

Dietary Indicators - GF - Gluten Free | V - Vegetarian | VE - Vegan

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STARTERS

TOMATO BRUSCHETTA V | VE*

Grilled ciabatta slices topped with slow-roasted garlic and a blend of chopped tomato, garlic, onion, and basil. Baked with Asiago cheese and finished with fresh basil oil and balsamic glaze.

CALAMARI & PEPPERS

Tender squid fried crispy with banana peppers, fresh lemon, pomodoro sauce, and lemon-garlic aioli.

SHRIMP COCKTAIL GF

Poached jumbo shrimp served with house cocktail sauce and fresh lemon.

CARPACCIO GF*

Shaved beef tenderloin, white truffle oil, Parmigiano Reggiano, arugala, and crostini.

ROASTED BEETS SALAD GF | V | VE*

Arugala, roasted beets, goat cheese, saffron honey, dried cranberries, candied walnuts, and pickled red onions.

BURNT BURRATA V | GF*

Lightly charred burrata (cool center) with apricot chutney, herb-grilled flatbread, and fresh basil oil.

ARANCINI V

House-made saffron risotto breaded and fried, served with truffle-Parmesan aioli, Parmigiano Reggiano, and house pomodoro.

BRUSSELS SPROUTS GF* | V*

Crispy fried Brussels sprouts topped with Gorgonzola crumbles, balsamic glaze, and crispy prosciutto.

STUFFED LONG HOTS

Long hot chili peppers stuffed with sour cream, cream cheese, ground sweet sausage, roasted garlic, and Asiago cheese. Broiled with mozzarella and seasoned breadcrumbs, then finished with balsamic glaze, charred onion aioli, and house pomodoro sauce.

GREENS PORTOFINO

Blanched escarole tossed with sautéed soppressata, cherry peppers, garlic, and oil. Finished with Asiago cheese and seasoned breadcrumbs.

FRIED MOZZARELLA V

Six hand-breaded mozzarella wedges fried and served with house pomodoro sauce.

PERSONAL & FOR THE TABLE

11 SAUSAGE & PEPPERS GF 7|13|19

One, two, or three sweet Italian sausages grilled with sautéed peppers and onions, served with house pomodoro. (Sweet bell peppers; hot cherry peppers or a mix.) (Sautéed longhots with garlic +\$2)

19 PORTOFINO MEATBALLS 7|13|19

Our signature house-made meatballs, a blend of beef and pork, roasted and finished in sauce until tender. Orders of 3, 6, or 9. Spice it up with hot cherry peppers (+\$1) or sautéed longhots (+\$2).

21 RISOTTO ALLA MILANESE GF | V 9|17

Traditional saffron risotto finished with garlic herb butter, white wine, and Parmesan cheese. Served with fresh lemon

22 PERSONAL OR TABLE PASTA GF* | V 9|17

Choice of cappellini, cavatappi, rigatoni, linguini, or gluten-free penne. Choice of sauce: aglio, house pomodoro, or besciamella, (vodka, fri davolo, creamy or tomato pesto +\$2). (Pappardelle or gnocchi +\$3)

15 SOUPS & SALADS

Add choice of protein: chicken +\$7, steak +\$9, shrimp +\$11, salmon +\$9

15 INSALATA GF | V 5|9

Mixed field greens served with your choice of house-made dressing and topped with cucumber, carrot, tomato, and onion.

11 INSALATA ALLA CAESAR GF* | V 9|15

Romaine lettuce lightly tossed with house-made Caesar dressing, topped with crostini, pickled red onions, shaved Parmesan cheese, and fresh lemon.

17 THE MORGAN SEASONAL INSALATA GF | V 16

Arugula, red onion, goat cheese, dried cranberries, candied nuts, citrus vinaigrette, and croutons.

20 INSALATA ANTIPASTA GF | V* 19

Mixed field greens with Italian meats, goat cheese, pepperoncini, olives, roasted red peppers, tomato, cucumber, and red onion.

15 ZUPPA 7|11

Ask your server about our house-made soups. Available in an 8 oz. cup or 12 oz. bowl.

Portofino

RESTAURANT EVENTS

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PASTAS

TORTELLINI ^V

Ricotta-filled tortellini sautéed with garlic, onions, baby spinach, portobello, and button mushrooms. Finished with a sherry wine besciamella and topped with Asiago and port wine reduction.

BAKED LOBSTER CAVATAPPI ^{GF*}

Cavatappi pasta tossed with lobster claw and knuckle meat in a creamy lobster besciamella. Baked with mozzarella and seasoned breadcrumbs, topped with a 6 oz. cold water lobster tail and fresh lemon.

SEAFOOD FRA DIAVOLO ^{GF*}

Shrimp, scallops, and calamari sautéed in a spicy pomodoro fresco sauce. Served with fresh lemon over linguini with garlic, fresh herbs, and olive oil.

LOBSTER RAVIOLI

Ink-striped lobster ravioli with your choice of Lobster besciamella, vodka, scampi, fra diavolo, creamy or tomato pesto sauce. (Add cuttlefish ink to any sauce +\$1)(Add 6 oz. lobster tail +\$21)

LASAGNA PORTOFINO

House Bolognese layered with herbed ricotta, mozzarella, basil, and tender pasta sheets.

OSSO BUCCO RAGU (*The Gio*) ^{GF*}

Pappardelle pasta tossed in a velvety sauce made from house-made osso bucco demi-glace and compound butter. Topped with shredded osso bucco, herbed ricotta, port wine reduction, and shaved Parmesan cheese.

CHICKEN & BROCCOLI ALFREDO (*The Josh*) ^{GF* | V*}

Broccoli florets sautéed in a robust garlic Alfredo sauce and tossed with cavatappi pasta. Topped with a white chicken Parmesan cutlet. (Your choice of creamy or homestyle baked)

STEAK

Add-ons: Portobello mushrooms +\$3, caramelized onions +\$2, sweet peppers +\$2, hot peppers +\$2, long hots +\$3

BEEF TENDERLOIN AL FORNO ^{GF*}

Hand-cut 8 oz. filet mignon seared on the grill and finished to your liking. Served with herb-roasted potatoes, seasonal vegetables, and Gorgonzola besciamella.

BISTECCA CON PASTA (STEAK & PASTA) ^{GF*}

Hand-cut 14 oz. striploin cooked to your liking, finished with garlic herb butter and slow-roasted garlic. Served with pasta aglio and spinach.

PORTOFINO PRIME ANGUS BONE-IN RIBEYE ^{GF*}

24 oz. bone-in ribeye grilled and served with herb-roasted potatoes, seasonal vegetables, port wine reduction, and garlic herb butter.

PORTOFINO PRIME TOMAHAWK ^{GF*}

32 oz. bone-in tomahawk steak served with garlic mashed potatoes, seasonal vegetables, and house-made osso bucco demi-glace.

ENTREES

31 CHICKEN OR VEAL PORTOFINO 35|41

Cutlet breaded and fried, baked with herbed ricotta, spinach, artichoke hearts, and mozzarella cheese. Finished with sautéed shrimp in a sherry besciamella and served over pasta aglio.

54 BONE-IN PORK CHOP ^{GF*} 36

12 oz. Bone-in pork chop served with rice pilaf, seasonal vegetables, and a soy ginger glaze.

45 GARLIC ROASTED LAMB RACK ^{GF*} 43

Half rack of lamb roasted with garlic and herbs. Served with rice pilaf, seasonal vegetables, tzatziki, and fresh lemon.

45 PORK SHANK OSSO BUCCO ^{GF*} 40

Slow-braised pork shank smothered in reduced braising broth and compound butter. Served with garlic mashed potatoes, seasonal vegetables, and a port wine reduction drizzle.

36 CHICKEN AL MATTONE ^{GF*} 36

Half chicken marinated in house spices and grilled. Served with garlic mashed potatoes, seasonal vegetables, and finished with a chicken velouté.

24 HERB-CRUSTED SALMON ^{GF*} 37

Hand-cut 8 oz. salmon grilled with an Asiago-seasoned breadcrumb crust. Served with rice pilaf, sautéed spinach, roasted red pepper coulis, and fresh lemon.

35 SCALLOPS MILANESE ^{GF*} 41

Sea scallops lightly dusted with breadcrumbs and pan-seared with sherry wine and garlic butter. Served over risotto alla Milanese with seasonal vegetables.

35 SCAMPI FLORENTINE 37

Jumbo shrimp sautéed in a garlic lemon vin blanc sauce, tossed with spinach and blistered cherry tomatoes. Served over linguini aglio and topped with goat cheese and fresh lemon.

25 BLACK & BLEU BURGER 25

6 oz. burger made from a premium blend of chuck, brisket, and short rib. Grilled with house-made blackening spices and topped with seared prosciutto, Gorgonzola crumbles, caramelized onions, and charred onion aioli on a brioche bun. Served with truffle Parmesan fries.

TRADITIONAL UTICA FARE

CHICKEN RIGGIES ^{GF*} 28

Marinated chicken breast, peppers, onions, mushrooms, cherry peppers, garlic, Kalamata olives and soppressata sautéed in our house pomodoro and finished with besciamella.

MARSALA CHICKEN OR VEAL ^{GF*} 27|33

Lightly dredged and sautéed with mushrooms and onions. Finished with Marsala wine and garlic herb butter. Served with pasta aglio and spinach.

45 PARMIGIANA CHICKEN, VEAL OR EGGPLANT ^{V*} 25|30|20

Breaded and fried, topped with pomodoro, melted mozzarella cheese and fresh basil oil.

70 FRANÇAISE CHICKEN, VEAL OR HADDOCK 27|33|30

Egg-battered and pan-fried, finished with a lemon vin blanc sauce. Served over pasta aglio with spinach.

105 THE CLASSICO ^{GF*} 25

Three meatballs, a link of Italian sausage, and garlic bread served atop your choice of pasta. Pasta choices: cappellini, cavatappi, linguini, rigatoni, or gluten-free penne. Sauce choices: pomodoro, besciamella, aglio, (vodka, fra diavolo, creamy or tomato pesto +\$2)