

555 City Island Avenue  
City Island, New York



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### Appetizers

	LUNCH	DINNER		LUNCH	DINNER
<i>Seafood Salad</i>	9.95	10.95	<i>Spiedini</i>	5.95	6.95
<i>Scungilli Salad</i>	8.95	9.95	fried mozzarella skewers in anchovies and caper sauce		
<i>Shrimp Cocktail</i>	8.95	9.95	<i>Fried Calamari</i>	7.95	8.95
<i>Fresh Mozzarella</i> 6.95 7.95 with tomatoes and basil			<i>Baked Clams</i>	5.95	6.95
<i>Gold Antipasto</i> 15.95 16.95 (for 2) assorted italian cold cuts			<i>Escargots</i>		
<i>Oysters on the Half Shell</i> 8.95 9.95			<i>Maitre'd Hotel</i> 8.95 9.95 snails in butter sauce with parsley, lemon and garlic		
<i>Beef Carpaccio</i> 8.95 9.95 served with mixed greens, shaved parmesan cheese and tartufo olive oil			<i>Hot Antipasto</i> 16.95 17.95 grilled shrimp, fried calamari, stuffed mushrooms, eggplant rollatini and baked clams (for 2)		

### Salads

<i>Mixed Green Salad</i> 4.95 5.95	<i>Caesar Salad</i> 6.95 7.95
<i>Tri Color Salad</i> 5.95 6.95 arugula, radicchio and endive in a balsamic vinaigrette dressing	<i>Sicilian Salad</i> 6.95 7.95 mesculin greens, fresh tomatoes, cucumbers, chopped bermuda onions, italian dressing
<i>Spinach Salad</i> 5.95 6.95 spinach leaves tossed in a vinaigrette dressing topped with sliced mushrooms, crispy bacon	<i>Portofino Salad</i> 6.95 7.95 mesculin greens, fresh tomatoes, cucumbers, chopped onions, feta cheese, olive oil and vinegar

### Pasta

<i>Rigatoni Portofino</i> 12.95 14.95 chopped beef with carrots in a creamy light brown sauce	<i>Fusilli with Salmon</i> 17.95 19.95 in a light pink and brandy sauce
<i>Linguine w/Clams</i> 13.95 15.95 flat thin pasta with fresh chopped clams	<i>Penne alla Vodka</i> 11.95 13.95 small tubular pasta in a pink cream sauce with vodka
<i>Linguine w/Seafood</i> 17.95 19.95 shrimp, clams and mussels in a light marinara sauce	<i>Spaghetti alla Tim</i> 14.95 16.95 pieces of chicken, sun dried tomatoes, baby broccoli, shitaki mushrooms, touch of brandy sauce
<i>Pasta Primavera</i> 12.95 14.95 mixed garden vegetables, garlic and olive oil	<i>Risotto Portofino</i> 12.95 14.95 served with mushrooms
<i>Linguini alla Casa</i> 15.95 17.95 with shrimp, broccoli and sun dried tomato, garlic and oil	<i>Calamari &amp; Scungilli</i> 14.95 16.95 over linguini fradiavolo
<i>Lobster Ravioli</i> 14.95 16.95 chopped shrimp in a pink lobster sauce	<i>Fettuccini Alfredo</i> 11.95 13.95 in a cream sauce

There will be a charge of \$5.00 for any Pasta Dish that is split. • All half order Pasta Dishes are \$6.00 less than the original price.

## Chicken / Veal / Steak

	LUNCH	DINNER		LUNCH	DINNER
<i>Chicken Parmigiana</i>	13.95	15.95	<i>Veal alla Piccata</i>	15.95	17.95
breaded chicken cutlet topped with tomato sauce and mozzarella cheese			veal sauteed with lemon and white wine		
<i>Chicken Scarpariello</i>	13.95	15.95	<i>Veal Scaloppine</i>		
boneless pieces of chicken sauteed in olive oil, garlic, lemon and white wine			<i>Saltimbocca</i>	15.95	17.95
<i>Chicken alla Marsala</i>	12.95	14.95	with parma prosciutto, white wine and spinach		
chicken sauteed in a marsala sauce with mushrooms			<i>Veal Cutlet Parm</i>	14.95	16.95
<i>Chicken Sorentina</i>	14.95	16.95	breaded veal cutlet topped with tomato sauce and mozzarella cheese		
chicken sauteed in sheri wine sauce, topped with eggplant, prosciutto and mozzarella cheese			<i>Veal alla Romano</i>	15.95	17.95
<i>Chicken Albanese</i>	13.95	15.95	veal sauteed in marsala wine sauce, with hearts of artichoke and asparagus tips		
pieces of breast of chicken sauteed in reduced balsamic vinegar with spicy cherry peppers			<i>Veal Marsala</i>	14.95	16.95
<i>Chicken Portofino</i>	13.95	15.95	<i>Filet Mignon</i>	30.95	32.95
breast of chicken sauteed in champagne sauce and grilled portobello mushroom			with portobella mushroom and italian barolo wine sauce		
<i>Chicken alla Mario</i>	13.95	15.95	<i>Steak</i>	27.95	29.95
breaded chicken cutlet fried in olive oil topped with a mixed green salad			with sauteed mushrooms and onions		
<i>Chicken Francese</i>	12.95	14.95	<i>Pork Loin</i>	13.95	15.95
in a lemon and white wine sauce			with vinegar and cherry peppers		

*Portofino Specialty - Lobster Allargatta* 44.95 46.95  
2 lb. lobster, deep fried in the shell and sauteed with garlic and hot spices

## Fish

<i>Shrimp Scampi</i>	19.95	21.95	<i>Tilapia Marechiara</i>	19.95	21.95
shrimp with white wine, butter and garlic over rice			with clams and mussels in a light marinara sauce		
<i>Shrimp alla Fra Diavolo</i>	19.95	21.95	<i>Shrimp Portofino</i>	22.95	24.95
shrimp with hot marinara sauce over pasta			stuffed with crab meat in a lemon & white wine sauce		
<i>Salmone Dijon</i>	19.95	21.95	<i>Fried Seafood</i>	22.95	24.95
dijon mustard sauce			combination of shrimp, scallops and filet of sole		
			<i>King Crab Legs</i>		
			<i>Oreganato</i>	30.95	32.95

*Main Course is Served with Potatoes or Vegetable of the Day.*

## Vegetables

<i>Spinach</i>	4.95	<i>Broccoli</i>	4.95
sauteed with garlic and oil		sauteed with garlic and oil	
<i>Sauteed Escarole</i>	4.95	<i>Broccoli Rabe</i>	5.95
sauteed with garlic and oil		sauteed with garlic and oil	

## Children's Menu

(Available Upon Request • 12 Years Old and Under)