



Primi

	Cup/Bowl	<i>Market Price</i>
Zuppa – The Chef’s daily inspiration from around the globe		
Caesar Salad – Hearts of Romaine, house-made Croutons, Parmesan & our house-made dressing		\$6
	<i>Family style (serves 3-4)</i>	\$16
Warm Spinach Salad – Organic Spinach, House-made Bacon, Goat Cheese, Oven-roasted Tomatoes, Red Onion and a warm Balsamic-Aged Sherry Vinaigrette		\$8
	<i>Family style (serves 3-4)</i>	\$19
Arancine – Fried Risotto balls stuffed with fresh Mozzarella, served with a Roasted Red Pepper sauce		\$9
House-made Gnocchi – Our specialty, sautéed and served with White Truffle oil, Herbs and Parmesan		\$10
Baked Meatballs – Organic Veal, Pork and Beef served with our Marinara and Parmesan		\$10
Crispy Calamari – Lightly battered and fried Calamari w/ a Herb-Roasted Garlic Aioli		\$9
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 & hand-cut in house)

Daily Pasta – Chef’s daily creation of a variety of fresh hand-made pastas	<i>Market Price</i>
Lasagna Bolognese – Ultra-thin sheets of fresh pasta stuffed with hearty Meat and White sauces baked with fresh Mozzarella and served with a light Red sauce. It melts in your mouth!	\$19
Sausage & Cavatelli a la Vodka – Our family recipe Italian sausage tossed with hand-rolled, Ricotta infused pasta, our famous Vodka Sauce and Parmesan	\$19
Lamb & Gnocchi – Braised local, organic Lamb tossed with our hand-made Gnocchi and Parmesan	\$22
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	\$20

Traditional Pastas

(substitute Fresh Pasta \$2)

Portofino Penne – Tossed with our house-made Marinara	\$11
add: Sautéed Shrimp \$6	House-recipe Italian Sausage & Parmesan \$5
House-made Meatballs & Parmesan \$6	Roasted Wild Mushrooms \$6
“Beef & Barolo” – Classical Piedmontese dish (Brasato al Barolo) of slow-roasted Cascade Natural organic, grass-fed Beef with an aromatic Red wine sauce tossed with Gemelli pasta	\$17
Pan-Seared Scallops – With linguine in a White Wine-Saffron cream with fresh Tomatoes & Basil	\$22

Secondi

Duck & Risotto – Organic, Maple Leaf farms Duck with a Ruby Port-Bing Cherry reduction sauce and fresh Herbs, served over Risotto	\$18
Daily Fish – Chef’s daily creation of the freshest catch	<i>Market Price</i>
Roasted Beet Risotto – with Chèvre Goat Cheese, Spinach, toasted Walnuts and Parmesan	\$17
Grilled N.Y. Strip – 21-Day Dry Aged, Organic, Grass-fed Cascade Natural 16 oz. N.Y. Strip Steak marinated with fresh herbs and Garlic and served with Yukon Gold Au Gratin potatoes and fresh vegetables	\$27
Balsamic & Honey Pork Chop – 72-hour Marinated & Grilled 10 oz. Organic Carlton Farms Pork Chop with a Balsamic & Honey glaze, Yukon Gold Au Gratin potatoes and fresh vegetables	\$19
Chicken Marsala – Sautéed, free-range organic Draper Valley Chicken Breast, served with Wild Mushroom-Marsala sauce, Yukon Gold Au Gratin potatoes and fresh vegetables	\$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 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

Dinner: Mon. - Thur. 4:30 – 9:30pm

Fri. & Sat. 4:30 – 10:00pm

Sunday 4:30 – 9:00pm

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