



portofino

Antipasti Della Casa

Cocktail di Gamberi <i>(Your traditional shrimp cocktail)</i>	\$10.95
Calamari Fritti <i>(Lightly fried squid with side of house sauce)</i>	\$9.95
Calamari Siciliani <i>(With a spicy white wine garlic sauce)</i>	\$9.95
Affettati con formaggio <i>(Traditonal Italian antipasto)</i>	\$10.95
Insalata Caprese <i>(Tomato and mozzarella salad with basil)</i>	\$9.95
Insalata di Pesce <i>(Seafood salad with scungilli, calamari, shrimps and scallops)</i>	\$12.95
Melezane alla Siciliana <i>(Slices of eggplants stuffed with ricotta cheese)</i>	\$8.95
Broccoli di Rabe con Salsiccia <i>(Bitter broccoli with Italian sausage)</i>	\$9.95
Vongole Casino <i>(Fresh clams stuffed with peppers, bacon and spices)</i>	\$9.95
Cozze alla Siciliana <i>(Mussels sauteed with hot cherry peppers, white wine sauce)</i>	\$8.95
Funghi di Portobello <i>(Saut�ed Portobello mushrooms with spinach and gorgonzola cheese)</i>	\$8.95



Insalate

Insalata di Pomodoro <i>(Fresh garden tomatoes with red onions)</i>	\$6.95
Caesar <i>(The classic Italian salad with a touch of anchovies)</i>	\$6.95



Brodini

Escarole e faggioli	\$5.95
Tortellini	\$5.95
Pasta faggioli	\$5.95



Pasta

Bucatini Amatriciana <i>(Pasta sauteed with pancetta, onions and pomodori)</i>	\$14.95
Fettucine Bolognese <i>(Classical meat sauce)</i>	\$14.95
Penne al Filetto di Bue <i>(Penne sauteed with beef tips, tomatoes and gorgonzola cheese)</i>	\$19.95
Penne alla Vodka <i>(Penne pasta tossed with a vodka tomato sauce and pancetta)</i>	\$14.95
Risotto del Pescatore <i>(Rice with shrimp, scallops and calamari)</i>	\$23.95
Risotto Primavera <i>(Rice with sauteed fresh vegetables)</i>	\$16.95
Gnocchi Caprese <i>(Potato dumplings with tomato sauce, mozzarella and grated cheese)</i>	\$14.95
Manicotti <i>(Pasta stuffed with ricotta and baked with mozzarella)</i>	\$15.95
Orecchiette del Tavoliere di Puglia <i>(Special pasta of the region sauteed with chicken, artichoke hearts, sun dried tomatoes, with white wine garlic sauce)</i>	\$18.95



Pollo

- Pollo Esotico**
(Chicken with morel mushrooms and peas topped with a madeira cream sauce)\$17.95
- Pollo alla Fiorentina**
(Boneless breast of chicken in egg batter, sauteed with butter, over a bed of spinach)\$17.95
- Pollo alla Cacciatore**
(Boneless breast of chicken sauteed with onions, mushrooms, plum tomatoes and fresh herbs)\$17.95
- Pollo Parmiggiana**
(Classic boneless chicken breast with tomato sauce and baked with mozzarella)\$17.95
- Pollo Portofino**
(Boneless breast of chicken sauteed with exotic mushrooms, artichoke hearts in a light brown sauce)....\$17.95



Vitello

- Vitello Campano**
(Veal with artichoke hearts, onions, calamota olives, lite pomodoro)\$20.95
- Vitello alla Marsala**
(Veal medallions sauteed with mushrooms in a marsala wine sauce)\$20.95
- Vitello Francese**
(Veal medallions in egg batter with lemon, butter, caper sauce)\$20.95
- Vitello alla Parmiggiana**
(Veal cutlet in tomato sauce, topped with mozzarella and baked to perfection).....\$20.95
- Vitello al Mare**
(Veal and lobster sauteed in a demiglazed madeira sauce)\$24.95



Manzo-Maiale-Agnello

- Filetto di Manzo Portofino**
(Tender filet of beef with exotic mushrooms, artichoke hearts in a brown sauce).....\$25.95
- Bistecca al Pesto**
(NY Sirloin sauteed in a basil, garlic and butter sauce)\$24.95
- Bistecca di Manzo alla Pizzaiola**
(Pan fried NY Sirloin with plum tomatoes, garlic, herbs and mushrooms)\$24.95
- Costolette di Maiale Contadina**
(Pan fried pork chop with peppers, onions and potatoes)\$19.95
- Costolette di Maiale Pizzaiola**
(Pan fried pork chop with tomatoes, garlic, herbs and mushrooms)\$19.95
- Costolette di Agnello alla Provenzale**
(Grilled lamb chops served with a Rosemary sauce)\$21.95



Pesce

- Zuppetta di Pesce Portofino**
(Upon availability of selected fresh seafood)M.P.
- Pesce Spada Siciliana**
(Sauteed swordfish with hot cherry peppers, garlic and herbs over linguine)\$23.95
- Tilapia della Mugnaia**
(Tilapia sauteed in a buttery lemon sauce)\$20.95
- Sogliola alla Fiorentina**
(Filet of sole in egg batter sauteed with butter served on a bed of spinach)\$19.95
- Salmone al Brodetto**
(Fresh poached salmon with vegetables and cherry tomatoes and herbs).....\$22.95
- Gamberoni con linguine**
(Shrimps cooked in a sauce of your choice)\$23.95
- Vongole fresche con linguine**
(Fresh clams cooked in a sauce of your choice)\$20.95
- Cozze con linguine**
(Fresh mussels cooked in a sauce of your choice)\$18.95
- Scallops Posillipo**
(Fresh sea scallops sauteed in a light tomato sauce over linguine)\$22.95
- Gamberi Livornese**
(Succulent shrimp sauteed with Tuscan white beans, garlic and white wine, served on a bed of spinach)\$23.95
- Fettuccine con L'aragosta**
(Fresh lobster meat sauteed in a brandy tomato cream sauce, served over a bed of fettuccine)\$24.95

All entrees are served with house salad and a special dressing