



Brunch Menu

We use only local, natural, farm fresh, cage-free eggs from Stiebrs Farms, Carlton Farms pork, Cascade Natural beef, Draper Valley chicken, Grand Central & Alessio breads, and a wide variety of local & organic produce. We are proud to serve you a wide variety of house-made dishes from these products, using both new & old family recipes, such as our bacon, corned beef, Pancetta, sausage, etc. to our local fruit preserves. Enjoy the difference.

Zuppa – Chef’s daily creation	Cup/Bowl	market price	
Caesar Salad – hearts of romaine, croutons, grated Parmesan & our house-made dressing	reg. \$6 / entrée	\$10	
	<i>Add grilled Draper Valley chicken breast</i>	\$5	
Summer Arugula Salad – Local, organic, baby arugula, avocado, almonds, red onion, orange segments and a citrus-aged Sherry vinaigrette	reg. \$8 / entrée	\$13	
	<i>Add grilled Draper Valley chicken breast</i>	\$5	
Frittata – Italian-style omelet with your choice of 3 items & fresh basil, served with home fries		\$10	
fresh mozzarella	wild mushrooms	sausage	fresh spinach
Fontina cheese	fresh Roma tomatoes	house-made bacon	shrimp
Eggs Benedict – two poached eggs, our house-made pancetta & Hollandaise sauce over grilled Bruschetta served with home fries		\$11	
Eggs Florentine – two poached eggs, sautéed organic spinach & Hollandaise sauce over grilled Bruschetta served with home fries	<i>Add Roma tomato</i>	\$1	
“Tiramisú” French Toast – Our signature dish. Gran Marnier & Orange zest infused batter served w/ a Marsala- Kahlua Zabaglione (it’s a flowing custard sauce)		\$10	
Truffled Gnocchi & Eggs – our famous house-made gnocchi sautéed and served with truffle oil, herbs, parmesan & two scrambled eggs		\$12	
Corned Beef Hash – our house-made corned beef, red onions, garlic, sweet peppers, rosemary, and diced potatoes with two eggs over easy	<i>substitute house-made gnocchi</i>	\$3	
Breakfast Sliders – house-made buttermilk drop biscuits, eggs, house-made bacon & Fontina w/ home fries	<i>Add sausage gravy</i>	\$3	
Biscuits & Gravy – house-made buttermilk drop biscuits with our house-recipe sausage gravy		\$8	
“Non-Italian” (All-American) Breakfast – Two eggs, our house-made bacon, home fries and toast		\$9	
House-made Granola – Local, organic rolled oats, dried cranberries, almonds, pecans, coconut, maple syrup & brown sugar served with local yogurt	<i>Add local, seasonal berries</i>	\$2	
Chicken Fried Veal – free-range scaloppini w/ our house-recipe sausage gravy & home fries		\$12	
“Reubenini” – grilled and pressed w/ our house-made corned beef, sweet & sour onions, Dijon mustard, Fontina cheese & roasted red pepper aioli served with a side of French fries		\$10	
Chicken Caprese Panini – Grilled Draper Valley chicken breast, fresh Mozzarella, sun-dried tomatoes, fresh basil and pesto aioli, served with a side of French fries		\$10	
B.L.T. – our house-made, maple-cured, apple wood smoked bacon served w/ red leaf lettuce, Roma tomatoes and garlic aioli on grilled Como bread w/ a side of French fries	<i>Double bacon</i>	\$3	
Grilled Focaccia Flatbread – Changes daily, topped with a variety of the Chef’s favorite ingredients		market price	
Portofino Penne – tossed with our house-made marinara		\$9	
<i>add: Shrimp \$4</i>	<i>house-recipe Italian sausage & parmesan \$3</i>	<i>Roasted wild mushrooms \$3</i>	

SIDES

House-made Sausage Patties \$4	Hollandaise \$2	Toast w/ house-made preserves \$1.5
Two Eggs, any style \$3	Home Fries \$3	House-made Buttermilk Biscuit \$2
Sausage Gravy \$3	French Fries \$3	House-made Corned Beef Hash \$8
House-made Bacon \$4	Fresh Fruit \$4	House-recipe Italian Sausage Link \$4

We use coddled eggs in our Caesar dressing Substitutions are welcome, but may be subject to an extra charge
 18% Gratuity may be added to parties of 5 or more Please, no separate checks or cell phones

Thank you for coming in to see us
 Seth, Chantal, Jorge and the whole Portofino family

www.portofinoportland.com