

Portofino

Pasta

Pasta

PENNE ALLA CAMINETTO

Penne pasta with beef ragù, plum tomatoes and garlic confit, finished with shaved Parmesan and fresh parsley

PAPPARDELLE MANTECATE CON CREMA AL MASCARPONE, FUNGHI ARROSTO E TIMO

Ribbon pasta with roasted mushrooms and fresh thyme lightly tossed in a mascarpone cream sauce

SPAGHETTI DI MARE

Shrimp, bay scallops, squid and mussels in garlic-herb sauce, tossed with spaghetti and grape tomatoes

Pietanze

Main Courses

GAMBERONI COTTI IN PADELLA AL PROFUMO DI MARE

Tiger shrimp, roasted garlic and fresh herbs, served on a bed of grilled asparagus and baby vegetables

SALTIMBOCCA ALLA ROMANA

Thinly sliced veal wrapped with fresh sage and prosciutto, pan-fried with porcini mushroom risotto and Marsala jus

FILETTO DI HALIBUT ALLA GRIGLIA

Grilled fillet of Atlantic halibut over a citrus, crab and shrimp risotto, finished with salsa verde and lemon butter sauce

FILETTO DI MANZO ALLA PIASTRA

Grilled North American beef tenderloin on creamy truffle mashed potatoes, roasted garlic and seasonal vegetables

SPIEDINO DI FRUTTI DI MARE ALLA TOSCANA

Skewer of Maine lobster, gamberoni, scallops and salmon, grilled and served with Ligurian potatoes, and sun-dried tomato beurre blanc


PETTO DI POLLO MARINATO CON ERBE DI CAMPO, SALSÀ SCAPRICCIO

Herb marinated skin on chicken breast, baked crispy, accompanied by golden shallots, baby vegetables and Scapriccio sauce

A dining fee will be charged.

Menu is subject to change.





Antipasti, Minestre e Insalate

Appetizers, Soups and Salads

INSALATA CAPRESE

Vine ripened grape tomatoes, baby bocconcini and basil pesto

CARPACCIO CON SCAGLIE DI PARMIGIANO

Thinly sliced seared beef tenderloin with bitter greens and plum tomato julienne, lemon infused olive oil and roasted pine kernels

INSALATA DI PETTO DI ANATRA AFFUMICATA

Sliced smoked duck over arugula and field mushroom confit, with Parmesan shaving and truffle oil drizzle

RISOTTO AI GAMBERETTI

Tiger shrimp sautéed with fresh herbs, on a bed of creamy saffron risotto

MELANZANE RIPIENI DI RICOTTA E SPINACI ALLA PARMIGIANA

Eggplant roulades filled with ricotta and spinach, Parmesan style

CALAMARI FRITTI ALLA LIGURE

With white balsamic-romaine dip, and a tomato, black olive and pine nut salsa

ZUPPA DEL GIORNO

Soup of the Day

ZUPPA FREDDA DI POMODORI E PEPERONI DOLCI CON CAPESANTE ED AVOCADO

Chilled plum tomato and sweet pimiento soup with seared scallops and avocado

ZUPPA GRAN FARRO

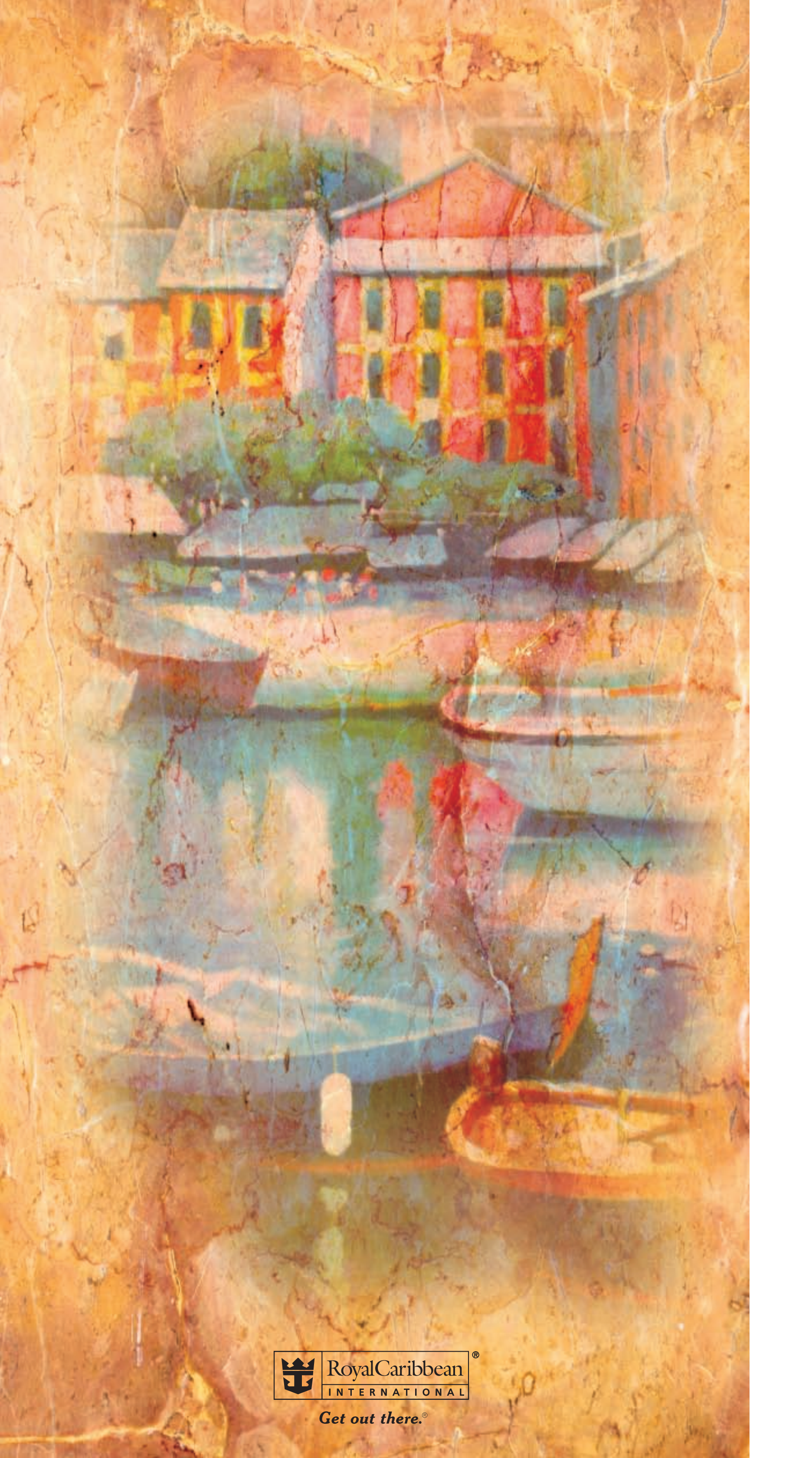
Traditional Tuscan bean soup with barley pearls and garlic crostini

INSALATA DI PERE E GORGONZOLA

Mesclun greens, crumbled Gorgonzola, slices of crisp pears and roasted candied walnuts, served with house dressing

INSALATA ALLA CESARE

Romaine lettuce with herb croutons, shaved Parmesan and traditional dressing. Prepared à la minute.



Get out there.[®]