

Mario's Portofino

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<http://www.mariosportofino.com>

T: 775-825-7779 Fax: 775-786-6849

DATE: _____ PRE-SET MENU # _____

PH: _____ CELL: _____ OFFICE: _____ FAX: _____

Mario's Portofino has a private dining room that is ideal for small or large gatherings. We offer a variety of seating arrangements to suit your needs and can seat up to 45 people. **A minimum food and beverage guarantee and a credit card are required at the time of booking. Parties of 15 or more are required to order from a pre-set menu. Please choose from one of the 7 pre-set menus below. We can also accommodate parties in our main dining room without a minimum guarantee or credit card guarantee.**

Please indicate your preference by initialing the right column

- **Small Private:** accommodates up to 12-14 people
 - **Midweek** (Sunday-Thursday) \$400.00 + tax + 20% gratuity
initial here _____
 - **Weekend & Holiday** (Friday-Saturday)
\$600.00 + tax + 20% gratuity
initial here _____
- **Large Private:** accommodates up to 30 people
 - **Midweek** (Sunday-Thursday) \$1000.00 + tax + 20% gratuity
initial here _____
 - **Weekend & Holiday** (Friday-Saturday)
\$1500.00 + tax + 20% gratuity
initial here _____
- **Full Room:** accommodates up to 45 people
 - **Midweek** (Sunday-Thursday) \$1200.00 + tax + 20% gratuity
initial here _____
 - **Weekend & Holiday** (Friday-Saturday)
\$1800.00 + tax + 20% gratuity
initial here _____

Our friendly staff is always here to assist you with any menu planning or questions you may have. Please take a look at our menus online at mariosportofino.com.

CC#: _____ EXP: _____ CCV: _____

Party Date: _____ Arrival Time: _____ Dinner Time: _____

Number of Guests: _____ Hosted Bar: Y / N Signature: _____

Rentals : Video Screen \$30 Projector \$100

A 20% cancellation fee will apply if a booking is cancelled within 2 weeks of your scheduled event.

Any cancellations within 48 hours will result in 100% of the agreed upon services amount due.

By initialing you agree to the Cancellation Policy above. Initial Here: _____

Call Mario's Portofino to check availability.

COMPLETE & RETURN THIS FORM WITH A CREDIT CARD NUMBER TO CONFIRM YOUR BOOKING

Appetizer

Bruschetta with Fresh Tomatoes, Garlic, Basil, Parma Cheese

Salad

Mixed greens with Balsamic Vinaigrette

Main Course

Choice of

Capellini Pomodoro Basilico

Angel Hair with Fresh Tomato, Basil, and Garlic

Baked Lasagna

With Meat and Cheese

Rigatoni Quattro Formaggi

With Prosciutto and Peas in a Four Cheese Cream Sauce

Dessert

Tiramisù

\$26

tax and gratuity not included

Menu #1

Appetizer

Antipasto

Bruschetta with Fresh Tomatoes, Garlic, Basil and Parma Cheese,
Sopressata, Mortadella and Marinated Olives

Salad

Mixed greens with Balsamic Vinaigrette

Main Course

Choice of

Scaloppine di Pollo Piccata

Mushrooms Sautéed with Capers, White Wine and Lemon Butter.

Served with Angel Hair Pasta

Fusilli Zucchine e Pecorino

Fusilli Pancetta with Red Onions, Garlic, and Pecorino cheese.

Served with Chili Flakes in a Light Cream Sauce.

Rigatoni Toscana

Homemade Rigatoni Sautéed with Sausage, Mushrooms and

Garlic

in a Light, Spicy Marinara Sauce

Dessert

Tiramisù

\$28

tax and gratuity not included

Menu #2

Appetizer

Bruschetta with Fresh Tomatoes, Garlic, Basil and Parma Cheese,
Sopressata, Mortadella and Mozzarella Caprese

Salad

Mixed greens with Balsamic Vinaigrette

Main Course

Choice of

Ravioli alla Bolognese

Beef and Veal Ravioli in a rich Chianti and Tomato Meat Sauce

Chicken Agrumi

Pan-seared Chicken Breast
in an Orange, Lemon, and White Wine Sauce.

Tilapia Portofino

Filet of Tilapia Pan-seared with Olives, Fresh Tomatoes,
Garlic and Basil in a White Wine Sauce

Dessert

Tiramisù

\$32

tax and gratuity not included

Menu #3

Appetizer

Bruschetta with Fresh Tomatoes, Garlic, Basil and Parma Cheese,
Sopressata, Mortadella, Mozzarella Caprese and Calamari Fritti

Salad

Mixed greens with Balsamic Vinaigrette

Main Course

Choice of

Ravioli alla Bolognese

Beef and Veal Ravioli in a rich Chianti and Tomato Meat Sauce

Fettuccine Alfredo Pollo e Broccoli

Chicken and Broccoli in a Creamy Parmigiano Sauce

Chicken Marsala

Pan-seared with Mushrooms and Marsala Wine

Lemon Butter Salmon

Fresh Salmon Filet Pan-seared with Basil and Garlic
in a Pinot Grigio and Lemon Sauce

Dessert

Tiramisù

\$36

tax and gratuity not included

Menu #4

Appetizer

Bruschetta with Fresh Tomatoes, Garlic, Basil and Parma Cheese,
Sopressata, Mortadella, Mozzarella Caprese and Calamari Fritti

Salad

Choice of

Mixed greens with Balsamic Vinaigrette

or

Classic Caesar Salad

Main Course

Choice of

Linguine Roy

With Pine Nuts, Sun Dried Tomatoes, Spinach, Basil, Garlic,
and Extra Virgin Olive Oil

Baked Rigatoni

With Sausage, Red Onions, Mushrooms, and Mozzarella Pecorino
in a Red Wine Sauce

Maiale al Tartufo e Porcini

Baked Pork Tenderloin in a Truffle and Porchini Wine Sauce,
Served with Garlic Lemon Mashed Potatos

Pesce Portofino of the Day

Pan-seared Fresh Fish of the Day with Fresh Tomatoes, Basil, and
Garlic

in a Pinot Grigio Sauce

Dessert

Tiramisù

or

Panna Cotta with Berry Compote

\$42

tax and gratuity not included

Appetizer

Mushroom Ravioli

Mushroom filled in a Porcini Cream Sauce
“...just a little taste”

Salad

Arugula Salad

Wth Prosciutto di Parma, Shaved Parma Cheese, and Cigliegine
Tomatoes
in a Lemon Olive Oil Vinaigrette

Main Course

Choice of

Gamberi Portofino

Pan-seared Prawns with Fresh Tomatoes, Garlic, Basil and Olives
in a Chardonnay Sauce

Steak Porto Blue

Grilled New York Steak served with Blue Cheese, Mashed
Potatoes, Shallots, Brandy,
Fresh Herbs, and Sautéed Fresh Vegetables

Dessert

Tiramisù

or

Panna Cotta with Berry Compote

\$48

tax and gratuity not included

Menu #6

Appetizer

Shrimp e Pancetta with Balsamic Glaze, Prosciutto di Parma with Melon, Mozzarella Caprese, Fresh Mortadella, Soppressata, Olives, Crostino with Smoked Pancetta, Tomatoes, and Gorgonzola tossed in a Balsamic sauce.

Salad

Choice of

Classic Caesar Salad

Baby Spinach

With Sliced Apples, Gorgonzola Cheese and Candied Walnuts

Intermezzo

Sorbetto al Limoncello

Main Course

Choice of

Filet Balsamico

Our Signature Beef Tenderloin, Pan-seared in a Balsamic Vinegar Reduction

Sea Scallops & Prawns

Seared Scallops and Prawns in a light Citrus Sauce,
Served over Sautéed Spinach

Dessert

Choice of

Tiramisù

or

Panna Cotta with Berry Compote

\$60

tax and gratuity not included

Menu #7