**Mario's Portofino Lunch Menu**

**Lunch Served Tuesday - Friday: 11:30 AM - 1:30 PM, Take-Out Orders Begin at 11 AM**

**Minimum Lunch Charge $8 Per Person**

**Split Check Maximum 3 per Table**

**APPETIZERS**

**Garlic Bread (4 Pieces) 3**

**Prosciutto with Melon 13**

**Fried Calamari with Dipping Sauce 11**

**Mozzarella Caprese 9**

Mozzarella with Tomato and Basil

**Carpaccio 12**

Thin Sliced Beef with Arugula, Parma Cheese, Capers and Lemon

**Steamed Clams 14**

In a Garlic White Wine Broth

**Bruschetta 9**

Crostini with Tomato, Basil, Garlic and Parma Cheese

**Polenta Porcini 10**

With a Porcini and Gorgonzola Cream Sauce

**SOUPS AND SIDE SALADS**

**Minestrone Cup 4 Bowl 7**

**Soup Of The Day Cup 5 Bowl 8**

**House Salad 5**

Served with Italian Vinaigrette

**Caesar Salad 8**

**Spinach Salad 10**

Sliced Apples, Gorgonzola, Candied Walnuts and Honey Balsamic

**ADD**

**Chicken 6**

**Shrimp 9**

**Salmon 14**

**Split Plate Charge 2 -- Corkage 15 -- 18% Gratuity on Parties of 8 or More**

**Mario's Portofino Lunch Menu**

**SALADS**

Salads Served with Balsamic Vinaigrette Unless Noted Otherwise.

Dressings Include: House Balsamic; Raspberry Vinaigrette; Caesar; Honey Balsamic

**Seafood Salad 17**

Salmon, Shrimp, Albacore Tuna, Olives and Tomatoes

**The Italian Job 14**

Salami, Mortadella, Ham, Artichokes, Olives, Gorgonzola and Tomatoes

**Scottata with Shrimp 15**

Bacon, Corn, Mushrooms, Shredded Carrots, Zucchini, Tomatoes, Mayonnaise with (2) Shrimp

**Mario Atkins 14**

Arugula, Warm Meatballs and Marinara, Topped with Melted Cheese

**Salmon Caesar Salad (Blackened or Grilled) 18 with Chicken 14**

Classic Caesar with Salmon Filet or Chicken Breast and Shaved Parma

**Steak Salad 17**

Sautéed Mushrooms, Green Beans, Goat Cheese, and Tomatoes with a Balsamic Drizzle

**Ahi Salad 18**

Seared Ahi Tuna, Baked Portobello with Gorgonzola, Tomato and Olives over Mixed Greens

**Chopped Cobb Salad 15 with Chicken or Shrimp 18**

Crispy Bacon, Artichoke Heart, Hard Boiled Egg, Tomato, Avocado and Gorgonzola

**Tangerine Chicken Salad 14**

Grilled Chicken Breast with Sweet Tangerine Glaze, Tangerine Oranges, Gorgonzola and Cashews over Mixed Greens with Red Cabbage and Carrots

**Split Plate Charge 2 -- Corkage 15 -- 18% Gratuity on Parties of 8 or More**

**ITALIAN CLASSICS**

Served with Fresh Sautéed Vegetables

**Eggplant Parmigiana 16**

Baked with Marinara and Mozzarella

**Chicken Piccata 13**

Sautéed in Lemon Butter Caper Sauce

**Veal Piccata 18**

Served in Lemon Butter Caper Sauce

**Chicken Parmigiana 14**

Breaded Chicken Breast with Marinara, Fresh Mozzarella and a Drizzle of Homemade Pesto

**Calamari Steak 13**

Sautéed with a Light Butter, Lemon and Orange Cream Sauce

**Salmon Sorrentino 18**

Sautéed with Artichokes, Mushrooms and Sundried Tomatoes in a Creamy White Wine Sauce

**Tilapia Pomodoro Basilico 13**

Mild Filet with Tomatoes, Basil, White Wine and Garlic

**Chicken Toscana 15**

Sautéed in a Light White Wine Cream Sauce with Fresh Tomato, Basil, Garlic and Pine Nuts

**PASTA**

**Mushroom Ravioli 15**

Served with a Porcini Cream Sauce

**Manicotti 12**

Filled with Ricotta, Baked with Fresh Tomatoes, Spinach, Basil, Olives and Mozzarella

**Linguini and Clams 16**

Served in a Garlic White Wine Sauce

**Angel Hair 12**

Fresh Tomatoes, Basil, Garlic and Olive Oil

**Rigatoni 13**

Homemade Rigatoni , Italian Sausage and Mushrooms in a Red Wine Marinara

**Spaghetti & Meatball 12**

Served with a Hearty Meat Sauce and (1) Meatball

**Fusilli Sorrento 15**

House Made Corkscrew Pasta, Shrimp, Broccoli, Sundried Tomatoes with a Lemon-Orange Cream Sauce

**Lasagna 13**

Baked with a Hearty Meat Sauce and Mozzarella

**Tortellini Al Pesto 13**

Cheese Tortellini in a Creamy Pesto Sauce

**Angel Chicken Marsala 14**

Angel Hair with Chicken, Marsala Sauce and Sautéed Mushrooms

**Chicken Fettuccini Alfredo 14**

Homemade Fettuccini tossed with Grilled Chicken and Alfredo Sauce

**Gluten Free Pasta Primavera 15**

Broccoli, Green Beans, Zucchini, Carrots, Onions, Butternut Squash and Mild Red Bell in a Light Basil and Garlic Olive Oil *Pesto and Marinara Sauce also Available upon Request*

**Sandwiches and Panini's Served with French Fries or House Salad**

Upgrade side to Cup of Minestrone $2 --- Soup of the Day $3

Sweet Roll or Sliced Sourdough Available

**HOT SANDWICHES**

**Steak Sandwich 14**

Sautéed Onions, Bell Peppers, Portobello Mushrooms and Mozzarella Cheese

**Turkey Club 12**

Bacon, Avocado, Lettuce, and Tomato with Cranberry Jelly on Sourdough

**Italian Dip 14**

Juicy Roast Beef with Sautéed Mushrooms, Onions, Provolone Cheese and side of Au Jus

**Meatball Sandwich 12**

Meatballs and Marinara, Fresh Mozzarella and Pesto

**Chicken Sandwich 12**

Sautéed Onions, Bell Peppers, Mushrooms, Provolone Cheese on Sourdough

**Chicken Parma Sandwich 13**

Breaded Chicken Breast, Marinara, Fresh Mozzarella, Pesto and Sliced Red Onions

**Chicken Caesar Wrap 13**

Grilled Breast, Parma Cheese, Tomato with Caesar (Served in a Spinach Tortilla)

*Also Available Chipotle Style*

**PANINI**

**Panino Ortolano 13**

Grilled Portobello, Onions, Red Peppers, Fresh Mozzarella and Basil Pesto

**Panini Proscuitto 13**

Prosciutto di Parma, Arugula, Fresh Mozzarella and Sundried Tomatoes

**Panini Fattoria 13**

Mortadella, Soppressata, Ham and Provolone Cheese

**SIDES**

**Meatball 4 Italian Sausage 3**

**Spinach 5 Avocado 2**

**Grilled Onions 1 French Fries 5**

**Sautéed Vegetables 4**