

## **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**

**\$32/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**

**\$38/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

### **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

# ***Marios Portofino***

## **Appetizer**

Bruschetta with Fresh Tomatoes, Garlic, Basil and Parma Cheese,  
Sopressata, Mortadella and Marinated Olives

## **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 a Marsala wine reduction. Served with Seasonal Vegetables and Pasta Marinara.

### **Lemon Butter Salmon**

Pan-Seared with Basil and Garlic in Pinot Grigio and Lemon Sauce  
Served with Seasonal Vegetables and Pasta Marinara.

## **Dessert**

### **Tiramisu**

Tax and Gratuity Not Included

**\$45/Person**

# ***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 Mashed Potatoes and Seasonal Vegetables.

**Pesce Portofino of the Day**

Pan-Seared Fresh Fish of the Day with Fresh Tomatoes, Basil and Garlic in a Pinot Grigio Sauce. Seasonal Vegetables and Pasta Marinara.

## **Dessert**

**Tiramisu**

**or**

**Panna Cotta with Berry Compote**

Tax and Gratuity Not Included

**MENU #5**

**\$54/Person**

***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**

**\$63/Person**

Tax and Gratuity Not Included

**MENU #6**

# **Mario' Portofino**

## **Appetizer**

Shrimp e Pancetta with Balsamic Glaze, 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 with Sauteed mushroom, garlic mash potatoes and seasonal vegetables.

### **Sea Scallops and Prawns**

Seared Scallops and Prawns in a Light Citrus Sauce.

Served over sauteed Spinach. Served with Seasonal Vegetables and pasta.

## **Dessert**

Choice of

**Tiramisu**

**Or**

**Panna Cotta**

**\$70/Person**

Tax and Gratuity Not Included