



Portofino

RESTAURANT EVENTS

STARTERS

Bruschetta Aglio (Grilled Garlic Bread)	15
Grilled Ciabatta. Slow-Roasted Garlic, Roasted Tomato, Parmigiano Reggiano, Basil.	
Baked Clams & Pancetta	21
Hand-Shucked Clams, Crisp Pancetta, Buttered Crumbs, Basil Puree.	
Kalamarakia Tiganita (Fried Baby Squid)	18
Tender Squid Fried Crispy, Fresh Lemon, Pomodoro Sauce and Saffron Aioli.	
Antipasto Di Mare (Appetizers of the Sea)	23
Steamed Clams, Poached Shrimp, Slow-Roasted Garlic, Kalamata Olive, Pepperoncini, Fresh Lemon, Blistered Cherry Tomato. Grilled Bread	
Bietola Al Forno (Oven-Roasted Beets)	13
Oven-Roasted Beets, Gorgonzola, Grilled Corn, Roasted Garlic Aioli, Fresh Basil and Extra Virgin Olive Oil.	
Burrata Bruciato (Burnt Burrata)	17
Lightly-Charred Burrata (Cool Center), Apricot Chutney, Basil, Herb-Grilled Flatbread, Extra Virgin Olive Oil.	
Carne E Cacio (Meat and Cheese)	25
Carne - A Selection of Three Cured Meats Imported. Cacio - A Selection of Three Cheeses Imported.	
Pasta Fritta Osso Bucco	23
Crispy but Tender Fried Pasta Sheets Topped With Slow Braised Pork, Parmigiana Béchamel, Roasted Squash, Artichoke Hearts, and Basil.	
Carpaccio	17
Shaved Beef Tenderloin, Lemon-Garlic Aioli, White Truffle Oil & Parmigiana Reggiano.	
Arancini (Fried Risotto)	15
Saffron Risotto Breaded and Fried. Truffle-Parmesan Aioli, Parmigiana Reggiano & Arugula.	

PERSONAL & FOR THE TABLE

(Add Chicken, Steak, Scallops or Shrimp to Any of These Items)

Portofino Greens	10 21
Braised Escarole Tossed With Sautéed Garlic, Shallot, Cherry Peppers, Sopresetta and Finished With Toasted Crumbs and Parmigiana Reggiano.	
Risotto Alla Milanese	9 17
Arborio Rice Cooked In The Method of Risotto, Finished With Saffron White Wine, Fresh Lemon, Parmigiana Reggiano and Extra Virgin Olive Oil.	
Broccoli Nonna	5 9
Broccoli Steamed With Garlic, Wine and Finished With Lemon, Parmigiana Reggiano and Extra Virgin Olive Oil.	
Pasta Aglio	9 17
Capellini Tossed With Fresh Herbs, Garlic, Extra Virgin Olive Oil and Finished With Parmigiana Reggiano.	
Insalata (Salad)	9
Mixed Field Greens Dressed With Choice of House Made Dressing and Topped With Cucumber, Carrot, Onion and Tomato.	
Insalata Alla Caesar (Caesar Salad)	15
Romaine Lettuce Lightly Tossed With House Made Caesar Dressing and Topped With Croutons, Anchovies, Hard-Boiled Egg and Parmigiana Reggiano.	
Zuppa (Soup)	11
Ask Your Server About Our Daily Housemade Soups.	

ENTREES

Braised Beef Braciolo	37
Tender Pounded Beef Top Round, Prosciutto, Parmesan & Herbed Bread Crumbs Braised in Tomato and Red Wine Sauce. Braised Barley and Asparagus.	
Beef Tenderloin Al Forno (Oven-Roasted Filet)	45
8oz. Filet Mignon, Glazed Carrots, Garlic-Smashed Potatoes, Red Wine Demi Glaze.	
Pollo Verde Al Mattone (Green Brick Game Hen)	35
Marinated Whole Game Hen, Pressed On The Grill To Crispy-Skinned Doneness. Arugula, Squash Purée and Fresh Lemon.	
Bistecca Con Pasta (Steak and Pasta)	39
12oz. Grilled Strip Loin, Herb Butter, Spaghetti a la Chitarra Tossed With Fresh Herbs, Extra Virgin Olive Oil and Parmigiana Reggiano and Lightly Roasted Garlic, Broccoli With Lemon and Garlic.	
Tortellini Alla Boschi (Tortellini of the Woods)	31
Tortellini Sautéed With Wild Mushrooms, Roasted Garlic, Fresh Thyme in a Fresh Tomato-Based Sauce, Herbed-Ricotta, Truffled Oil and Cracked Black Pepper.	
Agnello Toscano (Tuscan Lamb)	43
Half Rack of Lamb Roasted with Garlic And Rosemary. Roasted Brussels Sprouts, Artichoke Hearts, Cherry Tomatoes, Creamy Parmesan Polenta with a Citrus and Herb Tomato Sauce.	
Calabrian Lobster Carbonara	51
Bucatini Tossed in a Traditional Egg and Cream Carbonara Finished with Calabrian Chilies, Sausage, Basil and Topped With an 6oz. Herb and Butter Roasted Lobster Tail.	
Capesante Di Mare (Sea Scallops)	43
Pan-Seared Sea Scallops Served With Crispy Pancetta Lardons, Arugula, Blistered Cherry Tomatoes, Brussels Sprouts, Roasted Corn, Saffron Aioli and Fresh Lemon.	
Veal Portofino	41
Breaded Veal Cutlet Rolled With Spinach, Artichoke Hearts, Ricotta Cheese and Thyme, Topped With Shrimp Sautéed With Sherry Wine, Cracked Peppercorn and Cream. Served with Risotto Alla Milanese.	
Salmon Griglio (Grilled Salmon)	37
8oz. Skin-On Salmon Grilled With Lemon Wine and Cracked Pepper, Finished With Basil-Hollandaise and Served With Sautéed Spinach and Fingerling Potatoes.	

TRADITIONAL UTICA FARE

Chicken Riggies	27
Chicken, Peppers, Onions, Mushrooms, Cherry Peppers, Garlic and Prosciutto Sautéed With San Marzano Tomatoes and Finished With Heavy Cream and Parmigiana Reggiano.	
Marsala Chicken Or Veal	29 35
Chicken or Veal Cutlet, Dredged Lightly With Flour, Sautéed With Mushrooms and Garlic, Finished With Marsala Wine and Butter. Served With Pasta Aglio With Spinach.	
Francaise Chicken or Veal	29 35
Chicken or Veal Cutlet Battered with Egg and Cheese and Pan-Fried. Finished with a Lemon Vin Blanc and Served over Pasta Aglio with Spinach.	
Parmigiana Chicken or Veal	27 33
Chicken or Veal Cutlet Lightly Breaded and Fried, Topped With Pomodoro Portofino, Fresh basil and Melted Mozzarella.	
Lasagna Portofino	25
Beef & Sausage Bolognese Sauce Layered With Herbed-Ricotta Cheese, Mozzarella, Basil and Tender Pasta Sheets.	