

## APPETIZERS

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**CAPRESE SALAD 16**  
heirloom tomatoes, bufala mozzarella, basil

**MARKET MELON SALAD 15**  
ricotta salata, marcona almonds,  
minus 8 vinaigrette

**MEATBALLS 15**  
fried squash blossom, goat cheese,  
san marzano tomatoes

**PASTA & FAGIOLI SOUP 10**  
market vegetables, cannellini beans,  
grilled crostini  
add house made sausage 3

**\*CAESAR SALAD 14**  
romaine hearts, garlic croutons, parmesan

**GRILLED OCTOPUS 18**  
calabrian peperonata, fingerling crisps,  
salsa verde

**CALAMARI 15**  
house made marinara, pepperoncini,  
parmesan

**“CRAB CAKE” ARANCINI 18**  
lemon saffron risotto, pesto aioli,  
fresno pickles

## HAND CRAFTED PASTA

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**PORK CHEEK RAVIOLI 28**  
sweet peas, guancaile, carrot puree

**LASAGNA 29**  
braised short rib ragu, herbed ricotta,  
mozzarella

**BURRATA AGNOLOTTI 36**  
lobster, chanterelle mushrooms,  
roasted corn butter

**LINGUINI &  
CLAMS “ROCKEFELLER” 32**  
sautéed spinach, absinthe crema,  
spiced bread crumbs

**RIPATELLI 27**  
wild boar bolognese, roasted tomato sauce,  
goat cheese pesto

**GRILLED ONION GNOCCHI 27**  
green garlic butter, charred artichokes,  
crispy frog legs

\*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.

**PORTOFINO**  
R I S T O R A N T E

BY: CHEF MICHAEL LaPLACA

## ENTREES

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### \*SALMON 32

grilled corn, pancetta, roasted peppers, crimini mushrooms, potato puree

### DAY BOAT SCALLOPS\* 36

cauliflower textures, smoked prosciutto, mascarpone polenta

### CHICKEN ROLLATINI PARMESAN 35

chicken ripieno, house made marinara, melted mozzarella

### VEAL OSSO BUCO 48

saffron risotto, bone marrow, gremolata

### SNAPPER "IN CARTOCCIO" 40

fregola sarda, white wine tomato broth, artichokes, olives

### \*SILENT RACK OF LAMB 36

fava beans, forest mushrooms, hearts of palm, chianti essence

### VEAL PACINO 53

farmers market greens, baby heirloom tomatoes, shallot vinaigrette

### BRANZINO 38

grilled asparagus, potato leek gratin, hen-of-the-woods mushrooms

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RISTORANTE

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