

# PORTOFINO

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[PLEASE SELECT ONE FROM EACH COURSE]

## SALAD

### MISTO DI CAMPO

*MIXED FIELD GREENS, SHALLOT VINAIGRETTE,  
GRAPE TOMATOES*

### \* CAESAR

*ROMAINE HEARTS, GARLIC CROUTONS,  
PARMESAN*

## FIRST COURSE

### WILD MUSHROOM RISOTTO

*FOREST MUSHROOMS, TRUFFLE MASCARPONE,  
PARMESAN*

## ENTRÉE

### \* SALMON

*CARAMELIZED FENNEL, PARSNIP PUREE,  
CHICKPEA SOCCA*

### \*FLAT IRON STEAK

*POTATO PUREE, KING TRUMPET MUSHROOM  
CONFIT, BABY ROOT VEGETABLES*

## LASAGNA

*MEAT RAGU, HERBED RICOTTA, MOZZARELLA*

## DESSERT

### PORTOFINO'S TIRAMISU

*MASCARPONE CREAM, ESPRESSO SOAKED  
LADY FINGERS*

### GELATO TRIO

*SELECTION OF HOUSE MADE GELATO*

\*Thoroughly cooked food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shell stock reduces the risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.