

# 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) 4**

**Prosciutto with Melon 15**

**Fried Calamari with Dipping Sauce 13**

**Mozzarella Caprese 12**

Mozzarella with Tomato and Basil

**Carpaccio 13**

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

**Steamed Clams 15**

In a Garlic White Wine Broth

**Bruschetta 10**

Crostini with Tomato, Basil, Garlic and Parma Cheese

**Polenta Porcini 12**

With a Porcini and Gorgonzola Cream Sauce

## SOUPS AND SIDE SALADS

**Minestrone Cup 5 Bowl 7**

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

**House Salad 6**

Served with Italian Vinaigrette

**Caesar Salad 9**

**Spinach Salad 11**

Sliced Apples, Gorgonzola, Candied Walnuts and Honey Balsamic

## ADD

**Chicken 6**

**Shrimp 9**

**Salmon 16**

**Split Plate Charge 2 -- Corkage 20 -- 20% 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 19**

Salmon, Shrimp, Albacore Tuna, Olives and Tomatoes

### **The Italian Job 16**

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

### **Scottata with Shrimp 16**

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

### **Mario Atkins 16**

Arugula, Warm Meatballs and Marinara, Topped with Melted Cheese

### **Salmon Caesar Salad (Blackened or Grilled) 20 with Chicken 16**

Classic Caesar with Salmon Filet or Chicken Breast and Shaved Parma

### **Steak Salad 19**

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

### **Ahi Salad 19**

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

### **Chopped Cobb Salad 17 with Chicken or Shrimp 20**

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

### **Tangerine Chicken Salad 16**

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 20 -- 20% Gratuity on Parties of 8 or More**

## **ITALIAN CLASSICS**

Served with Fresh Sautéed Vegetables

### **Eggplant Parmigiana 18**

Baked with Marinara and Mozzarella

### **Chicken Piccata 14**

Sautéed in Lemon Butter Caper Sauce

### **Veal Piccata 20**

Served in Lemon Butter Caper Sauce

### **Chicken Parmigiana 15**

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

### **Calamari Steak 14**

Sautéed with a Light Butter, Lemon and Orange Cream Sauce

### **Salmon Sorrentino 20**

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

### **Tilapia Pomodoro Basilico 14**

Mild Filet with Tomatoes, Basil, White Wine and Garlic

### **Chicken Toscana 16**

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

## **PASTA**

### **Mushroom Ravioli 16**

Served with a Porcini Cream Sauce

### **Manicotti 14**

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

### **Linguini and Clams 18**

Served in a Garlic White Wine Sauce

### **Angel Hair 14**

Fresh Tomatoes, Basil, Garlic and Olive Oil

### **Rigatoni 14**

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

### **Spaghetti & Meatball 14**

Served with a Hearty Meat Sauce and (1) Meatball

### **Fusilli Sorrento 17**

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

### **Lasagna 15**

Baked with a Hearty Meat Sauce and Mozzarella

### **Tortellini Al Pesto 15**

Cheese Tortellini in a Creamy Pesto Sauce

### **Angel Chicken Marsala 16**

Angel Hair with Chicken, Marsala Sauce and Sautéed Mushrooms

**Chicken Fettuccini Alfredo 15**

Homemade Fettuccini tossed with Grilled Chicken and Alfredo Sauce

**Gluten Free Pasta Primavera 16**

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 15**

Sautéed Onions, Bell Peppers, Portobello Mushrooms and Mozzarella Cheese

**Turkey Club 13**

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

**Italian Dip 15**

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

**Meatball Sandwich 14**

Meatballs and Marinara, Fresh Mozzarella and Pesto

**Chicken Sandwich 13**

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

**Chicken Parma Sandwich 14**

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

**Chicken Caesar Wrap 14**

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

*Also Available Chipotle Style*

**PANINI**

**Panino Ortolano 14**

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

**Panini Prosciutto 14**

Prosciutto di Parma, Arugula, Fresh Mozzarella and Sundried Tomatoes

**Panini Fattoria 14**

Mortadella, Soppresata, Ham and Provolone Cheese

**SIDES**

**Meatball 4**

**Italian Sausage 4**

**Spinach 6**

**Avocado 2**

**Grilled Onions 2**

**French Fries 5**

**Sautéed Vegetables 4**