

PORTOFINO



"A taste of Italy at sea"

*P*eaceful & Relaxing

*O*cean Views

*R*omantic Setting

*T*raditional Italian Cuisine

*O*riginal Recipes

*F*ine Wines

*I*ntimate Dining

*N*ever Hurried

*O*utstanding Personal Service

Please dial 3332 for reservations.

Smart casual attire suggested

Open from 6:00 pm - 9:30 pm daily

(A \$20 per person dining fee applies)

Antipasti **{ Appetizers }**

Prosciutto in Insalata

An unusual combination of flavors; crisp apples, bocconcini mozzarella salad, prosciutto and red wine vinaigrette

Minestrone alla Genovese

Traditional Genoa-style minestrone

Ciuppin

Smooth Ligurian soup of fish and tomatoes

Antipasti Alla Portofino Per Due

Mezze Plate with Soppresata, Bresaola, Prosciutto, Bocconcini Mozzarella, Roman - Style marinated Artichokes, Schiacciata, Green Olives, Baresane Olives, grilled Zucchini and Arugula.

Risotto ai Gamberetti

Sautéed prawns atop a creamy, saffron-scented Arborio rice and a garnish of fried onions

Crostini per Due

A sampler for two of our favorite crostinis: marinated fresh tuna and tomato bruschetta; duck and truffle mushroom pâté; and marinated eggplant stew Ligurian-style

Frittelle di Patate e Zucchini per Due

An appetizer tasting for two; pine nuts and pesto potato fritters, traditional fried veal stuffed olives Ascolana-style and fried zucchini served with spicy tomato sauce

Carpaccio di Tonno

Tuna carpaccio finished with a citrus-dill dressing

Carpaccio di Manzo

Thinly sliced seared beef tenderloin with Parmesan shaving and artichoke paste Insalata alla Cesare

Insalata Riviera Ligure per Due

Ligurian Riviera salad for two; tomatoes, cucumbers, mixed peppers, spring onions, baby iceberg lettuce, white anchovies, oregano and a red wine vinaigrette

Pietanze { **Main Courses** }

Risotto alla Polpa di Granchio e Gamberetti
Prawn and crab risotto

Taglierini Al Pesto
Taglierini egg pasta with traditional pesto sauce

Pappardelle Ai Funghi
*Ribbons of pasta and thyme-roasted mushrooms
lightly tossed in Mascarpone cream sauce*

Tonno Ai Ferri
*Lemon-herb oil marinated tuna steak, grilled and
served with assorted vegetables and a marjoram-garlic drizzle*

Spiedino di Mare
*Skewer of Maine lobster, gamberoni, scallops and salmon, grilled
and served with Ligurian potatoes, and sun-dried tomato beurre blanc*

Costatine d'Agnello Arrosto
*Roasted lamb chops, asparagus, fried eggplant
and a pinot noir-rosemary reduction*

Bistecca alla Fiorentina
Char-grilled T-bone steak served with fresh haricots verts

Saltimbocca alla Romana
*Thinly sliced veal wrapped with fresh sage and prosciutto,
pan-fried with porcini mushroom risotto and Marsala jus*

Filetto di Manzo
*North American beef tenderloin, grilled radicchio,
broccolini, baby carrots and red wine-thyme sauce*

Ossobuco alla Piemontese
Veal osso buco braised in its own jus with tomatoes and mushrooms

Dolci { **Desserts** }

Tiramisú alla Portofino
Luscious favorite with crushed marinated raspberries

Torta di Ricotta
Pine nuts and almond tart with a citrus-ricotta cheese

Dolcetti alla Portofino
A sampler of Portofino sweets

Tartufo al Cioccolato
An Italian favorite; layers of chocolate mousse and brandied cherries



Voyager of the Seas
Experience the Revolution