

PORTOFINO *Sample Menu*

Appetizers

INSALATA CAPRESE

Vine ripened grape tomatoes, baby bocconcini and basil pesto

RISOTTO AI GAMBERETTI

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

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

CALAMARI FRITTI ALLA LIGURE

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

INSALATA DI PERE E GORGONZOLA

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

For reservations,
contact

Main Courses

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, SALSA SCAPRICCIO

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

Desserts

PANNACOTTA AL PISTACCHIO

Pistachio panna cotta, with strawberry-champagne ragoût

TIRAMISÙ ALLA PORTOFINO

A luscious favorite with crushed marinated raspberries

