

# Portofino's

R I S T O R A N T E

— LUNCH —

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 | 14

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

### Calamari Fritti | 13

Crispy, tender rings of fried squid with our signature marinara

### Carciofi Formaggio | 11

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

### Our Famous Meatballs | 12

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

### Melanzane Fritte | 11

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

### Mussels Marinara | 14

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

### Arancini | 11

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 16

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

### Spaghetti Bolognese 16

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

### Spaghetti Carbonara 16

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

### Penne alla Vodka 15

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

### Chef's Special 19

Spaghetti tossed in a Grana Padano cheese wheel

### Ravioli di Spinaci 16

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 16

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

### Rigatoni Formaggio 15

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

### Linguine alle Vongole 17

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

### Farfalle Carmelina 17

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

### Angel Hair Mediterranean 18

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 23

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

### Risotto di Capesante 25

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

### Chicken Parmigiana 19

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

### Veal Parmigiana 22

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

### Pork Parmigiana 21

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

### Eggplant Parmigiana 16

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

### Eggplant Rollatini 16

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

### Chicken Julia 19

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

### Chicken Francese 19

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

### Chicken Mariozzo 19

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

### Chicken Marsala 19

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

### Chicken Portofino 19

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

### Chicken Milanese 19

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

### Veal Saltimbocca 22

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

### Veal Francese 22

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

### Seasoned Grilled Salmon 27

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

### Shrimp Scampi 25

Shrimp sautéed in sherry white wine and garlic sauce over linguine

### Salmon Arrabbiata 27

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 26

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}