



# PORTOFINO'S

ITALIAN RESTAURANT / BAR

ITALY'S fabled resort town of Portofino in the northern region of Liguria has long been a seaside playground of the rich and famous, lured there by lush green hills that cascade into azure Mediterranean waters. As evidence of Portofino's rich culinary culture, open-air eateries with excellent cuisine and grand vistas abound. At Portofino's restaurant the warm, open-air atmosphere and the tantalizing scents of Ligurian cuisine wafting from the open exhibition kitchen offer up an authentic taste and feel of this idyllic seaside town.

## PRIMI

### INSALATA CAPRESE

Vine ripened grape tomatoes, fresh mozzarella, basil pesto

### CARPACCIO DI MANZO

Thinly sliced seared beef tenderloin, bitter greens, plum tomato julienne, lemon infused olive oil, roasted pine nuts

### RISOTTO DEL GIORNO Chef's daily creation

### CALAMARI FRITTI ALLA LIGURE

Garlic aioli, lemon

### ZUPPA FREDDA DI POMODORI E PEPERONI

Chilled plum tomato & sweet pepper soup, seared scallops, avocado tartare

### ZUPPA GRAN FARRO

Traditional Tuscan bean soup, barley pearls, garlic crostini

### INSALATA DI PERE E GORGONZOLA

Mesclun greens, crumbled Gorgonzola, crisp pear slices, roasted candied walnuts, house dressing

### INSALATA ALLA CESARE

Romaine lettuce, herb croutons, shaved Parmesan, creamy Caesar dressing, anchovy

## PIATTI PRINCIPALI

### PENNE ALLA CAMINETTO

Penne pasta, beef ragout, plum tomatoes, garlic confit, shaved Parmesan

### LINGUINE CON CREMA AL MASCARPONE

Linguine pasta, roasted mushrooms, fresh thyme, mascarpone cream sauce

### FETTUCCINE ALLO SCOGLIO

Shrimp, bay scallops, squid, mussels, grape tomatoes, hot pepper, white wine garlic-herb sauce

### GAMBERONI COTTI IN PADELLA

Tiger shrimp, roasted garlic, fresh herbs, grilled asparagus, baby vegetables

### OSSOBUCO ALLA PIEMONTESE

Veal ossobuco au jus with tomatoes, cheese polenta and sautéed green beans

### FILETTO DI SALMONE

Grilled salmon fillet, citrus infused shrimp & crab risotto, salsa verde, lemon butter sauce

### FILETTO DI MANZO ALLA PIASTRA

Charred beef tenderloin, creamy truffle mashed potatoes, roasted garlic, grilled seasonal vegetables

### POLLO PORTOFINO

Smoked ham & mozzarella topped chicken breast, buttered spaghetti, red wine-mushroom ragout

## DOLCI

### PANNA COTTA AL LATTICELLO

Buttermilk panna cotta, berry-Prosecco ragout, fennel seed biscotti

### CROSTATA DI RICOTTA E PERE




Ricotta-pear tart, Marsala, Mascarpone cheese, espresso sauce

### TIRAMISÙ

Lady fingers, Mascarpone cheese, espresso, chocolate shavings

### DOLCETTI PORTOFINO

Dessert sampler of Amaretto baked cream, Florentine tartlet, warm honeyed chocolate cake

 Balanced Lifestyle – These dishes offer healthier preparations and lower calorie counts.  Vegetarian  Signature Dish

 Gluten-Free – Please consult your server on which dishes can be prepared gluten free.  Lactose-Free – Please consult your server on which dishes can be prepared lactose free.

\*Please inform your server if you have any food allergies or special dietary requirements. Sandals' kitchens are not food allergen-free environments. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness to young children, seniors and those with compromised immune systems.



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## SPECIALITÀ LIGURE – LIGURIAN SPECIALTIES

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OR

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