



Appetizers & Salads

Zuppa – The Chef’s daily inspiration from around the globe	Cup/Bowl	<i>Market Price</i>
Caesar Salad – Hearts of Romaine, house-made Croutons, Imported Parmesan & house-made dressing		\$6
	<i>Family style (serves 3-4)</i>	\$16
Summer Arugula Salad – Organic, local Arugula, Avocado, Sliced Almonds, Orange Segments, Red Onion and a Citrus-Aged Sherry vinaigrette		\$8
	<i>Family style (serves 3-4)</i>	\$19
Beet Antipasto – Golden & Red Beets, Goat Cheese, Walnuts, local Greens & Red Wine Vinaigrette		\$8
House-made Gnocchi – Our specialty, sautéed and served with White Truffle oil, Herbs & Parmesan		\$10
– Or substitute house-made Pesto cream sauce		\$10
Fritto Misto – Scallops, Shrimp, Calamari, Walla Walla & Lemon slices w/ roasted Red Pepper aioli		\$11
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 and Parmesan		\$18
Scampi – Seared Shrimp, w/ Red Pepper flakes, Garlic & hand-cut Linguine in a light Lemon cream		\$19
Wild Mushroom Fettuccine – Sautéed Wild Mushrooms in a Madeira-Thyme cream sauce tossed with hand-cut Fettuccine, roasted Ricotta Salata, Parmesan and White Truffle oil		\$19

Traditional Pastas

(substitute Fresh Pasta \$2)

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, with Penne		\$18
Pan-Seared Scallops – Served with Linguine in a light Saffron cream with fresh Tomatoes & Basil		\$21

Entrees

Dungeness Crab Risotto – w/ Roasted Red Pepper Coulis, fresh Herbs and Preserved Lemon		\$19
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 Fried Walla Walla sweet onions and fresh vegetables		\$19
Grilled Pork Chop – 10 oz. Carlton Farms Pork Chop marinated & served with Balsamic-Honey glaze and a side of Fontina fondue, with fresh vegetables and Rosemary roasted new potatoes		\$19
Veal or Chicken Piccata – Sautéed medallions of free-range Veal or organic Draper Valley Chicken, served with a white wine, lemon & caper butter sauce, Rosemary roasted new potatoes and fresh vegetables		\$21/\$18

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

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