

# Portofino's

R I S T O R A N T E

— LUNCH —

ANTIPASTO & INSALATA

*Burrata* | 14

Creamy burrata, paired with vine-ripened tomatoes and fresh basil, sprinkled with Italian seasoning and olive oil

*Carciofi Formaggio* | 12

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

*Calamari Fritti* | 14

Crispy, tender rings of fried squid with our signature marinara

*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

PRIMA PORTATA

*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

*Chef's Special* 23

Spaghetti tossed in a Grana Padano cheese wheel

*Spaghetti Bolognese* 19

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

*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

*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

*Penne alla Vodka* 17

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

SECONDI PRINCIPALE

*Chicken Parmigiana* 22

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

*Eggplant Parmigiana* 19

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

*Chicken Julia* 24

Sautéed chicken breast, broccoli florets, fresh mushrooms, and cherry tomatoes in a garlic and 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

*Veal Parmigiana* 24

A breaded and lightly fried veal cutlet 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 Francese* 24

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

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