



Appetizers & Salads

| | | |
|---|----------------------------------|---------------------|
| Zuppa – Chef’s daily inspiration from around the globe | Cup/Bowl | <i>Market Price</i> |
| Caesar Salad – Hearts of romaine, house-made croutons, grated parmesan & our house-made dressing | | \$6 |
| | <i>Family style (serves 3-4)</i> | \$16 |
| House Salad – Organic red leaf lettuce, candied pecans and Oregonzola vinaigrette | | \$7 |
| | <i>Family style (serves 3-4)</i> | \$18 |
| House-made Gnocchi – Our specialty, sautéed and served with white truffle oil, herbs & parmesan | | \$10 |
| Fried Calamari – Served with a roasted red pepper aioli | | \$9 |
| Ricotta Fritters – Infused with lemon zest and Fontina and served with our house-made marinara | | \$8 |
| Grilled Focaccia Flatbread – Topped with the Chef’s favorite ingredients | | <i>Market Price</i> |
| Daily Bruschetta – Grilled bread with Chef’s daily toppings | | <i>Market Price</i> |

Fresh Pastas

(All hand-made in house)

| | |
|---|---------------------|
| Daily Pasta – Chef’s daily creation of fresh hand-cut pastas, ravioli, lasagna, etc. | <i>Market Price</i> |
| Sausage & Cavatelli a la Vodka – Our family recipe Italian sausage tossed with hand-rolled, Ricotta infused pasta, our famous vodka sauce & parmesan | \$18 |

Traditional Pastas

| | |
|--|------|
| Portofino Penne – Tossed with our house-made marinara | \$11 |
| add: Shrimp \$6 Italian sausage and parmesan \$5 Roasted wild mushrooms \$5 | |
| Seafood Fra Diavolo – Shrimp, scallops & calamari in a spicy tomato-seafood broth, tossed with penne | \$18 |
| Scampi – Seared shrimp, with red pepper flakes, garlic oil & linguine in a light lemon cream sauce | \$18 |
| Pan-Seared Scallops – Served with linguine in a white wine & saffron cream with tomatoes & basil | \$21 |
| Wild Mushroom Fettuccine – Sautéed wild mushrooms in a Madeira-thyme cream sauce tossed with fettuccine, roasted ricotta salata, parmesan and white truffle oil | \$18 |

Entrees

| | |
|--|---------------------|
| Chianti Braised Chicken Risotto – Organic, free range Draper Valley chicken braised with Chianti wild mushrooms, house-made pancetta & fresh herbs, served with a natural reduction sauce & risotto | \$17 |
| Daily Fish – Chef’s daily creation of the freshest catch | <i>Market Price</i> |
| Grilled Flat Iron Steak – Free-range, grass fed Cascade Natural steak marinated in house-made pesto served with roasted garlic-Yukon Gold au gratin potatoes and fresh vegetables | \$19 |
| Lamb Shank – Braised with white wine, tomatoes & fresh herbs, served with fresh vegetables and roasted garlic-Yukon Gold au gratin potatoes | \$22 |
| Veal or Chicken Marsala – Sautéed free-range veal medallions or organic Draper Valley chicken, served with a wild mushroom-Marsala sauce, roasted garlic-Yukon Gold au gratin potatoes and fresh vegetables | \$21/\$19 |

Split Plate Charge \$3

We use coddled eggs in our Caesar dressing

We serve Grand Central bread with all of our main courses. Additional bread \$2

18% Gratuity may be added to parties of 6 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

Dinner: Wed., Thur., & Sun. 4:30 – 9:30pm, Fri. & Sat. 4:30 – 10:00pm

Brunch: Sat. & Sun. 9:00am – 2:00pm

8075 SE 13th Ave. Portland, OR 97202

(503) 23-ITALY

www.portofinoportland.com