



# Portofino

RESTAURANT EVENTS

## SIGNATURE DRINKS

### - Espresso Martini - 15

A luxurious blend of rich espresso, premium vodka, and smooth coffee liqueur, elegantly garnished with aromatic coffee beans.

### - 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.

### \* - Berry French 75 - 14

A delightful twist on the classic, this drink marries smooth vodka with the fresh zing of lemon juice and a hint of simple syrup topped with sparkling wine.

### - Aperol Spritz - 14

An Italian classic aperitif cocktail made with a floral liqueur, sparkling water and Prosecco.

### - Mela Reale - 14

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

### \* - Springtime Smash - 14

A vibrant twist on the classic Bourbon Smash, featuring muddled fresh berries and zesty lemon, perfectly balanced with smooth bourbon. Served with a cheerful lemon wheel garnish.

### - Very Berry Rosemary Martini - 15

This exquisite blend of rosemary, raspberry vodka, and cherry juice evolves into a spring-inspired twist on the classic martini, bursting with fresh, sweet notes perfect for the season.

### \* - Cherry Blossom - 15

A captivating tequila-based martini that harmonizes the tangy notes of lime and grapefruit juices with the sweetness of grenadine and a house-made cherry and rosemary syrup.

### - 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, showing everything is better when house made.