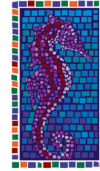


# TRATTORIA



## del PORTO

### SOUPS 8

#### Italian Wedding Soup

Beef Meatballs | Tomato | Cannellini Beans

#### Lenticchie Soup

Lentils | Ditalini Pasta | Tomato

### SALADS 10

#### Portofino Caesar Salad

Chopped Romaine Heart | Focaccia Croutons |  
Parmesan | Pancetta Chip | Kalamata Olive Powder

#### Field Green Salad

Grape Tomatoes | Shaved Onion | Cucumber | Fennel | Croutons |  
Smoked Ricotta | Balsamic Vinaigrette

#### Baby Spinach Salad

Slow Roasted Pears | Gorgonzola | Red Onion Marmalade |  
Warm Bacon Dressing

### OFF THE MENU

Our chef's unique creations, inspired by the  
freshest ingredients from our local markets.

### SMALL PLATES 8

#### SMALL PLATES TRIO 21

Lemon Grilled Calamari | Spicy Tomatoes | Melted Green Onions

Handmade Italian Sausage | Shishito Peppers | Marinated Cipollini

Spinach Filled Arancini

Bolognese Filled Arancini

Octopus | Tomato | Caper Stufato

Florida Mahi Mahi Escabeche

Handmade Italian Sausage | Broccoli Rabe

Pizzarella | Tomato | Basil | Pecorino

Chili Roasted Shrimp | Garlic Olive Oil | Toasted Ciabatta

Chilled Octopus | Olive Oil Poached Potato

King Crab Filled Piquillo Peppers | Spicy Tomato Mayo

Garlic Fries

Tellicherry Pepper Rubbed Beef Carpaccio |

Fried Capers | Peperonata Pecorino

Slow Roasted Tomato | Ciliegine Mozzarella |

Pine Nut Basil Pesto | Balsamic Reduction

Chilled Poached Shrimp | Smoked Pepper Horseradish Sauce

Rosemary Scented Shrimp | White Bean Ragu | Parma Ham

Garlic Mascarpone Mashed Yukon Potatoes

### BIG PLATES

#### Rigatoni Bolognese 26

Tomato Braised Beef & Pork Ragu

#### Pan Seared Florida Snapper 26

Warm Ciabatta Panzanella Salad | Bacon | Tomato | Cucumber |  
Red Onion Marmalade

#### Beef Tenderloin Medallions 36

Garlic Mascarpone Mashed Yukon Potatoes | Chianti Reduction

#### New York Strip 34

Mozzarella Filled Bacon Wrapped New Potato | Herbed Steak Butter

#### Grilled Pork Chop 32

Handmade Italian Sausage | Cannellini Beans | Garlic Braised Escarole

#### Grilled Swordfish 28

Eggplant Caponata | Toasted Ciabatta | Balsamic Reduction

#### Slow Roasted Chicken 24

Rosemary Parmesan Polenta |  
Garlic Studded Broccoli Rabe | Poultry Reduction

#### Grilled Florida Mahi Mahi 28

Open Faced Rock Shrimp Ravioli |  
Roasted Leek | Roasted Red Pepper Sauce

#### Pappardelle Pasta 25

Grilled Chicken | Marsala Roasted Mushroom | Light Truffle Cream

LOEWS PORTOFINO BAY HOTEL IS PROUD TO PARTNER WITH AND SUPPORT THE FOLLOWING FARMERS: B&W FARMS, LAKE MEADOW FARMS AND CEDAR KEY CLAMS

EXECUTIVE CHEF LUKE FORZANO | RESTAURANT MANAGER BRENDA BUCK

Please inform us of any dietary restrictions so we may do our best to accommodate your needs. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

20% Gratuity added to parties of 7 or more