

Portofino's

R I S T O R A N T E

ANTIPASTO & INSALATA/ZUPPA

Hot Antipasto for Two | 17

A combination of baked shrimp and clams oreganata, lightly breaded and golden fried mozzarella, tender mushroom caps stuffed with spinach and ricotta and mozzarella, and eggplant rollatini paired with a blush marinara sauce

Fresh Mozzarella & Peppers | 15

Fresh mozzarella coupled with roasted red peppers, fresh and sun-dried tomatoes, and our signature pesto mozzarella bruschetta

Calamari Fritti | 14

Crispy, tender rings of fried squid with our signature marinara

Carciofi Formaggio | 12

Tender, long-stem artichokes with chunks of Parmigiano-Reggiano cheese and a medley of Mediterranean olives

Our Famous Meatballs | 13

Three of our prime pork, veal, and beef tri-blend meatballs, with warm fresh ricotta baked in our signature marinara

Melanzane Fritte | 12

Breaded eggplant, layered with ricotta cheese topped with Italian plum tomatoes, fresh garlic, mixed greens and drizzled in a balsamic glaze

Mussels Marinara | 13

Fresh PEI mussels, steamed and simmered, served in a blended sauce of white wine and our signature marinara

Arancini | 12

Rice balls stuffed with mozzarella, a blend of Italian cooked meats, lightly fried and topped with our signature marinara

Clams Oreganata | 12

Littleneck clams topped with seasoned breadcrumbs and baked in their half-shell

House Salad | 7

Mixed baby greens, red onions, fresh grape tomato and cucumber, carrot, black olives with balsamic dressing

Arugula Salad | 9

Baby greens, red onion, fresh tomatoes black olives, shaved Parmigiano-Reggiano with balsamic dressing

Caesar Salad | 9

Our take on the classic caesar salad with seasoned croutons and Grana Padano

Zuppa del Giorno | 9

Our homemade soups are seasonal; please ask your server for today's selections

PRIMA PORTATA

Rigatoni alla Michael 19

Sautéed sweet Italian sausage, onions, and wild mushrooms in our signature marinara with a touch of cream

Spaghetti Bolognese 19

Spaghetti topped with our delicious, slow-braised Italian meat sauce

Spaghetti Carbonara 18

Spaghetti sautéed with diced bacon and puréed onions in a savory cream sauce

Penne alla Vodka 17

Penne served in a pink creamy vodka sauce with peas and imported prosciutto

Chef's Special 23

Spaghetti tossed in a Grana Padano cheese wheel

Ravioli di Spinaci 18

Portofino's distinctive Spinach and ricotta cheese filled ravioli, served in our signature marinara, with a touch of cream and topped with fresh spinach

Cavatelli con Pollo 20

Homemade cavatelli in garlic and oil sauce with broccoli florets, sun-dried tomatoes and sautéed chicken

Rigatoni Formaggio 18

Rigatoni served in a pink sauce, blended with imported mozzarella and Grana Padano cheeses

Linguine alle Vongole 21

An irresistible specialty - linguine tossed and topped with a choice of red or white clam sauce

Farfalle Carmelina 20

Farfalle pasta tossed with sautéed chicken, artichoke hearts, sun-dried tomatoes, in our signature marinara with a touch of cream

Angel Hair Mediterranean 26

A time-honored classic - our signature angel hair pasta dish, served in a tomato-based sauce with a touch of cream, topped with shrimp, scallops, and lump crab meat

SECONDI PRINCIPALE

Risotto con Pollo 26

Slow simmered Arborio risotto with marinated pulled chicken, caramelized onions, sun dried tomatoes, fresh peas, and a vibrant pesto

Risotto di Capesante 28

Pan seared fresh, dry-packed scallops and shrimp with a fresh lemon asparagus Arborio rice risotto

Chicken Parmigiana 24

Portofino's perfected take on this classic - breaded chicken topped with our marinara and fresh mozzarella, served with linguine

Veal Parmigiana 26

A breaded and lightly fried veal cutlet topped with our signature marinara and fresh mozzarella, served with linguine

Pork Parmigiana 25

Thinly pounded, breaded and lightly fried pork loin topped with fresh mozzarella and signature marinara, served with linguine

Eggplant Parmigiana 19

Fresh battered lightly fried eggplant topped with our signature marinara and fresh mozzarella, served with linguine

Eggplant Rollatini 19

Fresh battered and lightly fried eggplant rolled with seasoned ricotta, topped with fresh mozzarella and our signature marinara

Chicken Julia 24

Sautéed chicken breast, broccoli florets, fresh mushrooms, and cherry tomatoes in a garlic and wine sauce, served with linguine

Chicken Francese 24

Pounded thin, egg-battered chicken cutlets sautéed in a lemon butter sauce, served with linguine

Chicken Mariozzo 24

Sautéed chicken breast in a garlic white wine sauce, served with linguine

Chicken Marsala 24

Chicken dusted in flour and egg and pan-seared in a Marsala wine sauce with mushrooms, served with linguine

Chicken Portofino 24

Sautéed chicken breast in a light, creamy white sauce with sliced black olives and cherry tomatoes, served with linguine

Chicken Milanese 24

Breaded chicken breast topped with arugula, sliced red onions, fresh tomatoes, drizzled with a balsamic glaze, served with linguine

Veal Saltimbocca 26

Veal topped with prosciutto, spinach, and fresh mozzarella in a reduced Marsala wine sauce, served with linguine

Veal Francese 26

A delectable Portofino's specialty - egg-battered veal cutlets sautéed in a lemon butter sauce, served with linguine

Seasoned Grilled Salmon 28

Salmon fillet served in a light butter sauce with cherry tomatoes and capers served over a bed of egg fettuccine

Shrimp Scampi 26

Shrimp sautéed in sherry white wine and garlic sauce over linguine

Salmon Arrabbiata 28

Salmon in a light red sauce topped with capers, artichoke hearts, roasted red peppers, and black olives over linguine

Seafood Marechiaro 28

Shrimp, PEI Mussels, Littleneck clams, calamari, and scungilli in a light marinara sauce over linguine

Bronzini Francese 28

Lightly egg-battered Mediterranean sea bass sautéed in a lemon butter sauce served over sautéed broccoli rabe and fagioli beans

Flounder Ripieni 28

Flounder stuffed with fresh seafood, spinach, herbs, and fresh mozzarella in a lemon butter sauce

Ask about our Weekly Special:
NONNA'S ABBONDANZA
{GRANDMA'S SUNDAY FEAST}