

555 City Island Avenue  
City Island, New York



Tel. (718) 885-1220  
Fax: (718) 885-9606

## 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	<i>Baked Clams</i>	5.95	6.95
with tomatoes and basil			<i>Escargots</i>		
<i>Gold Antipasto</i>	15.95	16.95	<i>Maitre'd Hotel</i>	8.95	9.95
(for 2) assorted italian cold cuts			snails in butter sauce with parsley, lemon and garlic		
<i>Oysters on the Half Shell</i>	8.95	9.95	<i>Hot Antipasto</i>	16.95	17.95
<i>Beef Carpaccio</i>	8.95	9.95	grilled shrimp, fried calamari, stuffed mushrooms, eggplant rollatini and baked clams (for 2)		
served with mixed greens, shaved parmesan cheese and tartufo olive oil					

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

## Pasta

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

*Chicken Parmigiana* 13.95 15.95  
breaded chicken cutlet topped with  
tomato sauce and mozzarella cheese

*Chicken Scarpariello* 13.95 15.95  
boneless pieces of chicken sauteed in olive oil,  
garlic, lemon and white wine

*Chicken alla Marsala* 12.95 14.95  
chicken sauteed in a marsala sauce  
with mushrooms

*Chicken Sorentina* 14.95 16.95  
chicken sauteed in sheri wine sauce, topped  
with eggplant, prosciutto and mozzarella cheese

*Chicken Albanese* 13.95 15.95  
pieces of breast of chicken sauteed in reduced  
balsamic vinegar with spicy cherry peppers

*Chicken Portofino* 13.95 15.95  
breast of chicken sauteed in champagne sauce  
and grilled portobello mushroom

*Chicken alla Mario* 13.95 15.95  
breaded chicken cutlet fried in olive oil  
topped with a mixed green salad

*Chicken Francese* 12.95 14.95  
in a lemon and white wine sauce

LUNCH DINNER

*Veal alla Piccata* 15.95 17.95  
veal sauteed with lemon and white wine

*Veal Scaloppine*  
*Saltimbocca* 15.95 17.95  
with parma prosciutto, white wine and spinach

*Veal Cutlet Parm* 14.95 16.95  
breaded veal cutlet topped with  
tomato sauce and mozzarella cheese

*Veal alla Romano* 15.95 17.95  
veal sauteed in marsala wine sauce, with  
hearts of artichoke and asparagus tips

*Veal Marsala* 14.95 16.95

*Filet Mignon* 30.95 32.95  
with portobella mushroom and  
italian barolo wine sauce

*Steak* 27.95 29.95  
with sauteed mushrooms and onions

*Pork Loin* 13.95 15.95  
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

*Shrimp Scampi* 19.95 21.95  
shrimp with white wine, butter and garlic over rice

*Shrimp alla*  
*Fra Diavolo* 19.95 21.95  
shrimp with hot marinara sauce over pasta

*Salmon Dijon* 19.95 21.95  
dijon mustard sauce

*Tilapia Marechiara* 19.95 21.95  
with clams and mussels in a light marinara sauce

*Shrimp Portofino* 22.95 24.95  
stuffed with crab meat in a lemon & white wine sauce

*Fried Seafood* 22.95 24.95  
combination of shrimp, scallops and filet of sole

*King Crab Legs*  
*Oreganato* 30.95 32.95

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

## Vegetables

*Spinach* 4.95  
sauteed with garlic and oil

*Sauteed Escarole* 4.95  
sauteed with garlic and oil

*Broccoli* 4.95  
sauteed with garlic and oil

*Broccoli Rabe* 5.95  
sauteed with garlic and oil

## Children's Menu

(Available Upon Request • 12 Years Old and Under)