spinach

### Linguini Meatballs - 20.95

Linguini and meatballs in our homemade tomato sauce

### Linguini Pescatore - 39.95

Linguini with sautéed shrimp, scallops, mussels, calamari and clams in a spicy marinara sauce

### Rigatoni Vodka Filante - 25.95

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

### Gnocchi Bolognese - 26.95

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

### Chicken Alfredo - 26.95

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

### Pappardelle Nonno - 30.95

Homemade pappardelle, braised short rib, fresh herbs and parmigiano

### Eggplant Parmigiana - 25.95

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

### Rigatoni Abbruzzese - 28.95

Homemade Italian sausage, pancetta, garlic, shallots and onions in a spicy tomato sauce

### Rigatoni Portofino - 30.95

Rigatoni with veal, filet tips, wild mushrooms, garlic, shallots and parmigiano in a tomato veal sauce topped with mozzarella

### Linguini Scampi Aglio e Olio - 32.95

Linguini with shrimp and broccoli in a garlic and olive sauce

### Linguini Vongole - 29.95

Linguini with clams in a garlic white wine sauce

## Dalla Griglia

All burger entrees served with fries

### Rooster - 24.95

Burger topped with bacon, egg, sausage patty and american cheese

### Classic - 20.95

Burger with your choice of cheese

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

## Pesce

### Pesce Bianco Spinaci - 30.95

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

### Ippoglosso Funghi - 36.95

Pan roasted halibut with sautéed wild mushrooms, spinach, tomato and garlic in a light brandy sauce with a side of linguini

### Salmon Saffron - 35.95

Salmon fillet with sautéed shrimp, red & yellow peppers, tomatoes and spinach

### Scampi Capesante - 39.95

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 - 10.95

Served with red sauce

### Sautéed Spinach - 8.95

### Garlic Mashed Potatoes - 9.95

### Roasted Potatoes - 9.95

### Vegetable Medley - 9.95

### 3 meatballs - 10.95

Served with red sauce

### Pasta - 10.95

#### Pastas

Rigatoni, linguini, angel hair  
or gluten free

#### Sauces

Tomato basil, butter, or  
alfredo sauce

\* 20% gratuity for parties of (6) or more

\* 3% added for credit card fees