#  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**

**$35/Person**

Tax and Gratuity Not Included

**MENU #2**

***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

**Pesce Portofino**

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

**Dessert**

**Tiramisu**

**$38/Person**

Tax and Gratuity Not Included

**MENU #3**

***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**

**$42/Person**

Tax and Gratuity Not Included

**MENU #4**

***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 EVOO

**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**

**$50/Person**

**MENU #5** Tax and Gratuity Not Included

***Mario's Portofino***

**Appetizer**

**Mushroom Ravioli**

Mushrooms filled Ravioli in a Porcini Cream Sauce

"...just a little taste"

**Salad**

**Classic Caesar Salad**

**Or**

**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 topped with Blue Cheese, Shallots, Brandy, Fresh Herbs and Sautéed Fresh Vegetables and Mashed Potatoes,

**Dessert**

**Choice of**

**Tiramisu**

**or**

**Panna Cotta with Berry Compote**

**$58/Person**

Tax and Gratuity Not Included

**MENU #6**

***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

**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

**MENU #7**