

Portovino
RISTORANTE

ALL MAIN COURSES
ARE SERVED WITH SOUP
OR SALAD, COFFEE AND
DESSERT OF THE DAY.

11 AM TO 3 PM

O U R
C U I S I N E
Y O U R
W I N E

WWW.PORTOVINO.CA

LUNCH MENU



PASTA
PASTA*

HALF REG

Spaghetti Napolitana Tomato sauce and fresh basil.	19	24
Spaghetti Alla Bolognese Traditional Italian meat sauce.	21	26
Fettuccine Alfredo Heavy 35% cream, butter, parmesan, garlic and French shallots.	21	25
Tortellini Quatro Formaggio alla Rose Stuffed pasta with four cheese, tomato sauce, cream and parmesan.	21	26
Penne Arrabiata Tomato sauce, hot peppers, shallots, garlic, white wine and fresh basil.	22	27
Penne Romanoff Rosé sauce, garlic, cracked pepper, shallots, parmesan, vodka and fresh parsley.	22	27
Rigatoni Primavera Oven roasted seasonal vegetables, garlic, white wine, tomato sauce and fresh basil.	24	29
Penne Alla Gigi Pancetta, button mushrooms, shallots, white wine, rosé sauce, parmesan and fresh parsley.	25	31
Linguini Alla Carbonara Pancetta, shallots, garlic, white wine, egg yolk, cream, parmesan and fresh parsley.	25	31
Gnocchi Alla Gorgonzola Homemade gnocchi with ricotta, gorgonzola cheese, French shallots, garlic, fresh chives, cream and parmesan, flambéed with Brandy.	24	29

Spaghetti Con Salsiccia E Formaggio Di Mascarpone Crumbled Italian sausage, button mushrooms, sun-dried cherry tomatoes, fresh basil, rosé sauce, parmesan and white wine, garnished with mascarpone cheese.	36	
Penne Con Pollo Funghi E Pomodori Secchi Chicken, button and wild mushrooms, French shallots, garlic, Cognac, sun-dried tomato pesto, parsley, parmesan and cream.	37	
Linguine Pescatore Shrimp, calamari, mussels, fresh Littleneck clams, scallops, roasted garlic, shallots, capers, fresh basil, dill, Cinzano Rosso and tomato sauce.	46	
Ravioli Con Carne Di Brasato Giant raviolis stuffed with braised beef in a creamy sauce with pancetta, cognac, French shallots, sun-dried tomato pesto, parsley, garlic and aged parmesan.	37	
Lasagna Casalinga Lasagna with layers of fresh spinach, tomato sauce, crumbled Italian sausage, ricotta cheese, Pecorino Romano and melted mozzarella.	36	
Manicotti Al Forno Homemade manicotti filled with fresh spinach and ricotta, topped with tomato sauce, parmesan and melted mozzarella.	29	

COZZE
MUSSELS

HALF REG

Cozze Alla Marinara Shallots, capers, garlic, fresh basil, anchovies, white wine and tomato sauce.	26	33
Cozze Portovino Fresh dill, parmesan, shallots, garlic and cracked black pepper, flambéed with Vodka and cream.	26	33
Cozze Ai Duo Formaggio Shallots, garlic, cream, white wine, roasted pine nuts, chives, parmesan and imported gorgonzola cheese.	26	34
Cozze Con Gamberoni Shrimp, peppers, diced tomatoes, shallots, tomato sauce, coriander, garlic, white wine and coconut milk.	30	38
Cozze Con Salsiccia E Pomodoro Crumbled sausage, garlic, green onions, diced tomatoes, white wine, basil and parmesan.	26	33
Cozze Alla Digione Cream, shallots, white wine, two types of Dijon mustard and fresh parsley.	26	33
Cozze Con Pomodori Secchi Shallots, garlic, sun-dried tomato pesto, cream, fresh chives and parmesan, flambéed with Cognac.	26	33

*Half portion: ½ POUND Regular portion: 1¼ POUND
Served with parmesan French fries and fine herbs mayonnaise.*

PIZZE O CALZONE
PIZZA OR CALZONE*

Peperonata Mozzarella, Milanese pepperoni and our pizza sauce.	24
Margarita Mozzarella, Savoura tomatoes, fresh basil, olive oil, parmesan and our pizza sauce.	23
Prosciutto Di Parma E Rucola Fresh buffalo mozzarella, our pizza sauce, arugula leaves and prosciutto from Parma.	29
Vegetariana Fire roasted seasonal vegetables, ripe tomatoes, red onions, Kalamata olives, mozzarella and our pizza sauce, finished with olive oil and parmesan.	28
Mediterranea E Gamberoni Shrimp, olive oil, garlic, sun-dried tomatoes, Kalamata olives, red onions, fresh spinach, crumbled Greek Feta, fresh origano and drizzled with our tomato sauce.	34
Buffalo Mozzarella E Salsiccia Our pizza sauce, fresh buffalo mozzarella, baby spinach, crumbled sausage, basil, ricotta, olive oil and aged parmesan.	29
Peperonata Pancetta E Funghi Our pizza sauce, mozzarella, caramelized onions, sautéed mushrooms, black olives, crispy bacon, pepperoni and parmesan.	31

*Surcharge of 2\$ for calzone

GRIGLIA
GRILL



Pollo All Origano Grilled chicken breast drizzled with olive oil, oregano and lemon juice.	29
Agnello Sulla Griglia Half rack of lamb, rubbed with two types of Dijon mustard and fresh rosemary, drizzled with a Porto demi-glace reduction.	MP
Bisteca Di Manzo New York 10 oz - Striploin 1855 Black Angus Beef aged and marbled to perfection, sprinkled with our homemade steak spice.	MP
Filetto Di Manzo 5 oz - Filet mignon 1855 Black Angus Beef aged and grilled to perfection, drizzled with demi-glace and Porto reduction.	MP
Bavette E Frites 6 oz - Grilled bavette with parmesan fries and three peppercorn sauce.	MP
Hamburger Di Portovino 6 oz - 1855 Black Angus Beef patty, brie cheese, sautéed mushrooms, onions, baby arugula leaves and spicy mayo, served with parmesan fries.	26
Ossobucco Alla Milanese Milk-fed veal shank from Quebec, braised in its own juice, with tomato sauce, fine herbs and white wine, garnished with gremolata and served with risotto.	45

MARE
FISH & SEAFOOD

Salmone Alla Griglia 5 oz - Grilled salmon drizzled with olive oil, oregano and lemon juice.	27
Pesci Di Tonno Fresh seared yellow fin tuna crusted with sesame seeds and served with wasabi aioli and ponzu soy dipping sauce.	41
Gamberoni Ai Pepe E Pomodori Two giant shrimp, green peppercorn, semi-dried cherry tomatoes, cream, white wine, served with capellini aglio olio.	32
Pesci Di Giornata Catch of the day.	MP

SCALOPPINE
ESCALOPES

Scaloppine Di Vitello Ai Tre Funghi E Pepe Di Madagascar Milk fed veal scaloppini, oyster, shiitake and button mushrooms, cream, demi-glace, green peppercorns, rosemary, fresh chives, flambéed with Cognac, served with pasta of the day.	44
Scaloppine Di Pollo Alla Parmigiana Panko crusted chicken cutlets, topped with tomato sauce, melted mozzarella, parmesan and served with pasta of the day.	38

MISTO DI CRUDI
TARTARS

Tartaro Di Manzo Hand cut beef, pine nuts, baby pickles, capers, shallots, egg yolk, parmesan, Portovino tartar sauce and baby arugula leaves.	31
Tartaro Di Tonno Hand cut sashimi grade yellow fin tuna, red onions, avocado, fresh coriander, Portovino spicy aioli and capers, garnished with curl green onions.	34
Tartaro Di Salmone Hand cut sashimi grade Atlantic salmon, coriander, avocado, red onions, capers, sriracha, olive oil and sesame seeds, served with ponzu soy dipping sauce.	29

INSALATA
SALADS

Insalata Di Pollo Alla Griglia Grilled chicken breast, cucumber, mixed mesclun, Kalamata olives, pepperoncini, cherry tomatoes, balsamic vinaigrette, Greek feta cheese, chick peas and roasted almonds.	32
Insalata Di Salmone 5 oz - Grilled Atlantic salmon, cucumber, red onions, mango, fried capers, baby arugula leaves and raspberry vinaigrette.	29
Insalata Di Tonno Seared yellow fin tuna, cucumber, berry capers, red onions, avocado, mixed mesclun and ponzu soy aioli vinaigrette.	35
Insalata Di Burrata Homemade burrata, baby arugula leaves, olive oil, tomatoes, fresh strawberries, red onions, avocado and parmesan shavings.	27

BAMBINI
KIDS

12 YEARS -

Pizza Your choice of a Napolitana, Ai Funghi, Peperonata or Classico pizza.	15
Petto Di Pollo Grilled chicken breast, served with fries.	19
Pasta Your choice of spaghetti, fettuccine, linguine, penne, tortellini or gnocchi, served with tomato, meat, alfredo or rosé sauce.	15

**BUON
APPETITO!**

*Surcharge of 5\$ for sharing dishes.

*Gluten free pasta available on demand.

TRADITIONAL

SPECIALTIES