

## Antipasti (Appetizers)

### Prosciutto in Insalata

*An unusual combination of flavors; crisp apples, bocconcini mozzarella salad, prosciutto and red wine vinaigrette*

### Minestrone alla Genovese

*Traditional Genoa-style minestrone*

### Ciuppin

*Smooth Ligurian soup of fish and tomatoes*

### Antipasti alla Portofino per Due

*Mezze plate with Soppressata, Bresaola, Prosciutto, bocconcini mozzarella, Roman-style marinated artichokes, Schiacciarella green olives, Baresane olives, grilled zucchini and Arugula*

### Risotto ai Gamberetti

*Sautéed prawns atop a creamy, saffron-scented Arborio rice and a garnish of fried onions*

### Crostini per Due

*A sampler for two of our favorite crostinis: marinated fresh tuna and tomato bruschetta; duck and truffle mushroom pâté; and marinated eggplant stew Ligurian-style*

### Frittelle di Patate e Zucchini per Due

*An appetizer tasting for two; pine nuts and pesto potato fritters, traditional fried veal stuffed olives Ascolana-style and fried zucchini served with spicy tomato sauce*

### Carpaccio di Tonno

*Tuna carpaccio finished with a citrus-dill dressing*

### Carpaccio di Manzo

*Thinly sliced seared beef tenderloin with Parmesan shaving and artichoke paste*

### Insalata alla Cesare

*Caesar Salad*

### Insalata Riviera Ligure per Due

*Ligurian Riviera salad for two; tomatoes, cucumbers, mixed peppers, spring onions, baby iceberg lettuce, white anchovies, oregano and a red wine vinaigrette*

## Pietanze

(Main Courses)

### Risotto alla Polpa di Granchio e Gamberetti

*Prawn and crab risotto*

### Taglierini Al Pesto

*Taglierini egg pasta with traditional pesto sauce*

### Pappardelle Ai Funghi

*Ribbons of pasta and thyme-roasted mushrooms lightly sauced in Mascarpone cream sauce*

### Tonno Ai Ferri

*Lemon-herb oil marinated tuna steak, grilled and served with assorted vegetables and a marjoram-garlic drizzle*

### Spiedino di Mare

*Skewer of Maine lobster, gamberoni, scallops and salmon, grilled and served with Ligurian potatoes, and sun-dried tomato beurre blanc*

### Costatine d'Agnello Arrosto

*Roasted lamb chops, asparagus, fried eggplants and a pinot noir-rosemary reduction*

### Bistecca alla Fiorentina

*Char-grilled T-bone steak served with fresh haricots verts*

### Saltimbocca alla Romana

*Thinly sliced veal wrapped with fresh sage and prosciutto, pan-fried with porcini mushrooms risotto and Mariala jus*

### Filetto di Manzo

*North American beef tenderloin, grilled radicchio, broccolini, baby carrots and red wine-thyme sauce*

### Ossobuco alla Piemontese

*Veal ossobuco braised in its own jus with tomatoes and mushrooms*

## Dolci

(Desserts)

### Tiramisù alla Portofino

*Luscious favorite with crushed marinated raspberries*

### Torta di Ricotta

*Pine nuts and almond tart with a citrus-ricotta cheese*

### Dolcetti alla Portofino

*A sampler of Portofino sweets*

### Tartufo al Cioccolato

*An Italian favorite, layers of chocolate mousse and brandied cherries*