

# pasta

<b>Spaghetti Napolitana</b> Tomato sauce with fresh basil.	18	<b>Rigatoni Con Salsiccia, Peperone E Bocconcini</b> Italian sausage, roasted peppers, fresh spinach, bocconcini cheese and rosée sauce.	24
<b>Spaghetti Alla Bolognese</b> Traditional Italian meat sauce.	20	<b>Capellini Con Gamberoni E Pomodori Secchi</b> Shrimps, sun-dried tomatoes, mushrooms, garlic, cognac, fresh basil and rosée sauce.	25
<b>Fettuccine Alfredo</b> Cream, butter and parmesan.	19	<b>Linguine Al Due Di Mare</b> Scallops, shrimps, capers, basil, white wine, roasted garlic and tomato sauce.	28
<b>Tortellini Rosé</b> Tomato sauce, cream, butter and parmesan.	19	<b>Tortellini Con Pancetta, Pepe Di Madagascar E Vodka</b> Cheese tortellini, pancetta, Madagascar peppercorns, shallots, cream, parmesan, flambéed with vodka.	23
<b>Capellini Aglio E Olio</b> Olive oil, garlic, parsley and garnished with garlic chips.	17	<b>Capellini Con Pollo, Funghi, Formaggio Di Capra E Mandorle</b> Sautéed chicken, shiitake, oyster and button mushrooms, roasted red peppers, olive oil, garlic, white wine, fine herbs, with crumbled goat cheese and roasted almonds.	23
<b>Penne Arrabiata</b> Tomato sauce, fresh chili, shallots, garlic, fresh basil and white wine.	21	<b>Linguine Con Gamberoni E Vongole Alla Puttanesca</b> Shrimps, Littleneck clams, semi-dried cherry tomatoes, capers, black olives, anchovies, shallots, fresh basil, white wine and tomato sauce.	32
<b>Penne Romanoff</b> Tomato sauce, cream, cracked black pepper, parmesan, shallots, fresh basil, flambéed with vodka.	21	<b>Penne Con Pollo, Funghi E Pomodori Secchi</b> Grilled chicken, button, shiitake and oyster mushrooms, French shallots, garlic, cognac, sun dried tomato pesto, parsley, aged parmesan and cream.	25
<b>Rigatoni Primavera</b> Oven roasted zucchini, eggplant, broccoli, mushrooms, shallots, spinach, garlic, mixed bell peppers and tomato sauce.	22	<b>Linguine Con Gamberoni E Gardiniera</b> Shrimps, oven roasted red and yellow peppers, eggplant, squash, tomatoes, olive oil, white wine, garlic, basil pesto and fine herbs.	28
<b>Penne Alla Gigi</b> Pancetta, button mushrooms, shallots, garlic, fresh basil, tomato sauce, cream and parmesan.	22	<b>Manicotti Farciti Con Formaggio Ricotta E Spinaci</b> Homemade manicotti filled with fresh spinach, ricotta cheese, topped with tomato and cream sauce, melted mozzarella and aged parmesan.	20
<b>Linguine Alla Carbonara</b> Pancetta, fresh basil, parsley, egg, shallots, cream, white wine and parmesan.	22	<b>Lasagna Della Casa</b> Layered pasta filled with mozzarella cheese and traditional italian meat sauce.	21
<b>Gnocchi Alla Gorgonzola</b> Gorgonzola cheese, cream, French shallots, garlic, chives, parmesan, flambéed with brandy.	23		
<b>Linguine Pescatore</b> Shrimps, calamari, mussels, fresh Littleneck clams, roasted garlic, shallots, capers, fresh basil, dill, Cinzano Rosso and tomato sauce.	34		
<b>Tagliatelle Ai Quattro Funghi E Formaggio Di Capra</b> Shiitake, oyster, portobello and button mushrooms, olive oil, thinly sliced garlic, semi dried cherry tomatoes, tagliache olives, thyme, lemon zest and goat cheese.	24		
<b>Capellini Con Pancetta, Pomodori Semi-Secchi E Formaggio Di Capra</b> Imported pancetta, semi dried cherry tomatoes, olive oil, garlic, shallots, garnished with goat cheese and baby arugula leaves.	23		



\* *Gluten free pasta is available.*

Portovino Meatballs 9

# cozze

mussels and french fries

<b>Cozze Alla Marinara</b> Shallots, capers, garlic, fresh basil, anchovies, white wine and tomato sauce.	24	<b>Cozze Di Portovino</b> Cream, fresh dill, cracked black peppercorns, shallots, garlic, flambéed with vodka.	24
<b>Cozze Ai Due Formaggi</b> Shallots, garlic, cream, white wine, roasted pine nuts, parmesan and imported gorgonzola cheese.	24	<b>Cozze Con Gamberoni</b> Shrimps, peppers, diced tomatoes, shallots, coriander, garlic, tomato sauce and coconut milk.	25
<b>Cozze Alla Digione</b> Cream, shallots, white wine and two types of Dijon mustard.	24	<b>Cozze Con Crema, Peperone E Salsiccia Chorizo</b> Roasted red pepper purée, chili peppers, cream, parmesan, roasted garlic, fresh basil, white wine, garnished with chorizo sausage.	25
<b>Cozze Con Pomodori Secchi</b> French shallots, garlic, flambéed with cognac, sun-dried tomato pesto, cream, fresh chives and parmesan.	24		



# terre-turf



*\*We proudly serve milk-fed veal from Quebec and Black Angus beef.*

<b>Ossobuco Alla Milanese</b>	<b>44</b>
Our famous house specialty, Quebec milk-fed veal shank, braised in its own juice with white wine and tomato sauce until fork tender. Served with risotto à la Milanaise.	
<b>Entrecote Di Manzo 16 oz</b>	<b>42</b>
Intensely marbled 16 oz rib steak grilled bone in for peak flavour. Sprinkled with our house steak spices.	
<b>Bistecca Di Manzo New York 12 oz</b>	<b>42</b>
Strip loin aged and marbled to perfection, sprinkled with our house steak spices.	
<b>Filetto Di Manzo 6 oz</b>	<b>41</b>
Filet mignon the most tender cut, aged and grilled to perfection, drizzled with demi-glace Porto reduction.	
<b>Agnello Alla Griglia</b>	<b>46</b>
Rack of lamb rubbed with two types of Dijon mustard, fresh rosemary and Kosher salt. Drizzled with demi-glace Porto reduction.	
<b>Braciola Di Maiale</b>	<b>35</b>
Quebec Nagano pork filet, stuffed with pulled pork, wrapped with smoked prosciutto and braised in its own juice, fine herbs and tomato sauce.	
<b>Pollo Sulla Griglia</b>	<b>30</b>
Quebec grain fed double chicken breast, grilled and drizzled with lemon juice, fresh oregano and olive oil.	
<i>* Served with sautéed seasonal veggies and your choice of potatoes.</i>	
<b>Scaloppine Di Vitello Ai Tre Funghi E Peppe Di Madagascar</b>	<b>34</b>
Oyster, shiitake and button mushrooms, cream, demi-glace, green peppercorns, rosemary, fresh chives, flambéed with cognac.	
<b>Scaloppine Di Vitello Alla Di Parma</b>	<b>34</b>
Cream, green olives, pancetta, fresh oregano, sun-dried tomatoes, white wine and parmesan.	
<b>Scaloppine Di Vitello Con Gamberoni</b>	<b>34</b>
Shrimps, French shallots, avocado, cream, semi-dried cherry tomatoes and Sambuca.	
<b>Scaloppine Di Vitello Alla Parmigiana</b>	<b>34</b>
Panko crusted veal cutlets with tomato sauce, basil, melted mozzarella and parmesan.	
<b>Scaloppine Di Vitello Con Formaggio Gorgonzola</b>	<b>34</b>
Gorgonzola cheese, cream, French shallots, pine nuts, white wine and drizzled with roasted red pepper coulis.	
<b>Scaloppine Di Pollo Alla Parmigiana</b>	<b>30</b>
Panko crusted chicken cutlets with tomato sauce, melted mozzarella and parmesan.	

*\* Served with pasta of the day.*

## sugo-sauces

<b>Sugo Al Tre Pepe</b>	<b>9</b>	<b>Sugo Ai Funghi Del Bosco</b>	<b>9</b>
Cracked black pepper, green peppercorns from Madagascar, pink peppercorns, French shallots, cream, Dijon mustard, demi-glace, chives, flambéed with cognac.		Shiitake, oyster, button and portobello mushrooms, cream, demi-glace, green peppercorns, flambéed with cognac and finished with fine herbs.	

## mare-surf

<b>Gamberoni Ai Pepe E Pomodori Semi Secchi</b>	<b>44</b>
Four giant Black Tiger shrimp, green peppercorns, semi-dried cherry tomatoes, cream and white wine. Served with capellini aglio e olio.	
<b>Gamberoni Alla Griglia</b>	<b>44</b>
Four giant grilled Black Tiger shrimp, drizzled with olive oil, lemon, oregano, gremolata and caper berries. Served with garlic sautéed spinach.	
<b>Salmone Alla Griglia</b>	<b>30</b>
Grilled fresh Atlantic salmon drizzled with olive oil, lemon and oregano. Served with risotto à la Milanaise.	
<b>Pesci Di Tonno</b>	<b>39</b>
Fresh yellowfin tuna crusted with sesame seeds, served with wasabi aioli, marinated ginger and a ponzu soy dipping sauce. Served with sautéed spinach.	
<b>Pesci Della Giornata</b>	<i>(market price)</i>
Catch of the day. Served with sautéed spinach.	

# pizze-pizza

<b>Margarita</b> Our pizza sauce, mozzarella cheese, Savoura tomatoes, fresh basil, olive oil and parmesan.	16	<b>Trieste</b> Our pizza sauce, mozzarella cheese, spicy Italian sausage, old fashion cappiccolo, pepperoni, pancetta, sprinkled with parmesan and drizzled with olive oil.	20
<b>Peperonata</b> Mozzarella cheese, Milanese pepperoni and our pizza sauce.	18	<b>Peperonata, Pancetta E Funghi</b> Our pizza sauce, garlic, mozzarella cheese, caramelized onions, sautéed mushrooms, black olives, crispy bacon, pepperoni and parmesan.	22
<b>Vegetariana</b> Fire roasted seasonal vegetables, ripe tomatoes, red onions, Kalamata olives, mozzarella cheese and our pizza sauce, finished with olive oil and parmesan.	19	<b>Polpet E Formaggio Di Capra</b> Our pizza sauce, mozzarella cheese, goat cheese, crumbled meat balls and fresh basil.	19
<b>Prosciutto Di Parma E Rucola</b> Our pizza sauce, mozzarella cheese, fresh baby arugula leaves tossed with olive oil and sea salt, topped with thin shavings of the worlds premier prosciutto from Parma Italy.	20	<b>Gamberoni</b> Our pizza sauce, shrimps, roasted garlic, fresh tomatoes, red onions, black olives, parmesan and mozzarella cheese.	24

*\*Surcharge for sharing all dishes: \$5*

# bambini

## children's menu

*(12 years old and under)*

*Soft drink or juice and ice cream included.*

<b>Pizza</b> Your choice of a Napolitana, Ai funghi, Peperonata or Classico pizza.	10	<b>Pasta</b> Your choice of spaghetti, fettucine, linguine, penne, tortellini, or gnocchi. Served with tomato, meat, alfredo or rosée sauce.	10
<b>Petto Di Pollo</b> Grilled chicken breast, served with fries.	15		

 *\* Gluten free pasta is available.*

*The best*  
***brunch in town!***  
*every Sunday from 10 am to 2 pm*



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