

# Portobello's

## ANTIPASTI

|                                                                                                                                                                           |    |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| SHRIMP COCKTAIL                                                                                                                                                           | 18 |
| SICILIAN FRIED CALAMARI                                                                                                                                                   | 18 |
| Tender calamari dusted in our house seasoned calamari flour, tossed with capers, roasted peppers, hot cherry peppers, garlic and olives.                                  |    |
| BURRATA                                                                                                                                                                   | 17 |
| Fresh Burrata served with prosciutto, marinated roasted peppers, jam and crostini.                                                                                        |    |
| BROCCOLI RABE AND SAUSAGE                                                                                                                                                 | 17 |
| Sautéed broccoli rabe in garlic and olive oil, topped with grilled sweet Italian sausage.                                                                                 |    |
| VONGOLE COZZE                                                                                                                                                             | 18 |
| Steamed bowl of muscles accompanied by clams simmered with garlic and olive oil, fresh herbs in a lemon garlic white wine sauce sprinkled with our house bread crumbling. |    |
| HOT ANTIPASTO                                                                                                                                                             | 20 |
| Stuffed mushrooms, clams casino, eggplant rollatini and fried calamari.                                                                                                   |    |
| FRIED MOZZARELLA                                                                                                                                                          | 13 |
| Mozzarella triangles breaded and fried served with our marinara on the side                                                                                               |    |
| CLAMS CASINO OR CLAMS OREGANATA                                                                                                                                           | 17 |
| PORTOBELLO MUSHROOM                                                                                                                                                       | 16 |
| Grilled Portobello mushroom topped with our homemade bruschetta and baked with fresh mozzarella.                                                                          |    |
| EGGPLANT ROLLATINI                                                                                                                                                        | 13 |
| Fresh eggplant stuffed with season ricotta, baked in our house marinara sauce topped with mozzarella                                                                      |    |
| STUFFED MUSHROOMS                                                                                                                                                         | 15 |
| Fresh mushrooms stuffed with our house made crabmeat stuffing finished with a lemon-white sauce                                                                           |    |

## INSALATA

|                                                                                                                                                             |    |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| CAESER SALAD                                                                                                                                                | 13 |
| Fresh romaine lettuce tossed with parmesan cheese, croutons and Caesar dressing.                                                                            |    |
| MEDITERRANEAN SALAD                                                                                                                                         | 20 |
| Mixed greens, grilled chicken, grilled portobello mushrooms, tomato, roasted red peppers, red onions & fresh mozzarella.                                    |    |
| PORTOBELLO’S FAVORITE SALAD                                                                                                                                 | 19 |
| Mixed greens, candied walnuts, tomatoes, mandarin oranges, sliced pears, raisins & gorgonzola crumbles.                                                     |    |
| NEW YORK FAMOUS SEAFOOD SALAD                                                                                                                               | 25 |
| Fresh gulf shrimp & Calamari tossed with capers, Hot & Sweet peppers, Basil, Garlic, Olives, Tomatoes, Olive Oil & Lemon served over a bed of mixed greens. |    |

Salad add ons | Chicken 8 - Salmon 15 – Shrimp 12

## POLLO

|                                                                                                                                                                          |           |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| CHICKEN FRANCESE                                                                                                                                                         | L22   D24 |
| Fresh chicken medallions egg battered, sauteed & finished in a lemon butter white wine sauce.                                                                            |           |
| CHICKEN MARSALA                                                                                                                                                          | L22   D24 |
| Fresh chicken medallions, sauteed with mushrooms & flamed with marsala wine then finished with a demi-glaze sauce.                                                       |           |
| CHICKEN PARMIGIANA                                                                                                                                                       | L22   D24 |
| Breaded chicken cutlet topped with marinara sauce & mozzarella cheese.                                                                                                   |           |
| EGGPLANT PARMIGIANA                                                                                                                                                      | L21   D23 |
| Sliced eggplant battered and fried topped with marinara and mozzarella cheese.                                                                                           |           |
| CHICKEN PICCATA                                                                                                                                                          | L22   D24 |
| Fresh chicken medallions sauteed with caper & finished in a lemon butter white wine sauce.                                                                               |           |
| CHICKEN NAPOLITANO                                                                                                                                                       | L24   D26 |
| Fresh chicken breast sauteed & finished in garlic oil white wine, tossed with fresh herbs, hot and sweet peppers, onions, Italian sausage, mushrooms and cubed potatoes. |           |
| CHICKEN PORTOBELLO                                                                                                                                                       | L22   D24 |
| Fresh chicken breast sauteed with onions, garlic, portobello mushroom finished in a port wine reduction sauce.                                                           |           |

## FRUIT DI MARE & PASTA

|                                                                                                                                                                                                                |           |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| SHRIMP SCAMPI                                                                                                                                                                                                  | L27   D29 |
| Fresh shrimp sauteed in garlic and olive oil, fresh herbs tomatoes served in a lemon white wine sauce over Angel hair                                                                                          |           |
| PAPPARDELLE BOLOGNESE                                                                                                                                                                                          | L20   D22 |
| Fresh ribbon pasta tossed in a blend of beef, pork and veal simmered in a rose sauce.                                                                                                                          |           |
| LINGUINI ALLA CLAMS                                                                                                                                                                                            | L22   D24 |
| Fresh linguini tossed with little neck clams, garlic and olive oil in a white wine lemon sauce or marinara sauce.                                                                                              |           |
| ZUPPA DI PESCE                                                                                                                                                                                                 | L33   D35 |
| Fresh scallops, Mussels, clams, calamari and shrimp simmered in your choice of our regular marinara sauce, Fra diablo marinara or a garlic olive oil & fresh herbs butter lemon white wine sauce over linguine |           |
| CAVATELLI RAPINE                                                                                                                                                                                               | L23   D25 |
| Fresh cavatelli pasta tossed with cannoli beans, broccoli rabe and sausage finished in a garlic olive oil sauce.                                                                                               |           |
| SALMON ALLA DENNIS                                                                                                                                                                                             | L26   D28 |
| Fresh salmon seasoned and served in a creamy lobster sauce with cherry tomatoes.                                                                                                                               |           |
| PENNE ALLA VODKA                                                                                                                                                                                               | L19   D21 |
| Fresh penne pasta tossed with prosciutto, onions, fresh basil flamed with vodka and finished in a creamy marinara sauce.                                                                                       |           |
| STUFFED FLOUNDER                                                                                                                                                                                               | L28   D30 |
| Fresh Flounder stuffed with crab meat stuffing then finished in a creamy orange sambuca sauce.                                                                                                                 |           |
| SHRIMP & SCALLOP PENNE                                                                                                                                                                                         | 30        |
| Shrimp and scallops tossed in creamy marinara sauce with sun-dried tomatoes, garlic, onion and served over penne                                                                                               |           |

## VITELLO

|                                                                                                                                                          |           |
|----------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| VEAL FRANCESE                                                                                                                                            | L26   D28 |
| Fresh veal medallions egg battered then sauteed and finished in a butter white wine lemon sauce.                                                         |           |
| VEAL MARSALA                                                                                                                                             | L26   D28 |
| Fresh veal medallions sauteed with mushrooms then flamed with marsala wine and finished in a demi glaze sauce.                                           |           |
| VEAL PARMIGIANA                                                                                                                                          | L26   D28 |
| Breaded veal cutlets fried & topped with marinara sauce and mozzarella cheese.                                                                           |           |
| VEAL SALTIMBOCCA                                                                                                                                         | L28   D30 |
| Fresh veal medallions sauteed with prosciutto then topped with provolone cheese, sauteed spinach & mushroom then finished in a marsala demi glaze sauce. |           |

## BISTECCA/MAIALE

|                                                                                                                                    |    |
|------------------------------------------------------------------------------------------------------------------------------------|----|
| NEW YORK STRIP                                                                                                                     | MP |
| Grilled to perfection then finished in your choice of sauteed mushroom & onion sauce or in a Portobello port wine reduction sauce. |    |
| PORK CHOP                                                                                                                          | 28 |
| Seasoned & grilled to perfection then finished in a gorgonzola cream sauce with mushrooms and hot cherry peppers.                  |    |

*\*May be cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness; especially if you have a medical condition.\**

*Please inform your server of any food allergies you or your guests may have.*

# WHITE WINES

| SPARKLING & OTHERS                          | GLS | BTL |
|---------------------------------------------|-----|-----|
| COPPOLA “Diamond”, Prosecco   ITALY (187ml) | 10  | -   |
| WYCLIFF, Sparkling Brut   CA                | 8   | 28  |
| LA MARCA, Prosecco   ITALY                  | -   | 38  |
| ROSE                                        |     |     |
| DIAMARINE   Provence, FR                    | 9   | 34  |
| PINOT GRIGIO                                |     |     |
| RUFFINO   Friuli Venezia, ITALY             | 9   | 34  |
| BORTOLUZZI   DOC   Delle Venezia, ITALY     | -   | 42  |
| SAUVIGNON BLANC                             |     |     |
| GRAVEL & LOAM   NZ                          | 9   | 34  |
| LOCATIONS   NZ                              | -   | 44  |
| CHARDONNAY                                  |     |     |
| KENDALL JACKSON, “Vintners Reserve”   CA    | 11  | 42  |
| LA CREMA   Russian River, CA                | -   | 65  |
| OTHER WHITES                                |     |     |
| CANYON ROAD, White Zinfandel   CA           | 8   | 28  |
| RELAX, Riesling   Germany                   | 10  | 38  |
| STEMMARI, Moscato   Sicily, ITALY           | -   | 34  |
| FRANCO AMAROSO, Gavi   Piedmont, ITALY      | -   | 34  |

# RED WINES

|                                                    |    |     |
|----------------------------------------------------|----|-----|
| PINOT NOIR                                         |    |     |
| MARK WEST   CA                                     | 9  | 34  |
| MEIOMI   CA                                        | 13 | 48  |
| BOEN   Russian River, CA                           | -  | 60  |
| OTHER REDS                                         |    |     |
| J. LOHR, Merlot   Paso Robles, CA                  | 9  | 34  |
| DOMAIN BOUSQUET ‘Organic’, Malbec   ARG            | 9  | 34  |
| QUILT “Threadcount”, Red Blend   Sonoma County, CA | 12 | 44  |
| JOSH CELLARS, “Legacy” Red Blend   Paso Robles, CA |    | 40  |
| CABERNET SAUVIGNON                                 |    |     |
| JOSH CELLARS   Paso Robles, CA                     | 11 | 42  |
| SIMI   Sonoma County, CA                           | 13 | 48  |
| QUILT   Napa Valley, CA                            | -  | 70  |
| THE PRISONER   Napa Valley, CA                     | -  | 80  |
| ROMBAUER   Napa Valley, CA                         | -  | 110 |
| CHIANTI                                            |    |     |
| DA VINCI   DOCG   ITALY                            | 10 | 38  |
| RUFFINO, “Riserva Ducale Tan”   ITALY              | -  | 60  |
| OTHER WORDLY REDS                                  |    |     |
| FANTINI “Farnese”, Montepulciano   ITALY           | 11 | 42  |
| RENIERI “Invetro”, Ripasso   ITALY                 | -  | 50  |
| ARGIANO “NC”, Super Tuscan   ITALY                 | -  | 52  |
| TENUTA DI SESTA, Brunello   ITALY                  | -  | 75  |
| PLANTAZE, Vranac   MONTENEGRO                      | -  | 45  |
| ALLEGRINI “Classico”, Amarone   ITALY (375ML)      | -  | 60  |

# MARTINIS

**BLOOD ORANGE COSMO \$14**  
*Effen Blood Orange Vodka, blood orange sour, orange juice and splash of cranberry*

**LEMON DROP \$13**  
*Absolut Citron Vodka, Limoncello, fresh lemon, simple syrup with splash of club soda*

**PISTACHIO \$14**  
*Grey Goose Vodka, Disaronno, Blue Curaçao and Baileys*

**CUCUMBER \$13**  
*Hendricks Gin, fresh Cucumber, St Germain, lemon juice and splash of soda water*

**ESPRESSO \$13**  
*Vanilla Vodka, Kahlua Coffee Liqueur, Fresh Espresso and Baileys (Optional)*

**FRENCH \$14**  
*Absolut Citron, Grand Marnier, Chambord and pineapple juice*

**REDEEMED \$13**  
*Redemption Rye, Sweet Vermouth, Scrappys Bitters, and Black Cherry garnish*

# COCKTAILS

**STRAWBERRY BLISS \$14**  
*Grey Goose Strawberry Lemongrass Vodka, Strawberry puree, lemon juice garnished with fresh strawberry and topped off with a splash of Wycliff Brut*

**WATERMELON \$13**  
*Absolut Watermelon, Re’al watermelon puree, lime juice and pineapple juice*

**SPICY PORTO MARGARITA \$12**  
*21 Seeds Jalapeño / Cucumber Tequila, Triple Sec, fresh lime, mango puree and sour*

**BLUEBERRY LEMONADE \$10**  
*Blueberry Vodka, lemonade and fresh lemon*

**PEACH MULE \$10**  
*New Amsterdam Peach Vodka, ginger-beer, fresh lime Wedge*

**TEARS OF AN ANGEL \$14**  
*Angels Envy Bourbon, several drops of 18.21 Prohibition Bitters, sugar, served on the rocks with a fresh orange zest and black cherry*

**RIVERSIDE SANGRIA \$13**  
*Blend of Spirits, fruit juices and Wine topped off with gingerale. Available in Red or White*

**PORTOBELLO PUNCH \$10**  
*Bacardi Superior Rum, fresh Lime Juice, Grand Marnier, Orgeat syrup, splash of OJ, and topped off with a float of Dark Rum*