

PORTOBELLO

COUNTRY • ITALIAN • TRATTORIA

APPETIZERS, SOUP, SALAD

CALAMARI rings lightly fried with tomato basil sauce	10.95
SAMBUCA SHRIMP wood oven baked, red bliss potatoes, garlic, Sambuca	12.95
MOZZARELLA STUFFED RICE BALLS crispy fried risotto, fresh mozzarella, marinara sauce	9.95
SICILIAN EGGPLANT FRIES tomato basil sauce	7.95
PORTOBELLO MUSHROOM wood roasted, gorgonzola, polenta, rosemary sauce	9.95
MEAT BALL SLIDERS beef and veal, chicken and spicy pork	7.95
CROSTINI SAMPLER ricotta and Winter Park honey crostini and oven dried tomato crostini	7.95
SOUP OF THE DAY	4.95
HOUSE SALAD selected greens with balsamic vinaigrette	5.95
CAPRESE RUSTICA wood roasted local vine ripe tomatoes, fresh cow's milk mozzarella, basil and Portobello's signature extra virgin olive oil	7.95
CAESAR romaine, parmigiano, croutons, house made Caesar dressing	6.95

CHEF'S ANTIPASTI PLATTERS

MISTI prosciutto, Parmigiano Reggiano, bocconcini, ricotta and Winter Park honey crostini, oven dried tomato crostini and house made farmer's market pickled vegetables (serves 2 people)	12.95
GRANDE MISTI prosciutto, soppressata, Parmigiano Reggiano, Pecorino Toscano, bocconcini, ricotta and Winter Park honey crostini, oven dried tomato crostini and house made farmer's market pickled vegetables (serves 4 people)	23.95

PASTA

SPAGHETTI POMODORO tomato basil sauce	12.95
PENNE BOLOGNESE slow cooked beef and pork meat sauce	12.95
SPAGHETTI WITH MEATBALLS tomato basil sauce	16.95
GNOCCHI potato dumplings with Nonna's Sunday pork ragu	14.95
BLACK LINGUINE WITH FLORIDA ROCK SHRIMP garlic, tomatoes, asparagus	15.95
CHICKEN FARFALLE snow peas, asparagus, tomatoes, parmigiano cream sauce	12.95
LINGUINE WITH CLAMS lemon, white wine, garlic	14.95
RIGATONI CALABRESE Italian sausage, mushrooms, tomatoes, olives, escarole	12.95
BUCATINI long pasta tubes with tomato, guanciale, garlic, chile pepper, olive oil	14.95

WOOD BURNING OVEN PIZZA

TUSCAN SALUMI just like pepperoni with tomato, mozzarella	12.95
MERCATO PIZZA	11.95
MARGHERITA tomato sauce, mozzarella, basil	9.95
QUATTRO FORMAGGI mozzarella, gorgonzola, parmigiano, fontina, sun dried tomatoes	10.95

SANDWICHES

PANZEROTTI AND SOUP today's soup with mozzarella and tomato stuffed pizza dough	9.95
ITALIAN SUB prosciutto, salami, pepperoni, fontina cheese, pickled vegetables, French fries	9.95
BEEF BRISKET braised in Orlando Brewing Organic Pale Ale, homemade giardiniera, fontina cheese, French fries	9.95
MEATBALL SUB beef and veal meatballs, fontina cheese, tomato basil sauce, French fries	8.95
VEGETARIAN roasted eggplant puree, Portobello mushroom, goat cheese, roasted peppers, French fries	8.95

It is our pleasure to attempt to accommodate any special dietary needs that our guests have. Please tell us how we can help you and we would be happy to discuss possible solutions with you. For your convenience, we have added 18% gratuity on parties of six or more.

All food items are cooked to the recommended FDA Food Code temperatures unless otherwise requested.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.

SIGNATURE BEVERAGES 9.95

RASPBASILICO

Bacardi Razz, Limoncello, fresh lime, hand pressed basil

GUSTO ESTATE

Torched Cherry, peach schnapps, Apple Pucker

VENETIAN SPRITZ

Aperol, Orangecello, cranberry juice, Sprite

POMEBERRY

Pomegranate, Stoli Blueberi, sweet and sour

LIMONCELLO

Limoncello, Patron Citronge, sugar rimmed glass

ACQUA DI AMALFI

Absolut Citron, Blue Curacao, sweet and sour

BIRAMISU MARTINI

Absolut Vanilia, Godiva, Orlando Brewing Porter, cream

FRAGOLINI

Ciroc Red Berry, Triple Sec, cranberry juice, lime juice, strawberry puree

RINFRESCARMI

Prosecco, peach schnapps, amaretto

BEER SELECTIONS

DOMESTIC 4.95

Budweiser
Bud Light
Coors Light
Michelob Ultra
Miller Lite
Yuengling

IMPORT 5.95

Peroni
Moretti
Moretti La Rossa
Corona
Corona Light
Heineken
Heineken Light
Amstel Light
Stella Artois
Kaliber N/A

PREMIUM 5.95

Red Ale
Olde Pelican E.P.A.
Blackwater Dry Porter
Sam Adams
Blue Moon

ITALIAN SPECIALTIES 4.95

LOCAL HONEY LEMONADE

A refreshing variation of lemonade enhanced with Winter Park Orange Blossom Honey

SORPRESA DI FRAGOLINO

A refreshing mix of strawberry blends & lemonade

ITALIAN CREAM SODAS

A delightful blend of soda, cream & your favorite flavor: raspberry, strawberry or peach

MODO TUO

A frozen libation featuring your choice of peach, coconut or strawberry

CAFE SHAKERATO

A version of an old Italian classic—Iced coffee with a hint of vanilla