Portofino RESTAURANT EVENTS

FLAT BREADS

- Classico - 15

Crisply Baked Flatbread with Pomodoro and Mozzarella Cheese

- Margherita - 15

Roasted Garlic, Tomatoes, Fresh Basil, and Mozzarella Cheese

- Blanca - 15

Roasted Garlic Cream, Parmigiana, Mozzarella Cheese and Herbs

BITES -

- Bruschetta Aglio - 11

Grilled Ciabatta, Slow-Roasted Garlic, Roasted Tomato, Parmigiano Reggiano and Basil

- Arancini - 15

Saffron Rissoto Breaded and Fried, Truffle-Parmesan Aioli, Parmigiana Reggiano and Arugula

- Hummus and Olives - 9

Hummus Made in House and Served Alongside Marinated Olives with Grilled Flatbread and Fresh Cucumber for Dipping

- Truffle Parmigiana Frittes - 15

Crisply Fried Potato Fries, Seasoned with Portofino Spice, Drizzled with Truffle Oil, Finished with Grated Parmigiana and Fresh Herbs. Served with Truffle-Parm Aioli for Dipping

- Shrimp Cocktail - 21

Five Shrimp, Poached in House with Wine and Citrus Fruits Served with House Cocktail Sauce

- Asiago Macaroni and Cheese - 17

Cavatappi Pasta Tossed in Asiago Alfredo Sauce, Baked with Mozzarella and Bread Crumbs

- Fried Calabrian Chicken Spiedini - 21

Buttermilk Fried or Marinated Grilled Chicken, Drizzled with Spicy Calabrian Chili Sauce and Served with Fresh Cucumber, Celery and House Gorgonzola Dressing