



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
Add grilled Draper Valley chicken breast \$4

House Salad – Organic red leaf lettuce, candied pecans and an Oregonzola vinaigrette reg. \$7 / entrée \$11

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 \$11
 over grilled Bruschetta, served with home fries

Eggs Florentine – two poached eggs, sautéed spinach & Hollandaise sauce over grilled Bruschetta, \$10
 served with home fries *Add tomato \$1*

“Tiramisú” French Toast – Our signature dish. 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, \$11
 herbs, parmesan & two scrambled eggs

Corned Beef Hash – our house-made corned beef, red onions, garlic, sweet peppers, rosemary, \$10
 and diced potatoes with two eggs over easy *substitute house-made gnocchi \$3*

Breakfast Sliders – house-made buttermilk drop biscuits, eggs, house-made bacon & Fontina w/ home fries \$9
Add sausage gravy \$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

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, \$10
 Fontina cheese & roasted red pepper aioli served with a side of French fries

Chicken Caprese Panini – Grilled Draper Valley chicken breast, fresh Mozzarella, oven-roasted tomatoes, \$10
 fresh basil and pesto aioli, served with a side of French fries

Muffuletta Panini – Mortadella, Capicola, Genoa Salami, Provolone, house-made olive salad, and garlic aioli \$9
 served with a side of French fries

Grilled Hamburger – 1/3 lb. Cascade Natural beef patty on house-made focaccia and served w/ frisée, romas, \$9
 garlic aioli, house-made ketchup and a side of French fries *Add Fontina \$1 Add house-made bacon \$2*

B.L.T. – our house-made, maple-cured, apple wood smoked bacon served w/ red leaf lettuce, \$9
 Roma tomatoes and garlic aioli on grilled Como bread w/ a side of French fries *Double bacon \$3*

Grilled Focaccia Flatbread – topped w/ our house-made marinara, house-recipe Italian sausage, \$9
 fresh mozzarella and fresh basil

Portofino Penne – tossed with our house-made marinara \$9
add: Shrimp \$3 house-recipe Italian sausage & parmesan \$3 Roasted wild mushrooms \$3

SIDES

Fresh Fruit \$4

Two Eggs, any style \$3

Sausage Gravy \$3

Toast w/ butter and house-made local fruit preserves \$1

Hollandaise \$2

Home Fries \$3

French Fries \$3

House-made Bacon \$4

House-made Buttermilk Biscuit \$2

House-made Corned Beef Hash \$8

Grilled house-recipe Sausage \$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