



ANTIPASTO & INSALATA

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

Calamari Fritti 15
Crispy, tender, lightly battered and fried rings of squid with 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

Mussels Marinara 16
Fresh PEI mussels, steamed and simmered in a blended sauce of white wine and our signature marinara

House Salad 9
Mixed baby greens, red onion, fresh grape tomatoes and cucumbers, carrots, and black olives with a balsamic dressing

Arugula Salad 9
Mixed baby greens, red onion, fresh tomatoes, black olives topped with shaved Parmigiano-Reggiano with a balsamic dressing

Caesar Salad 9
Our take on the classic Caesar salad with seasoned croutons and Grana Padano

PRIMA PORTATA

Rigatoni alla Michael 22
Sautéed sweet Italian sausage, onions, and wild mushrooms in our signature marinara with a touch of cream

Spaghetti Bolognese 22
Spaghetti topped with our delicious, slow-braised Italian meat sauce

Spaghetti Carbonara 20
Spaghetti sautéed with diced bacon and puréed onions in a savory cream sauce

Penne alla Vodka 20
Penne served in a pink cream vodka sauce with peas and imported prosciutto

Add Chicken +5

Chef's Special 24
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 22
Homemade cavatelli in garlic and oil sauce with broccoli florets, sun-dried tomatoes and sautéed chicken

Rigatoni Formaggio 20
Rigatoni served in a pink sauce, blended with imported mozzarella and Grana Padano cheeses

Linguine alle Vongole 22
An irresistible specialty – linguine tossed and topped with a choice of red or white clam sauce

Farfalle Carmelina 24
Farfalle pasta tossed with sautéed chicken, artichoke hearts, sun-dried tomatoes, in our signature marinara sauce with a touch of cream

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

SECONDI PRINCIPALE

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

Veal Parmigiana 31
A breaded and lightly fried veal cutlet topped with our signature marinara and fresh mozzarella, served over linguine

Eggplant Rollatini 24
Fresh battered and lightly fried eggplant rolled with seasoned ricotta, topped with fresh mozzarella and our signature marinara

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

Veal Marsala 29
Veal 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 Portofino 26
Sautéed chicken breast in a light, creamy white sauce with sliced black olives and cherry tomatoes, served over linguine

Veal Francese 28
A delectable Portofino's specialty – egg-battered veal cutlets sautéed in a lemon butter sauce, served over linguine

Chicken Mariozzo 26
Sautéed chicken breast in a garlic white wine sauce, served over linguine

Chicken Milanese 26
Breaded chicken breast topped with arugula, sliced red onions, fresh tomatoes, drizzled with a balsamic glaze, served over linguine

Bruschetta Salmon 30
Salmon with vine-ripe tomatoes, onion, and fresh basil, topped with house balsamic and served over linguine in garlic and olive oil

Seafood Marechiara 32
Shrimp, PEI Mussels, Littleneck clams, calamari, and scungilli in a light marinara sauce over linguine

Shrimp Scampi 28
Shrimp sautéed in sherry white wine and garlic sauce over linguine

Bronzini Francese 30
Lightly egg-battered Mediterranean sea bass sautéed in a lemon butter sauce served over sautéed broccoli rabe and fagioli beans

Salmon Arrabbiata 30
Salmon in a light red sauce topped with capers, artichoke hearts, roasted red peppers, and black olives over linguine

Flounder Oreganata 29
Panko-crusted flounder seasoned with fresh Italian herbs sautéed in a lemon butter sauce, served over linguine

THE FAMILY FEAST, feeds 10 people 🍷 125

Includes one pasta, one chicken, one salad or vegetable, and bread:

Penne alla Vodka // Rigatoni Formaggio // Spaghetti Bolognese // Cavatelli with Broccoli & Garlic // Baked Ziti // Rigatoni Primavera
Chicken Marsala // Chicken Parmigiana // Chicken Francese // Chicken Milanese // Chicken Piccata // Chicken Portofino
Caesar Salad // Tossed Salad // Sautéed Broccoli // Sautéed Mixed Vegetables

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