

PORTOFINO

GRILL & PASTA RESTAURANT

DINNER MENU

APERITIFS

APEROL SPRITZ 14
CAVA BRUT AND APEROL

NEGRONI 12
BEEFEATER, SWEET VERMOUTH AND CAMPARI

FRENCH SEVENTY – FIVE 12
BOMBAY SAPPHIRE, LIME JUICE AND
SIMPLE SYRUP, TOPPED WITH CAVA BRUT

SMALL SALADS

INSALATA GRIEGA 14
ROMAIN LETTUCE, CUCUMBER, CHERRY TOMATOES, RED ONIONS,
FETA CHEESE AND RIPE OLIVES TOSSED IN HOUSE-VINAIGRETTE
ADD:CHICKEN 5 SHRIMP 8

WARM SPINACH SALAD 10
WILTED SPINACH, FRESH ORAGE, TOASTED ALMONDS AND A
CREAMY MANGO-PINAPPLE DRESSING

CAESAR SALAD 10
CRISP ROMAINE TOSSED IN HOUSE CAESAR DRESSING,
BACON BITS,
GARLIC CROUTONS AND FRESH PARMIGIANO REGGIANA
ADD: CHICKEN 5 SHRIMP 9

STARTERS

CRÈME DE TOMATO Y BASIL 9
CREAMY BLEND OF ROMA TOMATOES, CREAM & FRESH BASIL

***** LOBSTER BISQUE 17**
CREAMY BLEND OF LOBSTER LACED WITH FINE COGNAC

GAMBAS AL AJILLIO 17
SPANISH STYLE GARLIC SHRIMP SMOTHERED IN EXTRA VIRGIN
OLIVE OIL

BLEU BEEF 16
HONEY-GORGONZOLA BEEF TENDERLOIN STRIPS FLAMBÉED IN FINE
COGNAC

BRUSCHETTA 9
ROASTED GARLIC TOASTED BAGUETTE ROUNDS, TOPPED WITH RIPE
TOMATOES, FRESH BASIL, EXTRA VIRGIN OLIVE OIL &
PARMIGIANO REGGIANO



*** SEASONAL
PRICES ARE IN USD. GENERAL SALES TAX INCLUDED.
GRATUITY NOT INCLUDED

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DINNER MENU

FRESH PASTA

CHICKEN & MUSHROOM ALFREDO 20
CHICKEN, MUSHROOM, RED BELL PEPPER AND ANGEL HAIR PASTA TOSSED IN A SPICY ALFREDO SAUCE

CHICKEN PICCATA 20
LIGHTLY BREADED CHICKEN BREAST IN LIME-CAPER CHARDONNAY SAUCE OVER FRESH ANGEL HAIR PASTA, SPRINKLED WITH PARMIGIANO REGGIANO & FRESH PARSLEY

CARBONARA 20
ANGEL HAIR PASTA TOSSED IN A CREAMY GARLIC CARBONARA SAUCE, CRISP WOOD-SMOKED BACON BITES AND PARMIGIANO REGGIANO

LOBSTER SCAMPI ***40
LOBSTER IN BUTTERY GARLIC-LEMON CHARDONNAY SAUCE & FRESH PARSLEY OVER HOME-MADE ANGEL HAIR PASTA

AGLIO E OLIO 25
SHRIMP AND ANGEL HAIR PASTA TOSSED IN EXTRA VIRGIN OLIVE OIL, FRESH GARLIC AND RED PEPPER FLAKES, SPRINKLED WITH PARMIGIANO REGGIANO & FRESH PARSLEY

FRESH TOMATO AND BASIL 25
SHRIMP, FRESH GARLIC, CHERRY TOMATOES, BASIL & ANGEL HAIR PASTA, TOSSED IN EXTRA VIRGIN OLIVE OIL AND SPRINKLED WITH PARMIGIANO REGGIANO



ENTRÉES*

T-BONE FIORENTINA 36
PERFECTLY GRILLED, FRESH & TASTY T-BONE STEAK! EXTRA VIRGIN OLIVE OIL, ROASTED CHERRY TOMATOES AND HOMEMADE GREMOLATA

STEAK AU POIVRE 36
PRIME CUT BEEF TENDERLOIN GRILLED TO YOUR SPECIFICATIONS, PEPPERCORN CREAM SAUCE AND ASPARAGUS

CHICKEN PARMIGIANO 22
GOLDEN-BROWN FRIED CHICKEN BREAST TOPPED WITH HOUSE-MADE MARINARA, GARLIC GREEN BEANS, MELTED MOZZARELLA AND AGED PARMESAN REGGIANO

PULPO A LA GALLEGA 28
SPANISH STYLE OCTOPUS SAUTÉED IN EXTRA VIRGIN OLIVE OIL, GARLIC AND SMOKY PAPRIKA SERVED WITH ROASTED VEGETABLES

LANGOSTA ALLA GRIGLIA ***38
GRILLED LOBSTER TAIL WITH GARLIC BUTTER SAUCE AND BALSAMIC ROASTED VEGETABLES

ALMOND CRUSTED SNAPPER 29
PANKO-ALMOND CRUSTED FISH FILLET, MANGO-PINAPPLE BEURRE BLANC AND ASPARAGUS

STONE CRAB CLAWS ***40
STEAMED CRAB CLAWS IN LEMON-GARLIC BUTTER SAUCE, SERVED WITH HOMEMADE BREAD

GROUPER CON MARISCOS 30
CHARDONNAY CREAM SAUCE OVER A SEAFOOD STUFFED GROUPER FILLET & ASPARAGUS

SHRIMP COCONUT CURRY 25
SHRIMP, BROCCOLI, ONIONS, BELL PEPPER AND RAISINS IN A RICH COCONUT CURRY SAUCE

***UPGRADE YOUR ENTRÉE WITH A SIDE OF:**
GARLIC MASHED POTATOES | ROASTED POTATOES
SMALL GARDEN SALAD | COCONUT RICE
AGLIO E OLIO PASTA | FRENCH FRIES
FOR JUST $4

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