



**Portofino**  
RESTAURANT EVENTS

## SIGNATURE DRINKS

### - Fizz Autunnale - 15

A refreshing and colorful fizzy fall beverage that captures the magic of fall apples and the kick of empress gin.

### - Mediterranean Dolphin - 12

A Lemonade Mimosa with a touch of Blue Curacao that is reminiscent of the clear waters of the Mediterranean sea.

### - Limone Dell'Equatore - 15

A Lemondrop Martini made to perfection to transport you to the Equator.

### - Aperol Spritz - 14

An Italian classic apertif cocktail made with a floral liqueur, sparkling water and prosecco.

### - Melamosa - 14

A seasonal twist on the mimosa that mixes bubbly prosecco and fresh apple cider for a savory treat finished with a cinnamon sugar rim.

### - Mela Reale - 14

Peach Schnapps and Cranberry Juice lift the Crown Royal Apple to the most Royal of Apple drinks.

### - Sidro Speziato - 15

A warm apple cider beverage spiked with Jack Daniels Fire and real cinnamon that will warm you from the inside.

### - Sangria De Mele - 15

White sangria's autumn cousin spiced with cinnamon, caramel liquor and sweetened with real apple cider.

### - Paloma Di Melograno - 15

Pomegranite juice ushers a classic paloma from summer into fall and welcome tequila to the season.

### - Isola Latte - 15

Borghetti Espresso Liqueur, Amaretto, 5 Farms Irish Cream, Espresso, and a dash of Half & Half gets shaken for a perfectly sweet creamy latte that deserves to be enjoyed by the waterside.

### - Martini All'Ananas - 14

House infused Pineapple Vodka chilled to perfection and served with a slice of pineapple, shows everything is better when house made.