

M E N U 1

ENTRÉES

Soup of the day,
minestrone or field
mix, arugula or caesar.

CHOICE OF

Coffee, organic tea,
cappuccino or espresso.

\$65
+ TAX + SERVICE

Petto Di Pollo E Sugo Ai Funghi

Chicken breast stuffed with sautéed wild mushrooms, served in a tomato sauce with shallots, slivered garlic, cream, vodka and garnished with goat cheese. Accompanied with Yukon Gold roasted garlic mashed potatoes and vegetables.

Pesce Di Dentice Rosso

Fresh broiled red snapper filet, brushed with first cold press olive oil, garlic and shallots, topped with a tomato salsa. Served with risotto à la Milanaise.

Bavette Di Manzo Con Duo Frutti Di Mare

Grilled 8oz «1855 Black Angus Beef» bavette marinated with Jack Daniel's and topped with a creamy peppercorn sauce with shrimp and crab meat. Served with our parmesan French fries.

Linguini Con Gamberoni E Spinaci

Linguini, shrimp, garlic, French shallots, fresh spinach, wild mushrooms, Madagascar peppercorns, Brandy, cream, and parmesan.

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.

Pizza Con Gamberoni E Arugula

Pizza sauce, shrimp, roasted artichoke hearts, caramelized onions, cherry tomato confit, garlic, mozzarella, baby arugula leaves and parmesan.

M E N U 2

ENTRÉES

Soup of the day,
minestrone or field
mix, arugula or caesar.

CHOICE OF

Coffee, organic tea,
cappuccino or espresso

DESSERT
OF THE DAY

\$70
+ TAX + SERVICE

Petto Di Pollo Supremo Con Pomodoro

Oven baked chicken breast stuffed with gouda cheese, roasted artichokes and semi-dried cherry tomatoes, served in a sauce with spinach, garlic, white wine, cream and touch of demi-glace. Accompanied with Yukon Gold roasted garlic mashed potatoes and vegetables.

Pesce Di Barramundi Alla Siciliana

Fresh broiled Asian sea bass filet, topped with diced Savoura tomatoes, roasted red peppers, fresh basil, taggiasche olives, capers, slivered garlic and olive oil. Served with risotto à la Milanaise.

Scaloppine Di Vitello

Milk fed veal scaloppini, sun-dried tomatoes, roasted artichokes, fresh rosemary, veal stock, a touch of cream and mounted with butter. Served with vegetables and Yukon Gold roasted garlic mashed potatoes.

Bistecca Di Manzo Con Duo Di Mare

Grilled 6oz «1855 Black Angus Beef» Teres Major topped with a giant shrimp and drizzled with red wine demi-glace reduction. Served with vegetables and Yukon Gold roasted garlic mashed potatoes.

Linguini Con Gamberoni E Vongole

Linguini, shrimp, Littleneck clams, semi-dried cherry tomatoes, capers, black olives, anchovies, shallots, fresh basil, parsley, white wine and tomato sauce.

Pizza Con Burrata E Prosciutto

Pizza sauce, homemade burrata cheese, imported semidried cherry tomatoes, prosciutto, basil, black olives, drizzled with black truffle oil and garnished with Grana Padano cheese.

M E N U 3

ENTRÉES

Soup of the day,
minestrone or field
mix, arugula or caesar

CHOICE OF

Coffee, organic tea,
cappuccino or espresso

DESSERT
OF THE DAY

\$75
+ TAX + SERVICE

Entrée
Penne with a choice of tomato, arrabiata or romanoff sauce.

Petto Di Pollo Supremo Con Pomodoro

Oven baked chicken breast stuffed with roasted garlic, giant shrimp, semi-dried cherry tomatoes, and buffalo mozzarella, served in a creamy sauce with French shallots, bell peppers, slivered garlic and limoncello. Served with Yukon Gold roasted garlic mashed potatoes and vegetables.

Ossobuco Alla Milanese/House Specialty

Quebec milk fed veal shank braised in its own juice with tomato sauce, white wine, fine herbs and garnished with gremolata. Served with risotto à la milanaise.

Pesce Di Giornata

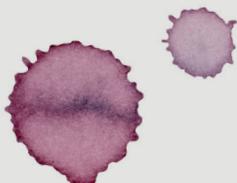
Fresh pan seared Atlantic halibut, encrusted with walnuts and served on a Chardonnay cream reduction. Served with risotto à la milanaise.

Spaghetti Con Capesante E Funghi Al Salvaggio

Spaghetti, shrimp, giant scallops, crab meat, mussels, wild porcini mushrooms, French shallots, garlic, brandy, cream, veal stock, rosemary, pink peppercorns and parmesan.

Bistecca Di Manzo

Grilled 16oz «1855 Black Angus Beef» rib steak rubbed with our steak spices and topped with a compound butter composed of roasted garlic, lemon, black peppercorn and fine herbs. Accompanied with vegetables and Yukon Gold roasted garlic mashed potatoes.



**APPETIZER PLATTERS
FOR 4 TO 6 GUESTS**

Portovino
RISTORANTE

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

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

