

M E N U 1

**ENTRÉES**

*Soup of the day or minestrone soup, Caesar, field mix or arugula salad.*

**CHOICE OF**

*Coffee, Kusmi Tea, Cappuccino or Espresso.*



**Petto Di Pollo E Pancetta Caramellata**

Grilled chicken breasts topped with a compote of caramelized onions, bacon, Porto wine, demi-glace and maple syrup. Served with Yukon Gold roasted garlic mashed potatoes and vegetables.

**Salmone Alla Griglia Mediterraneo**

Grilled fresh Atlantic salmon drizzled with olive oil, lemon and oregano. Served with Yukon Gold roasted garlic mash potatoes and vegetables.

**Bistecca Di Agnello**

Grilled 12 oz lamb chops rubbed with fresh fine herbs and drizzled with a Port wine demi-glass reduction. Served with Yukon Gold roasted garlic mashed potatoes and vegetables.

**Scaloppini Di Pollo Con Funghi Portobello**

Panko crusted chicken cutlet, served with tomato sauce, melted goat cheese and topped with a portobello mushroom confit. Accompanied with Yukon Gold roasted garlic mashed potatoes and vegetables.

**Penne Con Chorizo E Funghi**

Penne, chorizo sausage, chopped bacon, French shallots, button mushrooms, sun-dried tomatoes, a touch of veal stock, cream, parmesan, goat cheese and mounted with butter.

**Pizza Calabrese**

Our homemade pizza sauce, spicy Italian sausage, button mushrooms, caramelized onions, red and yellow peppers, mozzarella and parmesan.

M E N U 2

**ENTRÉES**

*Soup of the day or minestrone soup, Caesar, field mix or arugula salad.*

**CHOICE OF**

*Coffee, Kusmi Tea, Cappuccino or Espresso.*



**Petto Di Pollo Supremo Con Funghi E Pancetta**

Grilled chicken breasts, topped with a mushroom duxelle cream sauce and lardons of bacon. Served with Yukon Gold roasted garlic mashed potatoes and vegetables.

**Salmone Alla Griglia Mediterraneo**

Grilled fresh Atlantic salmon drizzled with olive oil, lemon and oregano. Served with Yukon Gold roasted garlic mash potatoes and vegetables.

**Bistecca Di Manzo E Gamberoni**

Grilled 8 oz Kansas cut «1855 Black Angus Beef» striploin drizzled with Porto reduction and topped with a giant black tiger shrimp. Served with Yukon Gold roasted garlic mashed potatoes and vegetables.

**Linguini Con Gamberoni E Carciofi Arrostiti**

Linguini, shrimp, roasted artichokes, fresh spinach, sun-dried tomatoes, fresh basil, garlic, vodka, cream, touch of tomato sauce and parmesan.

**Pizza Con Pancetta E Peperone**

Our homemade pizza sauce, pancetta, mozzarella, roasted red peppers, mushrooms, Kalamata olives, baby arugula and goat cheese.

M E N U 3

**ENTRÉES**

*Soup of the day or minestrone soup, Caesar, field mix or arugula salad.*

**CHOICE OF**

*Coffee, Kusmi Tea, Cappuccino or Espresso.*

**DESSERT  
OF THE DAY**



**Petto Di Pollo Con Salsiccia Chorizo E Formaggio Di Capra**

Grilled chicken breasts topped with a creamy, chorizo sausage, red and yellow pepper, goat cheese, French shallot, brandy and fresh basil sauce. Served with Yukon Gold roasted garlic mashed potatoes and vegetables.

**Ossobuco Alla Milanese**

Our famous 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.

**Pesci Di Giornata**

Fish of the day.

**Medaglione Di Manzo E Gamberoni**

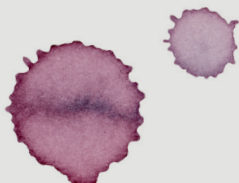
Surf and turf – 6 oz «1855 Black Angus Beef» filet mignon, served with a panko crusted giant black tiger shrimp with garlic butter. Served with Yukon Gold roasted garlic mashed potatoes and vegetables.

**Gamberoni Ai Pepe E Pomodori Semi Secchi**

Four giant black tiger shrimp, green peppercorns, semi-dried cherry tomatoes, cream and white wine. Served with capellini aglio e olio.

**Ravioli Con Aragosta E Pistacchio**

Giant homemade raviolis stuffed with fresh lobster meat, served in a creamy sauce with roasted artichokes, garlic, French shallots, button mushrooms, brandy and sun-dried tomato pesto, garnished with pistachios.



**APPETIZER PLATTERS  
FOR 4 TO 6 GUESTS**

*Portovino*  
RISTORANTE

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|---|-----------|
| <b>1. Calamari Fritti/ (4) Bruschetta/ (4) Arancini Con Zafferano E Bocconcini</b>                | <b>65</b> |
| <b>2. Burrata/ (4) Bruschetta/ Calamari Fritti</b>  | <b>75</b> |
| <b>3. Tartaro Di Salmone/ (4) Gamberoni Con Frangelico/ Polpo</b>                                 | <b>80</b> |
| <b>4. Melted Brie Cheese / Crab Cake/ (4) Arancini Con Zafferano E Bocconcini/Calamari Fritti</b> | <b>90</b> |

*\*All Platters are served with homemade Focaccia bread and Olives.*

