



# portofino



## Antipasti Della Casa (Antipasto)

<b>Cocktail di Gamberi</b> (Your traditional shrimp cocktail) .....	\$9.95
<b>Calamari Fritti</b> (Lightly fried squid with side of house sauce) .....	\$7.95
<b>Calamari Siciliani</b> (With a spicy white wine garlic sauce) .....	\$8.95
<b>Affettati con formaggio</b> (Traditional Italian antipasto) .....	\$8.95
<b>Broccoli di Rabe con Salsiccia</b> (Bitter broccoli with Italian sausage) .....	\$7.95
<b>Vongole Casino</b> (Fresh clams stuffed with peppers, bacon and spices) ....	\$7.95
<b>Cozze alla Siciliana</b> (Mussels sauteed with hot cherry peppers, white wine sauce).....	\$7.95
<b>Funghi di Portobello</b> (Sauteed Portobello mushrooms with spinach and gorgonzola cheese) .....	\$6.95
<b>Pane Cotto</b> (Escarole and beans sauteed with Italian bread and parmigiano cheese) .....	\$6.95

## Brodini (Soup)

<b>Escarole e Faggioli</b> .....	\$4.95
<b>Tortellini</b> .....	\$4.95

## Insalate (Salad)

<b>Caesar</b> (The classic Italian salad with a touch of anchovies) .....	\$5.95
<b>Insalata Caprese</b> (Tomato and mozzarella salad with basil) .....	\$7.95
<b>Pollo alla Griglia</b> (Grilled chicken over a bed of salad greens) .....	\$11.95
<b>Gamberi alla Griglia</b> (Grilled shrimp tossed in a mixture of salad greens) .....	\$12.95

## Panini Imbottiti (Sandwich)

(Italian style sandwiches served with Italian bread)

<b>Bistecca con Formaggier</b> (NY Strip thinly sliced, topped with melted cheese) .....	\$10.95
<b>Pollo alla Griglia</b> (Grilled chicken with mozzarella and mushrooms) .....	\$9.95
<b>Prosciutto con Mozzarella</b> (Prosciutto with fresh mozzarella and roasted peppers) .....	\$9.95
<b>Broccoli di Rabe Con Salsiccia</b> (Broccoli Rabe with Italian Sausage and melted mozzarella).....	\$9.95

## Pranzo (Lunch)

<b>Fettucine Bolognese</b> (Classical meat sauce) .....	\$10.95
<b>Penne al Filetto di Bue</b> (Penne sauteed with beef tips, tomatoes and gorgonzola cheese) .....	\$11.95
<b>Penne alla Vodka</b> (Penne pasta tossed with a vodka tomato sauce and pancetta).....	\$10.95
<b>Manicotti</b> (Pasta stuffed with ricotta and baked with mozzarella) .....	\$10.95
<b>Pollo Esotico</b> (Chicken with morel mushrooms and peas topped with a madeira cream sauce) .....	\$10.95
<b>Pollo Parmiggiana</b> (Classic boneless chicken breast with tomato sauce and baked with mozzarella) .....	\$10.95
<b>Pollo Portofino</b> (Boneless breast of chicken sauteed with exotic mushrooms, artichoke hearts in a light brown sauce).....	\$10.95
<b>Vitello Campano</b> (Veal with artichoke hearts, onions, calamota olives, lite pomodoro) .....	\$12.95
<b>Vitello alla Marsala</b> (Veal medallions sauteed with mushrooms in a marsala wine sauce) .....	\$12.95
<b>Vitello alla Parmiggiana</b> (Veal cutlet in tomato sauce, topped with mozzarella and baked to perfection).....	\$12.95
<b>Bistecca al Pesto</b> (NY Sirloin sauteed in a basil, garlic and butter sauce) .....	\$15.95
<b>Costolette di Maiale Contadina</b> (Pan fried pork chop with peppers, onions and potatoes) .....	\$11.95
<b>Tilapia della Mugnaia</b> (Tilapia sauteed in a buttery lemon sauce) .....	\$13.95
<b>Sogliola alla Fiorentina</b> (Filet of sole in egg batter sauteed with butter served on a bed of spinach) .....	\$13.95
<b>Vongole fresche con linguine</b> (Fresh clams cooked in a sauce of your choice) .....	\$13.95
<b>Cozze con linguine</b> (Fresh mussels cooked in a sauce of your choice) .....	\$12.95

All Entrees are served with salad

CONSUMING RAW AND UNDERCOOKED MEATS, POULTRY, SHELLFISH, AND EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS.