

# PORTOBELLO

COUNTRY • ITALIAN • TRATTORIA

## VALUE MENU

SOUP or HOUSE SALAD    PENNE BOLOGNESE or CHICKEN FARFALLE    GELATO  
24.95

## 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 |
| PORTOBELLO MUSHROOM wood roasted, gorgonzola, polenta, rosemary sauce   | 9.95  |
| MOZZARELLA STUFFED RICE BALLS crispy fried risotto, fresh mozzarella, marinara sauce  | 9.95  |
| CROSTINI SAMPLER ricotta and Winter Park honey crostini and oven dried tomato crostini  | 7.95  |
| SICILIAN EGGPLANT FRIES tomato basil sauce  | 7.95  |
| SOUP OF THE DAY   | 4.95  |
| HOUSE SALAD selected greens with balsamic vinaigrette   | 5.95  |
| CAESAR romaine, parmigiano, croutons, house made Caesar dressing  | 6.95  |
| CAPRESE RUSTICA wood roasted local vine ripe tomatoes, fresh cow's milk mozzarella, basil and Portobello's signature extra virgin olive oil | 7.95  |

## 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   | 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 4-6 people) | 23.95 |

## WOOD BURNING OVEN PIZZA

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

## PASTA

|   |       |
|---|-------|
| CHICKEN FARFALLE snow peas, asparagus, tomatoes, parmigiano cream sauce                     | 21.95 |
| BLACK LINGUINE WITH ROCK SHRIMP garlic, tomatoes, asparagus                                 | 24.95 |
| RAVIOLI GIGANTE handcrafted ricotta and spinach filled pasta, tomato, basil, toasted garlic | 19.95 |
| SPAGHETTI POMODORO tomato basil sauce   | 17.95 |
| Add meatballs for   | 3.95  |
| GNOCCHI potato dumplings with Nonna's Sunday pork ragu                                      | 24.95 |
| LINGUINE WITH CLAMS lemon, white wine, garlic   | 23.95 |
| PENNE BOLOGNESE slow cooked beef and pork meat sauce  | 18.95 |
| RIGATONI CALABRESE Italian sausage, mushrooms, tomatoes, olives, escarole                   | 19.95 |
| BUCATINI long pasta tubes with tomato, guanciale, garlic, chile pepper, olive oil           | 23.95 |

## STEAKS, SEAFOOD, CHICKEN

|   |        |
|---|--------|
| FRESH CATCH baked cartoccio style with local tomatoes                             | Market |
| MAHI MAHI polenta, zucchini ribbons, tomato seafood broth                         | 27.95  |
| TIGER SHRIMP grilled with crispy Trattoria potatoes, red wine vinaigrette         | 29.95  |
| FILET MIGNON wood oven roasted mushrooms, garlic mashed potatoes                  | 39.95  |
| STEAK TAGLIATA sliced with arugula, roasted tomatoes                              | 28.95  |
| T BONE FIORENTINA wilted spinach, crispy Trattoria potatoes                       | 36.95  |
| VEAL PIZZAIOLA scallopini, mozzarella, tomatoes, capers, garlic, basil, anchovies | 32.95  |
| GRILLED CHICKEN roasted potatoes and caramelized sweet onions                     | 22.95  |

## SIDES

|                        |                           |                         |                     |                     |
|------------------------|---------------------------|-------------------------|---------------------|---------------------|
| Wood roasted mushrooms | Crispy Trattoria potatoes | Garlic whipped potatoes | Seasonal vegetables | Spinach with garlic |
| 6.95                   | 4.95                      | 4.95                    | 4.95                | 5.95                |

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.

## ◆ ————— ◆ BEVERAGES ◆ ————— ◆

### SPECIALTY COCKTAILS 9.95

#### DOLCE VITA

A smooth mix of Jose Cuervo Gold tequila, amaretto and Aperol liqueur, topped off with a splash of sour mix, garnished with a slice of fresh orange

#### BLACKRAZ

A blend of Stolichnaya Blackberi vodka, Pallini Raspicello, cranberry juice and a splash of sweet & sour

#### LIMONCELLO

Limoncello liqueur combined with Patron Citronge, served with a sugar rimmed glass and a lemon wheel

#### ITALIAN CREAMSICLE

Our version of a classic. Tuaca, Orangecello, cream and a hint of vanilla

#### ITALIAN SPRITZER

A sparkling combination of Prosecco, Aperol and lime juice

#### ACQUA DI MARE

A refreshing mix of Grey Goose La Poire vodka, amaretto, Blue Curacao and pineapple juice

#### TIRAMISU MARTINI

Dessert in a glass! Tiramisu liquor, Stolichnaya Vanil vodka, Godiva White and cream

#### ROMAN TEA

A classic with an Italian twist. Vodka, gin, rum, amaretto, triple sec, cranberry and sour

## BEER SELECTIONS

#### DOMESTIC 4.95

Budweiser  
Bud Light  
Coors Light  
Michelob Ultra  
Miller Lite  
Yuengling  
Kaliber N/A

#### IMPORT 5.95

Peroni  
Moretti  
Moretti La Rosa  
Dolomiti  
Corona  
Corona Light  
Heineken  
Heineken Light  
Amstel Light  
Stella Artois

#### PREMIUM 5.95

European Pilz  
Olde Pelican E.P.A.  
Blackwater Dry Porter  
Sam Adams  
Sam Adams Seasonal  
Blue Moon

### ITALIAN SPECIALTIES 4.95

#### 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