

PORTOFINO



"A taste of Italy at sea"

P *Peaceful & Relaxing*

O *cean Views*

R *omantic Setting*

T *raditional Italian Cuisine*

O *riginal Recipes*

F *ine Wines*

I *ntimate Dining*

N *ever Hurried*

O *utstanding Personal Service*

*Please call 3035 for reservations.
Smart casual attire suggested
Open from 6:00 pm – 10:00 pm daily
(A \$20.00 per person dining fee applies)*

APPETIZERS, SOUPS & SALADS

Insalata Caprese

Baby bocconcini with vine ripened tomatoes

Carpaccio

Thin slices of beef tenderloin with pesto

Insalata di Petto di Anatra Affumicata

Slices of smoked duck with mushrooms

Risotto ai Gamberetti

Grilled tiger shrimp with saffron risotto

Calamari Fritti

Breaded deep fried squid

Zuppa del Giorno

Soup of the day

Zuppa Fredda

Chilled tomato soup with scallops and avocado

Zuppa Gran Farro

Tuscan bean soup with barley

Insalata di Pere e Gorgonzola

*Mixed greens with Gorgonzola cheese, pears
and candied walnuts*

Insalata alla Cesare

Traditional Caesar salad

PASTA

Penne alla Caminetto

Penne pasta with plum tomato sauce, garlic confit and beef ragù

Pappardelle Mantecate

Ribbon pasta with mascarpone cream sauce and roasted mushrooms

Spaghetti di Mare

*Spaghetti pasta with garlic, herbs, shrimps,
squid, scallops and mussels*

MAIN COURSES

Spiedino di Frutti di Mare

*A skewer with Maine lobster, tiger shrimp, scallops
and salmon with tomato beurre blanc*

Gamberoni al Profumo di Mare

Tiger shrimp sautéed with garlic served on a bed of baby vegetables

Fileto di Manzo

Filet Mignon with truffle mashed potato

Saltimbocca alla Romana

Thinly sliced veal wrapped with fresh sage and prosciutto

Petto di Pollo Marinato

Baked chicken breast with vegetables and Scapriccio sauce

Filetto di Halibut

*Grilled filled of halibut with crab and shrimp risotto
and lemon butter sauce*

DESSERTS

Dolcetti alla Portofino

Mini indulgences of Portofino sweet delights

***Torta al Cioccolato con
Panna Montata al Caffè Espresso***

Flourless chocolate cake and semi-whipped espresso cream

Tiramisù alla Portofino

A luscious favorite with crushed marinated raspberries

Pannacotta al Pistacchio

Pistacchio panna cotta, with strawberry-champagne ragoût

Crostata di Ricotta alle Albicocche

Apricot-ricotta tart, white chocolate brûlée and brandied apricots



Independence of the Seas™

