

Portofino's

R I S T O R A N T E

LUNCH

STARTERS

Burrata 14

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

Carciofi Formaggio 14

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

Eggplant Rollatini 24

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

Our Famous Meatballs 16

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

Arancini 12

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

Calamari Fritti 16

Crispy, tender, lightly battered and fried rings of squid with our signature marinara

Caesar Salad 9

Our take on the Classic Caesar salad with seasoned croutons and Grana Padano

Arugula Salad 9

Mixed baby greens, red onion, fresh tomatoes, black olives topped with shaved Parmigiano-Reggiano with a balsamic dressing

Capricciosa Salad 12

Mixed baby greens, red onion, fresh tomatoes, roasted peppers, mozzarella, provolone, and parmigiana cheeses with and oil and vinegar dressing

Portofino's Chef Salad 14

Iceberg lettuce, fresh tomatoes, red onion, turkey and provolone with a red wine vinegar

LUNCH ENTRÉES

Spaghetti Bolognese 26

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

Linguine alle Vongole 22

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

Penne alla Vodka 20

Penne served in a pink cream vodka sauce with peas and imported prosciutto
Add Chicken +5

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

Rigatoni Formaggio 20

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

Fettucini Primavera 20

Fettucini tossed with broccoli florets, zucchini, squash, fresh mushrooms, sun-dried tomatoes, spinach, garlic and olive oil in a wine sauce

Angel Hair Mediterranean 30

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

Chicken Julia 26

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

Chicken Marsala 26

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

Chicken Francese 26

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

Chicken Milanese 26

Breaded and lightly fried chicken breast topped with arugula, sliced red onion, fresh tomatoes and drizzled with a balsamic glaze, served over linguine

Chicken Parmigiana 28

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

Eggplant Parmigiana 24

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

Sandwiches & Wraps served with french fries

Steak & Cheese Sandwich 18

Sliced steak, sautéed onions, peppers, mushrooms with provolone on a sub roll

Chicken Caesar Wrap 15

Grilled chicken breast, romaine, parmigiana cheese with Caesar dressing

Grilled Chicken Sandwich 15

Grilled chicken breast with fresh mozzarella, grilled zucchini, drizzled with balsamic glaze on a sub roll

Buffalo Chicken Wrap 15

Breaded chicken breast, tossed with buffalo sauce, romaine, sliced tomato with ranch dressing

Grilled Cheese 16

A classic favorite - Griddled sourdough bread with American Cheese, avocado, bacon, and sliced tomato

BLT Wrap 16

Crisp bacon, lettuce, sliced tomato and avocado with mayo

Please note:

All prices listed reflect the cash payment discount.

Ask about our Weekly Special:

NONNA'S ABBONDANZA
{grandma's sunday feast}

Cash payment options:

Venmo: Lisa-Vitiello-5
Zelle: 973-216-1174