





Portovino
RISTORANTE

P A S T A

P A S T A *

Spaghetti Napolitana	25
Tomato sauce with fresh basil.	
Spaghetti alla Bolognese	27
Traditional Italian meat sauce.	
Fettuccine Alfredo	25
Heavy 35% cream, butter, parmesan, garlic and French shallots.	
Tortellini Quatro Formaggio Alla Rose	28
Stuffed pasta with four cheeses, tomato sauce, cream and parmesan.	
Penne Arrabiata	29
Tomato sauce, hot peppers, shallots, garlic, white wine and fresh basil.	
Penne Romanoff	29
Rosé sauce, garlic, cracked pepper, shallots, parmesan, Vodka and fresh parsley.	
Rigatoni Primavera	30
Oven roasted squash, eggplant, broccoli, mushrooms, spinach, mix bell peppers, shallots, garlic, white wine, tomato sauce and fresh basil.	
Penne Alla Gigi	32
Pancetta, button mushrooms, shallots, garlic, white wine, rosé sauce, parmesan and fresh parsley.	
Linguini Alla Carbonara	32
Pancetta, shallots, garlic, white wine, egg yolk, cream, parmesan and fresh parsley.	
Gnocchi Alla Gorgonzola	31
Homemade ricotta gnocchi with gorgonzola cheese, French shallots, garlic, chives, cream and parmesan. Flambéed with Brandy.	
Linguini Pescatore	46
Shrimps, calamari, mussels, fresh Littleneck clams, scallops, roasted garlic, shallots, capers, fresh basil, dill, Cinzano Rosso and tomato sauce.	
Tagliatelle Ai Quatro Funghi E Formaggio Di Capra	34
Shiitake, oyster, portobello and button mushrooms, olive oil, thinly sliced garlic, semi-dried cherry tomatoes, tagliache olives, thyme, lemon zest and goat cheese	
Capellini Con Pancetta, Pomodori Semi-Secchi E Formaggio Di Capra	35
Pancetta, semi-dried cherry tomatoes, olive oil, garlic and shallots. Garnished with goat cheese and baby arugula leaves.	
Rigatoni Con Salsiccia Peperone E Bocconcini	35
Crumbled Italian sausage, roasted red peppers, fresh spinach, bocconcini cheese and rosé sauce.	
Tortellini Con Pancetta, Pepe Di Madagascar E Vodka	35
Stuffed pasta with four cheeses, pancetta, Madagascar green peppercorns, shallots, cream and parmesan. Flambéed with Vodka.	
Capellini Con Pollo, Funghi, Formaggio Di Capra E Mandorle	35
Sautéed chicken, shiitake, oyster and button mushrooms, roasted red peppers, olive oil, garlic, white wine, fine herbs, topped with crumbled goat cheese and roasted almonds.	
Capellini Con Salsiccia E Pomodori	35
Portobello mushrooms, crumbled italian sausage with fennel seed, fresh tomatoes, olive oil, baby arugula, fresh parsley, withe wine and a touch of our tomato sauce.	





* Vegan and gluten free options available on demand.

Penne Con Pollo, Funghi E Pomodori Secchi	35
Sautéed chicken, wild mushrooms, French shallots, garlic, Cognac, sun-dried tomato pesto, parsley, parmesan and cream	
Linguini Con Gamberoni E Gardiniera	39
Shrimps, oven roasted red and yellow peppers, eggplant, squash, tomato confit, olive oil, white wine, garlic, basil pesto and fine herbs.	
Spaghetti Con Salsiccia E Formaggio Di Mascarpone	36
Crumbled Italian sausage, button mushrooms, sun-dried cherry tomatoes, fresh basil, rosé sauce, parmesan and white wine. Garnished with mascarpone cheese.	
Capellini Con Gamberoni E Pomodori Secchi	39
Shrimps, sun-dried tomatoes, mushrooms, garlic, Cognac, fresh basil and rosé sauce.	
Ravioli Con Carne Di Brasato	36
Giant raviolis stuffed with braised beef in a creamy sauce with pancetta, Cognac, French shallots, sun-dried tomato pesto, parsley, garlic and aged parmesan.	
Manicotti Al Forno	29
Homemade manicotti filled with fresh spinach and ricotta. Topped with rosé sauce, parmesan and melted mozzarella.	
Lasagna Casalinga	32
Lasagna with layers of fresh spinach, tomato sauce, crumbled Italian sausage, ricotta cheese, Pecorino Romano and melted mozzarella.	

*Surcharge of 2\$ for tortellini and gnocchi and 5 \$ for sharing dishes.

E X T R A S

Portovino Meatballs	12
Gratiné	6

R I S O T T O

R I S O T T O

Risotto Ai Frutti Di Mare, Erba fina E Aglio Arrostito	46
Saffron infused risotto, shrimps, scallops, mussels, calamari, Littleneck clams, roasted garlic and fine herbs. Garnished with parmesan chips.	
Risotto Ai Funghi	39
Saffron infused risotto with oyster, shiitake and button mushrooms, chives, veal stock, mascarpone cheese and parmesan.	





Entrecote Di Manzo 16 oz - Bone in rib steak, sprinkled with our house steak spices.	m p
Bisteca Di Manzo New York 12 oz - Striploin topped with a wild mushrooms sauce.	m p
Bisteca Di Manzo 8 oz - Filet mignon drizzled with a Porto demi-glace reduction.	m p
Agnello Alla Griglia 20 oz - Rack of lamb rubbed with two types of Dijon mustard, fresh rosemary and Kosher salt. Drizzled with a Porto demi-glace reduction.	m p
Pollo Sulla Griglia Quebec grain fed double chicken breasts , grilled and drizzled with lemon juice, fresh oregano and olive oil.	4 2

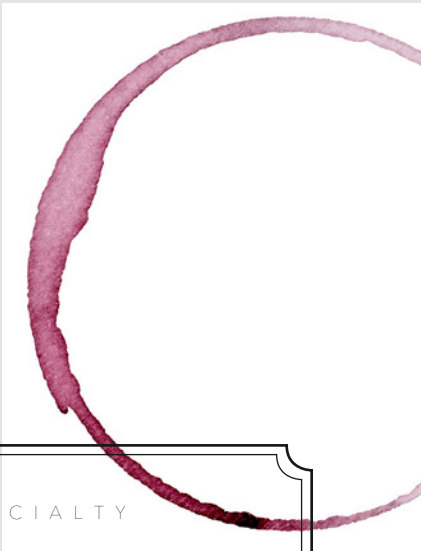
Served with seasonal veggies and Yukon Gold roasted garlic mashed potatoes.

E X T R A S

Giant shrimps	11
Melted cheese	6
Brie, goat or Gorgonzola.	

Scaloppine Di Vitello Ai Tre Funghi E Pepe Di Madagascar Oyster, shiitake and button mushrooms, cream, demi-glace, green peppercorns, rosemary and fresh chives. Flambéed with Cognac.	4 2
Scaloppine Di Vitello Con Gamberoni Shrimps, French shallots, avocado, cream, semi-dried cherry tomatoes and Sambuca	4 4
Scaloppine Di Vitello Con Formaggio Gorgonzola Gorgonzola cheese, cream, French shallots, pine nuts and white wine. Drizzled with roasted red pepper coulis.	4 2
Scaloppine Di Vitello Alla Parmigiana Panko crusted veal cutlet, served with tomato sauce, basil, melted mozzarella and parmesan.	4 2
Scaloppine Di Pollo Alla Parmigiana Panko crusted chicken cutlet, served with tomato sauce, melted mozzarella and parmesan.	3 8

Served with pasta of the day.



HOUSE SPECIALTY

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.

m p

S U G O
s a u c e s

Sugo Al Tre Pepe Cracked black pepper, green peppercorns from Madagascar, pink peppercorns, French shallots, cream, Dijon mustard, demi-glace reduction and chives. Flambéed with Cognac.	9
Sugo Ai Funghi Del Bosco Shiitake, oyster and button mushrooms, cream, demi-glace reduction and green peppercorns. Flambéed with Cognac and finished with fine herbs.	9

MARE
S U R F

Gamberoni Ai Pepe E Pomodoro Semi Secchi Four giant Black Tiger shrimps, green peppercorns, semi-dried cherry tomatoes, cream and white wine. Served with capellini aglio olio.	52
Gamberoni Alla Griglia Four giant grilled Black Tiger shrimps, drizzled with olive oil, lemon, oregano, gremolata and caper berries. Served with sautéed spinach.	5 2
Salmone Alla Griglia Grilled fresh Atlantic salmon drizzled with olive oil, lemon and oregano. Served with risotto à la Milanaise.	3 7
Pesci Di Tonno Fresh yellow fin tuna crusted with sesame seeds, wasabi aioli, marinated ginger and a spicy ponzu sauce. Served with sautéed spinach.	4 1
Pesci Della Giornata Catch of the day. Served with sautéed spinach.	M P

PIZZE

p i z z a

Margarita	23
Mozzarella, Savoura tomatoes, olive oil, fresh basil, parmesan and pizza sauce	
Peperonata	24
Mozzarella, Milanese pepperoni and pizza sauce	
Vegetariana	27
Fire roasted seasonal vegetables, ripe tomatoes, red onions, Kalamata olives, mozzarella and pizza sauce. Finished with olive oil and parmesan.	
Prosciutto Di Parma E Rucula	29
Fresh home made Mozzarella di Bufala, pizza sauce, fresh baby arugula leaves tossed with olive oil and sea salt. Topped with thin shavings of prosciutto Di Parma.	

Trieste	28
Mozzarella, spicy Italian sausage, old fashion cappiccolo, pepperoni, pancetta, pizza sauce, sprinkled with parmesan and drizzled with olive oil.	
Peperonata, Pancetta E Funghi	29
Mozzarella, pizza sauce, garlic, caramelized onions, sautéed mushrooms, black olives, crispy bacon, pepperoni and parmesan	
Mediterranea E Gamberoni	34
Shrimp, olive oil, garlic, sun-dried tomatoes, Kalamata olives, red onions, fresh spinach, crumbled Greek Feta, fresh origano and drizzled with our tomato sauce.	
Buffalo Mozzarella E Salsiccia	
Fresh homemade mozzarella di Bufala, pizza sauce, baby spinach, crumbled sausage, basil, ricotta, olive oil and aged parmesan.	28

COZZE

M U S S E L S

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

B A M B I N I

K I D S

12 YEARS -

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

1 ¼ POUND Served with parmesan French fries and fine herbs mayonnaise.

Surcharge of 5 \$ for sharing dishes.

BRUNCH

THE BEST IN TOWN !

Every Sunday
from 10 am to 2 pm.

ZUPPA

S O U P S

Zuppa Minestrone	9
Vegetable soup	
Zuppa Della Giornata	9
Soup of the day	

ANTIPASTI

A P P E T I Z E R S

Pane Di Aglio	10
Toasted bread with our homemade garlic butter.	
With melted mozzarella	12
Arancini Con Zafferano E Bocconcini	21
Panko crusted risotto balls infused with saffron and filled with melted bocconcini. Served with marinara sauce and a roasted pepper coulis.	
Polpo Alla Griglia	27
Grilled whole octopus tentacles drizzled with olive oil, lemon juice and oregano. Garnished with a mixture of red onions, capucine capers, pepperoncini and sweet pimentos.	
Calamari Alla Griglia	26
Grilled calamari drizzled with olive oil, lemon juice and fresh oregano, garnished with capucine capers and gremolata, topped with curled green onions.	
Gamberoni Con Frangelico	27
Two giants Black Tiger shrimps, French shallots, semi-dried cherry tomatoes, walnuts, Frangelico and cream. Garnished with fried spinach.	
Salsiccia Sulla Griglia	18
Grilled sausage, topped with bell peppers, mushrooms, shallots, garlic, fresh basil, white wine and tomato sauce.	
Brie E Chipolle Caramel	27
Melted brie cheese rubbed with honey, encrusted with walnuts and topped with a compote of caramelized onions, Porto and maple syrup. Served with toasted garlic bread.	
Insalata Di Burrata E Prosciutto Di Parma	28
Homemade burrata, prosciutto di Parma, marinated olives, parmesan shavings, cherry tomato salsa and toasted garlic bread.	
Calamari Fritti	
Crispy calamari, served with a arrabiata sauce, fine herb mayo and lemon.	
Lumache Con Pernod	26
Escargots, garlic, shallots, grape tomato confit, bell peppers and cream. Flambéed with Pernod, served on a puff pastry.	
Torta Di Granchio	20
Panko crusted crab cake, served on a herb mayo and roasted red pepper coulis.	
Melanzane Parmigiana	27
Breaded eggplant, basil pesto, tomato sauce and melted provolone. Served on a bed of béchamel sauce.	



M I S T O D I C R U D I

T A R T A R S

Tartaro Di Manzo	26	39
Hand cut 1855 Black Angus beef, pine nuts, baby pickles, capers, shallots, egg yolk, parmesan, Portovino tartar sauce and baby arugula leaves		
Tartaro Di Tonno	25	38
Hand cut sashimi grade yellow fin tuna, red onions, avocado, fresh coriander, Portovino spicy aioli and capers, garnished with curled green onions.		
Tartaro Di Salmone	24	36
Hand cut sashimi grade Atlantic salmon, coriander, avocado, red onions, capers, sriracha, olive oil and sesame seeds, served with ponzu sauce.		

I N S A L A T A

S A L A D S

Insalata Della Casa	9
Mixed mesclun, cherry tomatoes, our signature balsamic vinaigrette, parmesan shavings, drizzled with a balsamic reduction.	
Insalata Cesare	9
Romaine lettuce, croutons, parmesan and our classic Caesar salad dressing.	
Insalata Di Rucola	9
Baby arugula leaves, cherry tomatoes, raspberry and white balsamic vinaigrette, parmesan shavings, drizzled with balsamic reduction.	

C O N T O R N I

S I D E D I S H E S

Spinachi	8
Sautéed spinach with garlic, olive oil, finished with lemon and oregano.	
Rappini	8
Sautéed rappini with garlic, olive oil, finished with lemon and oregano.	
Patate Yukon Gold Pure Con Aglio Arrostito	7
Yukon Gold roasted garlic mashed potatoes	
Legumi Stagionali	8
Sautéed seasonal vegetables	
Patate Fritte E Parmesan	8
Crispy homemade french fries, parmesan and steak spices	
Funghi Del Bosco	10
Shiitake, oyster and button mushrooms, Madagascar peppercorns, French shallots and fine herbs. Drizzled with balsamic glaze and truffle oil.	
Polpete Di Portovino	12
Three meatballs slow-cooked in tomato sauce and fine herbs, garnished with parmesan and fresh basil.	