

# PORTOBELLO

COUNTRY • ITALIAN • TRATTORIA

## ANTIPASTI

3.95 EACH

<b>SALUMI</b> Bresaola Soppresata Capocollo Prosciutto Cacciatorini	<b>VERDURE</b> Marinated Olives Roasted Beets Roasted Asparagus Roasted Garlic Roasted Eggplant	<b>FORMAGGI</b> Gorgonzola Parmigiano-Reggiano Pecorino Toscano Bocconcini	<b>CROSTINI</b> Caponata Oven Dried Tomato Chickpea Ricotta & Honey
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## CHEF'S SELECTIONS

MOZZARELLA TASTING <i>Buffalo, bocconcini, smoked mozzarella</i>	12.95
MISTI <i>Prosciutto, Parmigiano-Reggiano, Roasted Asparagus, Ricotta and Honey Crostini, and Oven Dried Tomato Crostini</i>	18.95
GRANDE MISTI <i>Prosciutto, Soppresata, Parmigiano-Reggiano, Pecorino Toscano, Roasted Asparagus, Ricotta &amp; Honey Crostini, and Oven Dried Tomato Crostini</i>	23.95

## OUR SIGNATURE WOODBURNING OVEN PIZZA

TUSCAN SALUMI <i>just like pepperoni with tomato &amp; mozzarella</i>	12.95
MARGHERITA <i>tomato sauce, mozzarella &amp; 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 RINGS <i>lightly fried with tomato basil sauce</i>	10.95
PORTOBELLO MUSHROOM <i>wood roasted, gorgonzola, polenta &amp; 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, &amp; caper berries on romaine</i>	6.95

## PASTA

RAVIOLI GIGANTE <i>a house specialty... handcrafted ricotta &amp; spinach filled oversized pasta with tomato, basil &amp; toasted garlic</i>	19.95
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CHICKEN MEAT BALLS <i>orecchiette pasta, oven dried tomatoes, spinach &amp; chicken broth</i>	21.95
BUCATINI <i>thick noodles with tomato, guanciale, garlic, chile pepper, olive oil</i>	23.95
FARFALLE <i>wood roasted chicken, snow peas, asparagus, tomatoes, parmigiano cream sauce</i>	21.95
RIGATONI CALABRESE <i>Italian sausage, mushrooms, tomatoes, olives, escarole</i>	19.95
BOLOGNESE <i>slow cooked beef &amp; pork ragu with spinach tagliatelle</i>	22.95
LINGUINE WITH CLAMS <i>lemon, white wine &amp; garlic</i>	23.95
GULF SHRIMP <i>black linguine, garlic, tomatoes &amp; asparagus</i>	24.95

## MEAT & FISH

FILET MIGNON <i>wood oven roasted mushrooms</i>	39.95
TRATTORIA FLAT IRON STEAK <i>parmesan encrusted, roasted tomatoes, arugula</i>	28.95
BISTECCA FIORENTONA <i>48oz. porterhouse <b>Recommended for 2</b></i>	79.95
VEAL MILANESE <i>breaded chop with baby arugula, shaved fennel &amp; red onion</i>	29.95
GRILLED CHICKEN <i>caramelized shallots &amp; roasted potatoes</i>	22.95
TIGER SHRIMP <i>grilled with crispy oregano potatoes &amp; red wine vinaigrette</i>	29.95
GRILLED FLORIDA SNAPPER <i>garlic spinach &amp; grilled lemon</i>	28.95

## 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 of sweet & sour*

#### LIMONCELLO

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

#### ITALIAN CREAMSICLE

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

#### ITALIAN SPRITZER

*A sparkling combination of prosecco, Aperol and lime juice*

#### ACQUA DI 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*