

APPETIZERS

Meatballs & Ricotta

Homemade meatballs with seasoned ricotta cheese, topped with marinara sauce 9.95

Fried Calamari

Lightly breaded, fried and topped with banana peppers. Served with a side of marinara 10.95

Fried Mac & Cheese Balls

Homemade macaroni and cheese breaded and deep fried. Served with a pink alfredo sauce 8.95

Garlic Focaccia Bread

Italian flat bread brushed with garlic and olive oil
Sm. 4.95 Lg. 6.95

Italian Sausage & Peppers

Sausage sautéed with green peppers and onions 10.95

Fried Mozzarella

Fried Mozzarella wedges with a side of marinara 8.95

Broccoli Rabe & Sausage

Sausage and bitter Italian greens sautéed with garlic and olive oil 11.95

Dolphin Fingers

Beer battered Mahi Mahi fried and served with Boom Boom Sauce 12.95

Conch Fritters

Tender conch, herbs & spices fried and served with Boom Boom Sauce 11.95

Stuffed Mushrooms

Baked mushroom caps stuffed with caramelized onions, celery, and Italian seasoning 8.95

🔥 Coconut Shrimp

Shrimp dipped lightly in batter, rolled in coconut and fried to perfection 12.95

🔥 Portofino Coal Fired Wings

Marinated wings coal fired and served with caramelized onions and focaccia bread sm 6 – 8.95 med 10 – 12.95 lg 20 – 19.95

TRADITIONAL COAL FIRED PIZZA

Made fresh with mozzarella cheese, tomato sauce, Romano cheese and extra virgin olive oil

Small 12" 12.95 Large 16" 15.95

Gluten free pizza 2.00 extra

ADD TOPPINGS TO CREATE YOUR OWN PIZZA

Small 12" 1.50 each Large 16" 2.50 1/2 Topping 2.00

TOPPINGS Pepperoni • Italian Sausage • Meatballs • Bacon
Banana Peppers • Ground Beef • Philly Steak • Prosciutto
Anchovies • Green Olives • Cheddar Cheese • Seasoned Ricotta Cheese
Goat Cheese • Gorgonzola Cheese • Mushrooms • Hot Cherry Peppers
Jalapeños • Roasted Peppers • Caramelized Onion • Red Onion
Pineapple • Garlic • Eggplant • Kalamata Olives • Tomato
Spinach • Arugula • Broccoli • Broccoli Rabe • Basil • Cilantro
Shrimp (Sm: 2.00 Lg: 3.00) • Grilled Chicken (Sm: 2.00 Lg: 3.00)

SPECIALTY COAL FIRED PIZZAS

Small 12" 16.95 Large 16" 19.95

🔥 Portofino Special

Sausage, meatballs, sliced hot cherry peppers or roasted peppers with seasoned ricotta cheese

Fiesta di Carne (Meat Lovers!)

Pepperoni, prosciutto, sausage and meatballs with a tomato basil sauce

Broccoli Rabe & Sausage

Our traditional pizza topped with sautéed bitter Italian greens, garlic, olive oil and Italian sausage

Veggie Extravaganza

Eggplant, red, green and yellow peppers, mushrooms, caramelized onions, red onion and plum tomatoes with mozzarella, gorgonzola and goat cheeses topped with our famous sauce

Coal Fired BBQ Chicken

Coal fired white meat chicken, mozzarella, cheddar cheese, sliced red onions, cilantro and our select barbecue sauce

Hawaiian

Tender prosciutto and juicy pineapple topped with mozzarella on our special red sauce

Spinach Garlic Bianco (No Sauce)

Our white pizza with spinach, roasted garlic, seasoned ricotta & mozzarella

Caprese (No Sauce)

Romano and mozzarella cheeses, tomato, basil and olive oil

Philly Cheesesteak

Seasoned steak with roasted onion, mozzarella and cheddar cheese

🔥 Mexicano

Seasoned ground beef with diced tomatoes, red onion, green peppers, jalapeños, cheddar and mozzarella cheese

Buffalo Chicken

Sautéed white meat chicken, celery, mozzarella cheese and our buffalo sauce

🔥 Hawaiian Coconut

Crispy bacon, juicy pineapple and coconut on our special red tomato sauce

🔥 Sausage Italiana

Fresh Italian sausage, green peppers and roasted onion on our red sauce

Luigi

Ricotta, red onion, pepperoni and roasted peppers marinara sauce, sausage and meatballs

🔥 LOOK for the Portofino Coal Fired Pizza specialty flame

LUNCH

take out • delivery • catering

SALADS

Add Salmon 8.95
Add Dolphin 9.95
Add Gorgonzola Cheese 2.00
Add Shrimp 9.95
Add Chicken Breast 6.00

Caesar Salad

Fresh romaine in a creamy Caesar dressing topped with croutons and imported parmesan cheese.
Enough for 2 9.95 Small Caesar 5.95

Portofino Salad

Romaine lettuce, tomatoes, celery, red onion, garbanzo beans, Kalamata olives, pepperoncinis, banana peppers and sliced egg served with our signature Italian dressing.
Enough for 2 10.95 Small Portofino 5.95

Caprese Salad

Tomato, mozzarella, roasted red peppers, basil and olive oil with a balsamic glaze 9.95

Antipasto Salad

Fresh salami, capicola, prosciutto, fresh mozzarella, shaved parmesan, tomato and red onion 9.95

Garden Salad

Small side salad with fresh garden greens, tomato and red onions with your choice of dressing 4.95

🔥 Seafood Salad

Calamari, scungilli, shrimp, mussels, and clams in a special Italian dressing 19.95

SOUPS

Pasta Fagioli Cannellini beans and pasta 6.95

Minestrone Italian vegetable soup 6.95

Lobster Bisque Creamy, roasted bisque 7.95

Du Jour Try the chef's freshly made soup of the day 6.95

Clam Chowder Made in the traditional new england or manhattan style 8.95

French Onion Sautéed onions in a beef broth topped with mozzarella cheese 6.95

LUNCH SPECIALS Mon.-Fri. 11:30 am - 3 pm

10" Cheese Pizza

Coal fired cheese pizza 7.95 Add Toppings .75 each

Soup, Salad & Drink

Cup of pasta fagioli, minestrone or soup du Jour (lobster bisque excluded) with a garden side salad and a soft drink 8.95

LUNCH PASTAS 11:30 am - 3 pm

Served with a cup of soup or a lunch side salad (We do offer Gluten free pasta 2.00 extra)

Marinara

Your choice of pasta tossed with freshly made marinara sauce 7.25

Alfredo

Fettuccine tossed with creamy alfredo sauce topped with parmesan cheese 7.95

Spaghetti & Meatballs or Italian Sausage

Meatballs or Italian sausage over pasta with marinara sauce 7.99

Pasta Bolognese Portofino

Onion, fresh green peas and garlic sautéed with cream and our tomato meat sauce 7.99

🔥 Fettuccine Carbonara

Sautéed bacon and onion in a creamy alfredo sauce topped with parmesan cheese 7.99

LUNCH ENTREES 11:30 am - 3 pm

All served with your favorite pasta

Eggplant Parmigiana

Lightly breaded, fresh eggplant topped with mozzarella and marinara sauce. 7.95

Italian Sausage & Peppers

Italian sausage, green peppers and onions served with marinara 8.95

Chicken Caprese

Coal fired chicken breast tossed in olive oil with fresh basil, roasted garlic, tomatoes, olives and fresh mozzarella. 8.95

🔥 Chicken Parmigiana with Fettuccine Alfredo

A lightly breaded chicken breast topped with mozzarella cheese. 9.95

SANDWICHES

Sandwiches are served with Hand cut Chips. Substitute Fries 1.00

Chicken Parmigiana

Lightly breaded chicken breast topped with marinara and mozzarella cheese 8.95

🔥 Eggplant Parmigiana

Lightly breaded eggplant topped with marinara and mozzarella cheese 7.95

Meatball

Homemade Italian meatballs topped with marinara sauce and mozzarella cheese 7.95

Italian Sausage, Onions & Peppers

Italian sausage sauteed with onions and peppers served with homemade marinara sauce 7.95

CALZONES

Sm 10.95 Lg 15.95

Add toppings to create your own calzone

Sm: 1.50 each Lg: 3.00 each

STROMBOLI

Sm 10.95 Lg 15.95

Italian Meat

Italian meatballs, Italian sausage, pepperoni and mozzarella cheese

Veggie Cheese

Mozzarella, mushrooms, onions, green peppers, broccoli, spinach and garlic

🔥 Steak and Cheese

Sautéed shaved steak with mushrooms, onions, green peppers and cheddar cheese



taste life

go fresh



DRINKS

Sodas	2.59	Coffee	2.00
Iced Tea	2.59	Espresso	2.50
Flavored Iced Tea	2.79	Cappuccino	4.25
Limeade	3.25		

		Sm.	Lg.
Ferrarelle Natural Sparkling		3.00	5.00
Acqua Panna		3.00	5.00

BOTTLED BEER

Bud Light	Corona
Budweiser	Corona Light
Miller Light	Dos Equis Amber
Coors Light	Heineken
Michelob Ultra	New Castle
Yuengling	Peroni
O'Douls	Samuel Adams
Amstel Light	Stella Artois

DRAFT BEER

DRAFT	GLASS/PITCHER
Blue Moon	4.95 / 11.90
Bud Light	4.25 / 9.95
Yuengling	4.95 / 11.90
Sam Adams	4.95 / 11.90

Ask about our Craft Beers and IPAs

DESSERTS

Brewed Coffee & Biscotti

A cup of hot, freshly brewed coffee with almond biscotti 2.99

Italian Cheesecake

Made with creamy cheese, topped with your choice of strawberry sauce or bananas foster rum sauce 5.99

Cannolis

Traditional, Italian pastry filled with sweet ricotta cheese 3.50

Tiramisu

A traditional, Italian dessert prepared with coffee, layered with mascarpone cheese and topped with cocoa 8.95

Dessert Pizzas "Coal Fired"

Something Different! Delicious, rich dessert pizzas 7.95

- **S'mores** toasted marshmallow, chocolate & bavarian cream
- **Nutella** strawberries or bananas with powdered sugar
- **Dulce de Leche** topped with banana, powdered sugar and bananas foster sauce

Italian Donut Squares

Fluffy dough deep fried to golden perfection then dusted with granulated and powdered sugar 5.95

Served with your choice of sauce:

- Chocolate
- Raspberry
- Caramel
- Sweet Condensed Milk

WINE LIST

SPARKLING WINES

	Glass	Bottle
Cavit Lunetta, Prosecco, Italy		10.00
Cinzano Asti Spumantè, Italy		38.00

WHITE WINES

Pinot Grigio	Eco Domani, Pinot Grigio, Italy	7.00	23.00
	Santa Margherita, Pinot Grigio, Italy	15.00	60.00
Sauvignon Blanc	Geyser Peak, Sauvignon Blanc, California	8.25	29.00
	Kim Crawford, Sauvignon Blanc, New Zealand	11.25	41.00
Chardonnay	Columbia Crest, Chardonnay, California	7.75	29.00
	Kendall Jackson, Chardonnay, California	9.75	36.00
	Le Crème, Chardonnay, California	14.00	50.00
Other Whites	Columbia Crest, Reisling 2 Vines, USA	6.50	21.00
	Folonari, Moscato, Italy	7.25	21.00
	Cavit, Moscato, Italy	6.50	23.00
Rose	Beringer, White Zinfandel, USA	7.00	25.00

HOUSE WINES

	Vendange, Chardonnay, Spain	6.50
	Vendange, Cabernet Sauvignon, Spain	6.50
	Vendange, Merlot, Spain	6.50

RED WINES

Pinot Noir	Mark West, Pinot Noir, California	8.25	29.00
	Esperto, Pinot Noir, Veneto, Italy	7.00	26.00
Malbec	Bodega Norton, Malbec, Argentina	8.00	22.00
Merlot	Cusumano, Merlot, Italy	7.00	25.00
	Kendall Jackson, Merlot, California	11.00	39.00
Cabernet Sauvignon	Kendall Jackson, Cabernet Sauvignon, California	11.75	43.00
	Sterling, Cabernet Sauvignon, California	15.25	58.00
	Red Diamond, Cabernet Sauvignon, California	7.50	28.00
Other Reds	Sta. Cristina Antinori, Chianti, Italy	10.50	39.00
	Ruffino, Chianti, Italy	15.50	67.00
	Tomassi Rompicollo, Supertuscan, Italy	10.50	39.00
	Sangue de Giuda, Italy	8.50	32.00
	Robert Mondavi, Merlot, California	7.75	26.00

SPECIALTY DRINKS

Portofino Italian Margarita

Lemon, Amaretto di Saronno, Jose Cuervo and Grand Marnier

Blue Sky Margarita

Sauza tequila, blue curacao, Grand Marnier, lemon mix, splash of orange juice

Top Shelf Margarita

1800 Tequila, Grand Marnier, lemon mix, splash of orange juice

Frozen Top Shelf Flavored Ritas

Cuervo Gold tequila with raspberry, strawberry or mango

Frozen Daiquiris

Raspberry, mango or strawberry

June Bug

Coconut rum, banana liqueur, melon liqueur, pineapple juice and lemon mix

Coco-Loco

Coconut-infused rum, melon liqueur with coconut cream and pineapple juice.

Sangria

Brandy, orange liqueur, fresh fruit, juice and spanish wine.

Berry Explosion Mojito

Sweet red berries, Cruzan Razz, mint leaves, lime cubes and cherries

Watermelon Caipiroska

Citrus vodka, watermelon liqueur and lime on the rocks with a red sweet and sour rim

Lychee Martini

Titos vodka, Lychee liquer, splash of Chambord, and Lychee syrup

Caipirinha

Leblon Cachaca, fresh lime juice, and sugar

Basil Gimlet

Gin or vodka, muddled limes and basil

Jalapeno Margarita

Sauza tequila, muddled jalapeno and limes, sweet habanero syrup

Old Fashioned

Bulleit rye whiskey, bitters, brown sugar, orange and cherry

Chocolate Martini

Titos vodka, chocolate liqueur, baileys

Rossa Martini

Smirnoff vodka, creme de noyaux, baileys

Flavored Mojitos

Raspberry, mango, strawberry