

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
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
ADD SOUP OR HOUSE SALAD TO ANY PASTA, PIZZA, OR OVEN SANDWICH FOR	3.00

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

PASTA

SPAGHETTI POMODORO tomato basil sauce	12.95
Add meatballs for	3.95
PENNE BOLOGNESE slow cooked beef, pork ragu	12.95
BLACK LINGUINE WITH FLORIDA ROCK SHRIMP garlic, tomatoes, asparagus	15.95
CHICKEN FARFALLE snow peas, asparagus, tomatoes, parmigiano cream sauce	12.95
GNOCCHI potato dumplings with Nonna's Sunday pork ragu	11.95
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
QUATTRO FORMAGGI mozzarella, gorgonzola, parmigiano, fontina, sun dried tomatoes	10.95
MARGHERITA tomato sauce, mozzarella, basil	9.95
MERCATO PIZZA	11.95

WOOD OVEN SANDWICHES

Portobello signature wood burning oven sandwiches served with house made rosemary chips

PESTO MARINATED CHICKEN with fontina	11.95
SALAMI fresh mozzarella, red onion, marinated peppers, capers, olives	10.95
VEGETARIAN roasted eggplant, zucchini, Portobello, fresh mozzarella	9.95

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 Rossa
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