

Mario's Portofino

Appetizer

Bruschetta with Fresh Tomatoes, Garlic, Basil and 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

Tiramisu

\$30/Person

Tax and Gratuity Not Included

MENU #1

Mario's Portofino

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

Tiramisu

\$32/Person

Tax and Gratuity Not Included

Mario's Portofino

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

Tiramisu

\$35/Person

Tax and Gratuity Not Included

Mario's Portofino

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 Chicken Breast 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

Tiramisu

\$40/Person

Tax and Gratuity Not Included

Mario's Portofino

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 Porcini Wine Sauce, Served with Garlic Lemon Mashed Potatoes

Pesce Portofino of the Day

Pan-Seared Fresh Fish of the Day with Fresh Tomatoes, Basil and Garlic in a Pinot Grigio Sauce

Dessert

Tiramisu

or

Panna Cotta with Berry Compote

\$48/Person

Tax and Gratuity Not Included

MENU #5

Mario's Portofino

Appetizer

Mushroom Ravioli

Mushrooms filled Ravioli in a Porcini Cream Sauce
"...just a little taste"

Salad

Arugula Salad

With 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

Choice of

Tiramisu

or

Panna Cotta with Berry Compote

\$54/Person

Tax and Gratuity Not Included

Mario's Portofino

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

or

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 and Prawns

Seared Scallops and Prawns in a Light Citrus Sauce,
Served over Sauteed Spinach

Dessert

Choice of:

Tiramisu

or

Panna Cotta with Berry Compote

\$65/Person

Tax and Gratuity Not Included

