



www.portofinoportland.com

8075 SE 13th Avenue

Portland, OR 97202

503.234.8259

Wed., Thu. & Sun.: 4:30-9:30pm

Fri. & Sat.: 4:30-10:00pm

### APPETIZERS & SALADS

<b>Zuppa</b> – Chef’s daily inspiration from around the globe	Cup \$4	Bowl \$6
<b>Caesar Salad</b> – hearts of romaine, house-made croutons, grated parmesan & our house-made dressing		\$6
<b>House Salad</b> – baby spinach, pancetta, red onions, Oregonzola and balsamic vinaigrette, served warm		\$7
<b>Arancine</b> – fried saffron Arborio rice balls stuffed with fresh mozzarella & served with our marinara		\$8
<b>House-made Gnocchi</b> – our specialty, sautéed and served with white truffle oil, herbs & parmesan		\$9
<b>Fritto Misto</b> – fried scallops, shrimp, calamari, and lemon served w/ a roasted red pepper aioli		\$10
<b>Baked Polenta</b> – topped w/ sautéed spinach, our house-made marinara and roasted ricotta salata		\$6
<b>Daily Bruschetta</b> – Grilled bread with Chef’s daily toppings		Market Price

### PASTA & RISOTTO

<b>Daily House-made Pasta</b> – Chef’s daily creation of fresh hand-cut pastas, ravioli, lasagna, etc.		Market Price
<b>Sausage &amp; Gemelli a la Vodka</b> – our family recipe Italian sausage tossed with spiral pasta, vodka sauce & parmesan		\$17
<b>Portofino Penne</b> – tossed with our house-made marinara		\$11
<b>add:</b> shrimp \$6    Italian sausage and parmesan \$5    roasted wild mushrooms \$4		
<b>Seafood Fra Diavolo</b> – shrimp, scallops & calamari in a spicy tomato-seafood broth, tossed with penne		\$18
<b>Scampi</b> – seared shrimp, with red pepper flakes, garlic oil & linguine in a light lemon cream sauce		\$19
<b>Wild Mushroom Fettuccine</b> – sautéed wild mushrooms in a Madeira-thyme cream sauce tossed with fettuccine, drizzled with white truffle oil, roasted ricotta salata and parmesan		\$17
<b>Risotto Milanese</b> – saffron risotto with grilled jumbo sea scallops, tomatoes and gremolata		\$19

### ENTREES

<b>Lamb Shank</b> –free-range local lamb braised in white wine, tomatoes, garlic, onions & fresh herbs served with creamy polenta and fresh vegetables		\$19
<b>Daily Fish</b> – Chef’s daily creation with the freshest catch		Market Price
<b>Fiorentina-style Hanger Steak</b> – grilled free-range, grass fed Cascade Natural beef marinated in olive oil, rosemary, lemon zest and garlic served with garlic-herb fries and fresh vegetables		\$18
<b>Roasted Garlic Chicken</b> – pan-seared Draper Valley chicken breast with a roasted garlic crust, Yukon gold mashies, fresh vegetables & a wild mushroom jus (Please allow 15-20 minutes. Well worth the wait!)		\$17
<b>Veal Marsala</b> – classical veal scallopine with aromatic Marsala wine and wild mushroom sauce, served with creamy polenta & fresh vegetables		\$18

#### **Split Plate Charge \$3**

We use coddled eggs in our Caesar dressing  
18% Gratuity may be added to parties of 6 or more  
Please, no separate checks or cell phones