

PORTOBELLO

COUNTRY • ITALIAN • TRATTORIA

ANTIPASTI

3.95 EACH

SALUMI

Bresaola
Soppresata
Capocollo
Prosciutto
Cacciatorini

VERDURE

Marinated Olives
Roasted Beets
Roasted Zucchini
Roasted Garlic
Roasted Eggplant

FORMAGGI

Gorgonzola
Parmigiano-Reggiano
Pecorino Toscano

CROSTINI

Caponata
Oven Dried Tomato
Chick Pea
Ricotta & Honey

CHEF'S SELECTIONS

MOZZARELLA TASTING <i>Buffalo, bocconcini, smoked mozzarella</i>	12.95
MISTI <i>Prosciutto, Parmigiano-Reggiano, roasted zucchini, ricotta and honey crostini, and oven dried tomato crostini</i>	18.95
GRANDE MISTI <i>Prosciutto, Soppresata, Parmigiano-Reggiano, Pecorino Toscano, roasted zucchini, ricotta and honey crostini, and oven dried tomato crostini</i>	23.95

OUR SIGNATURE WOODBURNING OVEN PIZZA

TUSCAN SALUMI <i>just like pepperoni with tomato & mozzarella</i>	12.95
MARGHERITA <i>tomato sauce, mozzarella & basil</i>	9.95
QUATTRO FORMAGGI <i>mozzarella, gorgonzola, parmigiano, fontina with sun dried tomatoes</i>	10.95

APPETIZERS

SAMBUCA SHRIMP <i>wood oven baked, red bliss potatoes, garlic, Sambuca</i>	13.95
CALAMARI <i>rings lightly fried with tomato basil sauce</i>	10.95
PORTOBELLO MUSHROOM <i>wood roasted, gorgonzola, polenta & rosemary sauce</i>	9.95
MOZZARELLA STUFFED RICE BALLS <i>crispy risotto, fresh mozzarella, marinara sauce</i>	9.95

SOUP & SALAD

TUSCAN TOMATO & BREAD SOUP <i>basil, parmesan and extra virgin olive oil</i>	4.95
HOUSE SALAD <i>selected greens with balsamic vinaigrette</i>	5.95
CAESAR <i>romaine, parmigiano, croutons, house made Caesar dressing</i>	6.95
COUNTRY FARM SALAD <i>marinated olives, salami, mozzarella, & caper berries on romaine</i>	6.95

Add TUSCAN TOMATO & BREAD SOUP or HOUSE SALAD to any pasta, pizza or oven sandwich for 3.00

PASTA

BAKED RICOTTA CHEESE & SPINACH <i>filled crepes with tomato basil sauce</i>	14.95
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CHICKEN MEAT BALLS <i>orrechiette pasta, oven dried tomatoes, spinach & chicken broth</i>	13.95
BUCATINI <i>thick noodles with tomato, guanciale, garlic, chile pepper, olive oil</i>	14.95
FARFALLE <i>wood roasted chicken, snow peas, asparagus, parmigiano cream sauce</i>	12.95
RIGATONI CALABRESE <i>Italian sausage, mushrooms, tomatoes, olives, escarole</i>	12.95
BOLOGNESE <i>slow cooked beef & pork ragu with spinach tagliatelle</i>	14.95
LINGUINE WITH CLAMS <i>lemon, white wine & garlic</i>	14.95
GULF SHRIMP <i>black linguine, garlic, tomatoes & asparagus</i>	15.95

WOOD OVEN SANDWICHES

Portobello signature wood burning oven sandwiches served with house made rosemary chips

SALAMI <i>fresh mozzarella, red onion, marinated peppers, caper & olive</i>	10.95
PESTO MARINATED CHICKEN <i>with fontina</i>	12.95
VEGETARIAN <i>roasted eggplant, zucchini, portobello & fresh mozzarella</i>	9.95

SIDES

Wood roasted mushrooms	Seasonal vegetables	Sautéed spinach with garlic	Roasted garlic whipped potatoes
6.95	4.95	5.95	4.95

It is our pleasure to attempt to accommodate any special dietary needs that our guests have. Please tell us how we can help you and we would be happy to discuss possible solutions with you. For your convenience, we have added 18% gratuity on parties of six or more.

All food items are cooked to the recommended FDA Food Code temperatures unless otherwise requested. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.

◆ BEVERAGES ◆

SPECIALTY COCKTAILS 9.95

DOLCE VITA

A smooth mix of Cuervo Gold tequila, amaretto and Aperol liqueur, topped off with a splash of sour mix, garnished with a slice of fresh orange

BLACKRAZ

A blend of Stolichnaya Blackberi vodka, Pallini Raspicello, cranberry juice and a splash sweet & sour

LIMONCELLO

Limoncello liqueur combined with Cointreau liqueur, served with a sugar rimmed glass and a lemon wheel

ITALIAN CREAMCICLE

Our version of a classic. Tuaca, orangcello, cream and a hint of vanilla

ITALIAN SPRITZER

A sparkling combination of prosecco, Aperol and lime juice

ACQUA DE MARE

A refreshing mix of Grey Goose La Poire vodka, amaretto, blue curacao and pineapple juice

TIRAMISU MARTINI

Dessert in a glass! Tiramisu liquor, Stolichnaya Vanil vodka, Godiva White and cream

ROMAN TEA

A classic with an italian twist. Vodka, gin, rum, amaretto, triple sec, cranberry and sour

BEER SELECTIONS

DOMESTIC 4.95

Budweiser
Bud Light
Coors Light
Miller Genuine Draft
Miller Lite
Yuengling
Kaliber N/A

IMPORT 5.95

Peroni
Moretti
Moretti La Rosa
Corona
Corona Light
Heineken
Heineken Light
Amstel Light
Stella Artois

PREMIUM 5.95

Sam Adams
Sam Adams Seasonal
Blue Moon

ITALIAN SPECIALTIES 4.95

SORPRESA DI FRAGOLINO

A refreshing mix of strawberry blends & lemonade

ITALIAN CREAM SODAS

*A delightful blend of soda, cream & your favorite flavor:
Raspberry, strawberry or peach*

MODO TUO

A frozen libation featuring your choice of peach, coconut or strawberry

CAFE SHAKERATO

*A version of an old Italian classic —
Iced coffee with a hint of vanilla*