

# Portofino's

R I S T O R A N T E

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 18*

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 25*

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

### *Spaghetti Bolognese 25*

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

### *Spaghetti Carbonara 23*

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

### *Penne alla Vodka 23*

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

*Add Chicken +6*

### *Chef's Special 26*

Spaghetti tossed in a Grana Padano cheese wheel

### *Ravioli di Spinaci 21*

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 24*

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

### *Rigatoni Formaggio 22*

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

### *Linguine alle Vongole 24*

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

### *Farfalle Carmelina 26*

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

### *Angel Hair Mediterranean 32*

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

### *Risotto di Capesante 34*

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

### *Chicken Parmigiana 32*

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

### *Veal Parmigiana 34*

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

### *Eggplant Parmigiana 28*

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

### *Eggplant Rollatini 28*

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

### *Chicken Julia 29*

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

### *Chicken Francese 29*

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

### *Chicken Mariozzo 29*

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

### *Chicken Marsala 29*

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

### *Chicken Portofino 29*

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

### *Chicken Milanese 29*

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

### *Veal Marsala 32*

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

### *Veal Francese 32*

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

### *Bruschetta Salmon 34*

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

### *Shrimp Scampi 32*

Shrimp sautéed in sherry white wine and garlic sauce over linguine

### *Salmon Arrabbiata 34*

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

### *Seafood Marechiara 36*

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

### *Bronzini Francese 34*

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

### *Flounder Oreganata 32*

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

#### *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