

## ***Mario's Portofino***

1505 S. Virginia Street

Reno, NV 89502

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### ***Pre-Set Menus***

We are honored that you are considering us for your special event. This is a selection of our Pre-Set Menus for your consideration. If none of the provided menus are what you are looking for, we are happy to work with you to create a customized menu to meet your needs. Customized menus will be priced appropriately according to the food items chosen for your menu. Pricing and menu items, for example fish of the day, are subject to adjustment based on availability.

Please note that the quoted prices do not include taxes or the 20% large party gratuity.

If you have any questions or concerns, please contact us so that we may assist you.

Warmest Regards,

Mario's Portofino

# **MENU 1**

## **APPETIZER**

Bruschette 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

*~or~*

### **Baked Lasagna**

With Meat and Cheese

*~or~*

### **Rigatoni Quattro Formaggi**

Homemade Rigatoni with Prosciutto and Peas in a Four Cheese  
Cream Sauce

## **DESSERT**

Tiramisu

**\$35/Person**

# **MENU 2**

## **APPETIZER**

Bruschetta, Sopressata, Mortadella and Marinated Olives

## **SALAD**

Mixed Greens with Balsamic Vinaigrette

## **MAIN COURSE:**

*Choice of:*

### **Scaloppine di Pollo Piccata**

Chicken Breast Sautéed with Capers, White Wine and Lemon Butter, Served  
with House Pasta and Vegetables

*~or~*

### **Fusilli Zucchine e Pancetta**

Homemade Fusilli with Zucchini, Pancetta, Red Onions, Garlic, Pecorino  
Cheese, and Chili Flakes in a Light Cream Sauce

*~or~*

### **Rigatoni Toscana**

Homemade Rigatoni Sautéed with Sausage, Mushrooms and Garlic in a Light,  
Spicy Marinara Sauce

## **DESSERT**

Tiramisu

**\$42/Person**

# **MENU 3**

## **APPETIZER**

Bruschetta, Sopressata, Mortadella, Mozzarella Caprese 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

*~or~*

### **Chicken Agrumi**

Pan-Seared Chicken Breast in a Citrus and White Wine Sauce, Served with House Pasta and Vegetables

*~or~*

### **Pesce Portofino**

Seasonal Filet of Fish Pan-Seared with Olives, Fresh Tomatoes, Garlic and Basil in a White Wine Sauce, Served with House Pasta and Vegetables

## **DESSERT**

Tiramisu

**\$48/Person**

# **MENU 4**

## **APPETIZER**

Bruschetta, Sopressata, Mortadella, Mozzarella Caprese and Calamari Fritti

## **SALAD**

Mixed Greens with Balsamic Vinaigrette

*~or~*

Classic Ceasar Salad

## **MAIN COURSE:**

*Choice of:*

### **Ravioli alla Bolognese**

Beef and Veal Ravioli in a Rich Chianti and Tomato Meat Sauce

*~or~*

### **Fettuccine Alfredo Pollo e Broccoli**

Homemade Fettuccine with Chicken and Broccoli in a Creamy Parmigiano  
Sauce

*~or~*

### **Chicken Marsala**

Pan-Seared Chicken Breast with Mushrooms and a Marsala Wine Sauce,  
Served with House Pasta and Vegetables

*~or~*

### **Lemon Butter Salmon**

Pan-Seared Salmon with Fresh Garlic, and Chives in a Lemon Butter White  
Wine Sauce. Served with House Pasta and Vegetables

## **DESSERT**

Tiramisu

**\$54/Person**

# **MENU 5**

## **APPETIZER**

Bruschetta, Sopressata, Mortadella, Mozzarella Caprese, Calamari Fritti and  
Marinated Olives

## **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 Olive Oil

*~or~*

**Baked Rigatoni**

Homemade Rigatoni with Sausage, Red Onions, Mushrooms and Mozzarella  
in a Red Wine Tomato Sauce

*~or~*

**Maiale al Tartufo e Porcini**

Baked Pork Tenderloin in a Truffle and Porcini Wine Sauce, Served with  
Garlic Mashed Potatoes and Vegetables.

*~or~*

**Pesce Portofino**

Pan-Seared Fish of the Day with Fresh Tomatoes, Basil and Garlic in a White  
Wine Sauce, Served with Capellini Pomodoro and Vegetables

## **DESSERT**

**Tiramisu**

*~or~*

**Panna Cotta with Berry Compote**

**\$58/Person**

# **MENU 6**

## **APPETIZER**

Mushroom filled Ravioli in a Porcini Cream Sauce

## **SALAD**

*Choice of:*

### **Arugula Salad**

Arugula with Prosciutto, Shaved Parma Cheese, and  
Vine Ripened Tomatoes in a Lemon Oil Vinaigrette

*~or~*

### **Classic Caesar Salad**

## **MAIN COURSE**

*Choice of:*

### **Gamberi Portofino**

Pan-Seared Prawns with Fresh Tomatoes, Garlic, Basil and Olives in a White  
Wine Sauce, Served with Capellini Pesto and Vegetables

*~or~*

### **New York Steak Portofino**

Grilled New York Steak topped with Blue Cheese, Shallots, and a Brandy  
Cream Sauce, Served with Garlic Mashed Potatoes and Vegetables

## **DESSERT**

*Choice of*

### **Tiramisu**

*~or~*

### **Panna Cotta with Berry Compote**

**\$65/Person**

# **MENU 7**

## **APPETIZER**

Burrata Cheese with charred Seasonal Fruit (Peaches, Pear, or Fig), Arugula, Tomatoes, EVO, Balsamic Glaze, and Crumbled Pistachio

## **SALAD**

*Choice of:*

**Classic Caesar Salad**

*~or~*

**Baby Spinach Salad**

With Sliced Apples, Gorgonzola Cheese, and Candied Walnuts, Honey Balsamic Vinaigrette

## **MAIN COURSE**

*Choice of:*

**Filet Balsamico**

Our Signature, Pan-Seared Beef Tenderloin Topped with a Balsamic Reduction Sauce, Served with Garlic Mashed Potatoes and Vegetables

*~or~*

**Scallops and Prawns**

Pan-Seared Scallops and Prawns in a Light Citrus Sauce, Served over Sauteed Spinach. Served with Cappilini Pomodoro and Sauteed Vegetables

## **DESSERT**

**Tiramisu**

*~or~*

**Panna Cotta with Berry Compote**

**\$75/Person**