

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 parmesano

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 parmesano

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 Abruzzese - 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 parmesano in a tomato veal sauce topped with mozzarella

Linguini Scampi Aglio 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, provolone, vesuvio tomatoes, arugula and shaved parmesano

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