Portobello
Italian Restaurant

Appetizers

Homemade Fried Zucchini 13.95

Clams Oreganata 16.95
whole clams, breadcrumbs in a brown sauce

Fried Calamari 16.95
add gorgonzola 2.00 | add hot cherry peppers 2.00

Mussels GF 16.95
choice of marinara, bianca, gorgonzola

Stuffed Mushrooms 14.95
with breadcrumbs, chopped mushrooms in a brown sauce

Sautéed Plum Tomatoes GF 14.95
with olives, basil & garlic over fresh mozzarella

Homemade Rice Balls 14.95
pesto risotto stuffed w/ fresh mozzarella cheese

Mozzarella Sticks (6) 13.95

Wings (6) 14.95
plain, sweet chili or buffalo

Ricotta and Honey 14.95
whipped ricotta cheese on our fresh homemade bread, artisian honey and fresh basil

Salads

Tossed SM 8.95 / LG 10.95
iceberg lettuce, tomatoes, onions, carrots & cucumbers

Caesar 16.95
romaine, parmesan, croutons, caesar dressing

Buffalo Chicken 17.95
tossed salad with spicy chicken & chunky bleu cheese dressing

Arugula 17.95
arugula, goat cheese, walnuts, tomatoes, cucumbers, onions, carrots & balsamic dressing

Greek 16.95
tossed salad with feta, kalamata olives & grape leaves

Portobello 17.95
tossed salad, grilled portobello mushroom, craisins, apples, walnuts & goat cheese, topped with raspberry vinaigrette

Mediterranean 17.95
arugula, tomatoes,cucumbers, onions, pine nuts and roasted beets topped with burrata cheese served with a red pepper vinaigrette

Pasta

Ravioli 19.95
cheese ravioli with homemade tomato sauce

Tortellini or Fettuccine Alfredo 21.95

Gnocchi Sorrentino 21.95
in a pink cream sauce

Cavatelli & Broccoli 21.95
in garlic & oil

Linguine, Spaghetti, Ziti or Capellini 21.95
choice of tomato sauce, garlic & oil, meat sauce, meatballs or sausage

Lasagna with Meat & Cheese 26.95
(based on availability)

Baked Ravioli 21.95
cheese ravioli with homemade tomato sauce, baked with cheese

Penne alla Vodka 22.95

Baked Ziti with Ricotta 22.95

Pasta Burrata GF 23.95
gluten free pasta served in garlic and oil with a hint of marinara with grilled tomatoes, zucchini, squash, eggplant & onions topped with burrata cheese.

Grill

"Prime" N.Y. Strip GF 40.95
14oz prime angus ny strip, in a peppercorn cream sauce with mashed potatoes and vegetables

All American Burger 14.95
8oz angus beef, american cheese, lettuce, tomato, onion, mayo on brioche bun and served with fries | substitute fries for salad 3.00

Portobello Burger 16.95
8oz angus beef, portobello mushroom, caramelized onions, swiss cheese on brioche bun and served with fries | substitute fries for salad 3.00

A 20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE

*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

| ENJOY RESPONSIBLY | 333_26240 |

House Specialties

Marechiaro 33.95
p.e.i. mussels, clams, shrimp, calamari, scallops in homemade marinara

Eggplant Rollatini 24.95
stuffed with ricotta, topped with mozzarella & baked with homemade marinara

Saltimboca alla Primavera 30.95
veal sautéed in butter, topped with ham, artichoke hearts, eggs & spinach in a sherry brown sauce

Eggplant Parmigiana 22.95
baked with mozzarella in homemade marinara

Seafood

Pan Seared Sea Scallops GF 36.95
in a lemon butter sauce over spinach risotto

Sole Francese 28.95
lightly dipped in egg & sautéed in butter & lemon

Shrimp Scampi 28.95
shrimp in a blend of garlic, butter & white wine sauce

Shrimp alla Saffron 30.95
sauteed shrimp in garlic and oil saffron sauce with fresh tomatoes and zucchini over paccheri pasta

Shrimp Fra Diavolo 28.95
sautéed shrimp in homemade spicy marinara

Shrimp Parmigiana 28.95
breaded shrimp baked with mozzarella in homemade marinara

Shrimp Francese 28.95
lightly dipped in flour & egg in a lemon butter white wine sauce

Linguine & Clams 28.95
red or white

Mussels Marinara 28.95
sautéed mussels in homemade marinara (12)

Salmon Toscana 30.95
pan seared organic faroe island salmon with sauteed onions, mushrooms and peas in a pink cognac sauce served over fettucine

Pan Seared Salmon GF 30.95
organic faroe island salmon in lemon capers sauce over sautéed broccoli rabe

Lobster Ravioli 30.95
served with shrimp in a pesto cream sauce

Chicken (Free Bird Chicken)

Chicken Portobello 28.95
sautéed chicken breasts with sundried tomatoes, portobello mushrooms & artichoke hearts in a cream sauce

Chicken Parmigiana 26.95
breaded chicken baked with mozzarella in homemade tomato sauce

Chicken Piccata 26.95
sautéed chicken & capers in a lemon butter sauce

Chicken Marsala 26.95
chicken breast in marsala wine with mushrooms

Chicken Francese 26.95
lightly dipped in flour & egg in a lemon butter white wine sauce

Chicken Oreganata 26.95
lightly breaded chicken breasts sautéed in fresh garlic& olive oil in a brown sauce

Lemon Chicken 26.95
chicken breasts sautéed in lemon & garlic sauce

Veal (Milk-Fed)

Veal Francese 28.95
lightly dipped in flour & egg in a lemon butter white wine sauce

Veal Marsala 28.95
prepared in marsala wine with mushrooms

Veal Parmigiana 28.95
lightly breaded veal, baked with mozzarella & homemade tomato sauce

Veal Rollantini 30.95
stuffed with ham, spinach, red roasted peppers and gorgonzola cheese in our homemade marinara sauce served over fettucine

entrees served over your choice of mixed vegetables or pasta
with salad & fresh homemade bread
upgrade to a caesar salad | 4.00 • garlic & oil | 4.00 • vodka sauce | 4.00
pasta choices: linguine, spaghetti, ziti or capellini • gluten free pasta | 4.00

| add-ons |
steak | 12.00 • grilled shrimp | 12.00 • grilled or breaded chicken | 7.00
grilled salmon | 12.00 • fresh mozzarella | 5.00 • burrata | 5.00
goat cheese | 4.00 • gorgonzola, feta, shredded mozzarella | 3.00 each
extra dressing | 1.00 each

Cocktails

Clase Lolita | 25
Clase Azul, lime juice,
honey syrup

Espresso Martini | 14
Stoli Vanilla Vodka,
Mr. Black Coffee Liquer,
Espresso, crème de cacao

Raspberry Limoncello Martini | 14
Absolut Citron, limoncello,
Cointreau, lemon juice,
raspberry puree, half sugar rim

Prickly Pear Martini | 14
Grey Goose Vodka,
prickly pear simple,
lemon juice, soda

Backyard Martini | 14
Effen Cucumber Vodka,
St-Germain, lime juice, prosecco

Sweet Cherry Margarita | 14
Casamigos Blanco, Disaronno,
agave, lime juice, cherries

Italian Paloma | 14
Campo Azul Tequila, lime juice,
grapefruit juice, simple syrup,
grapefruit seltzer
Salt rim

Fireside Negroni | 14
Hendrick's Gin, vermouth, Campari

Rikers Manhattan | 15
Four Roses Bourbon,
sweet vermouth,
luxardo cherry liquer

Cherry Vanilla Old Fashioned | 14
Aged Litchfield Vanilla Bourbon,
cherry bitters, simple syrup

Peanut Butter White Russian | 13
Skrewball Peanut Butter Whiskey,
Kahlúa, cream

Blooming Orange Whiskey Sour | 14
Four Roses Small Batch Bourbon,
lemon juice, blood orange juice,
simple syrup

Elderflower Mule | 13
Tito's Handmade Vodka,
St-Germain, lime juice,
Goslings Ginger Beer

Crisp Afternoon | 15
The Botanist Gin,
St-Germain, lemon juice
Crossings Sauvignon Blanc

The Godfather | 14
Bulleit Bourbon, Disaronno,
Angostura Orange Bitters

Fragolina | 14
Grey Goose Strawberry-
Lemongrass Vodka,
white vermouth, lemon, moscato

Mocktails

Raspberry Sunset Spritz
Raspberry simple syrup,
lemon juice, coconut, water,
N/A Prosecco

Peach & Basil
Peach purée, basil, lemon juice,
honey syrup, kombucha, soda

Mockarita
Regular
Ritual Spirit Alternative,
agave, lime juice.

Dirty
Pelican Jalapeño Lime,
agave, Ritual Spirit

Peach Sangria
Peach purée, N/A triple sec,
N/A Giesen Pinot Grigio

Soups

Escarole & Beans GF	10.95
Chicken Escarole & Meatball	10.95
Tortellini in Brodo	10.95
Minestrone GF	10.95
Pasta e Fagioli	10.95

Grinders

Chicken Parmigiana	13.95
Eggplant Parmigiana	13.95
Meatball Parmigiana	13.95
Sausage Parmigiana	13.95
Chicken Cutlet lettuce, tomatoes, onions & mayonnaise	13.95
Grilled Chicken lettuce, tomatoes, onions & mayonnaise	13.95
Buffalo Chicken lettuce, tomatoes, spicy chicken, mozzarella & chunky bleu cheese	13.95
Italian Combo ham, salami, provolone, lettuce, tomatoes, onions, oil & vinegar	13.95

Sides

Oven Fresh Garlic Bread add cheese | 2.00	5.95
Meatballs or Sausage	9.95
Sautéed Broccoli	8.95
Sautéed Escarole	8.95
Sautéed Spinach	8.95
Sautéed Broccoli Rabe	10.95
French Fries	6.95

Children's Menu (12 & under)

Ravioli in a homemade tomato sauce	12.95
Chicken Tenders	12.95
Spaghetti or Ziti with Meatballs	12.95
Ziti with Meat Sauce or Butter	12.95
Penne Vodka	12.95