

TRATTORIA



del PORTO

SOUPS 8

Italian Wedding Soup
Beef Meatballs | Tomato | Cannellini Beans

Lenticchie Soup
Lentils | Ditalini Pasta | Tomato

SMALL PLATES 8

SMALL PLATES TRIO 21

Handmade Italian Sausage |
Shishito Peppers | Marinated Cipollini

Bolognese Filled Arancini

Spinach Filled Arancini

Pizzarella | Tomato | Basil | Pecorino

Slow Roasted Tomato | Ciliegine Mozzarella |
Pine Nut Basil Pesto

Chilled Poached Shrimp |
Smoked Pepper Horseradish Sauce

Garlic Fries

DESSERTS 9

Chocolate Crunchy Tart
Bittersweet Chocolate Cream |
Crunchy Praline | Vanilla Marshmallow |
Milk Chocolate Sphere | Caramel Ice Cream

Strawberry White Chocolate Cheesecake
Strawberry Lime Compote | White Chocolate Stick

House Gelato Cup
Classic Italian or Italian American

BIG PLATES

Rigatoni Bolognese 22
Tomato Braised Beef & Pork Ragù

Pan Seared Florida Snapper 26
Warm Ciabatta Panzanella Salad | Bacon | Tomato |
Cucumber | Red Onion Marmalade

Roasted Turkey Club 15
Seven Grain Bread | Applewood Smoked Bacon | Lettuce |
Tomato | Mayo

Turkey Burger 15
Whole Wheat Bun | Avocado | Grilled Red Onion |
Sweet Pea Sprouts

Half Pound Burger 14
Sesame Kaiser | Grilled Red Onion | Lettuce | Tomato |
Choice of Cheese
Add: Bacon | Fried Egg | Mushroom | Avocado 1.5 Each

Grilled Florida Mahi Mahi Sandwich 16
Brioche Bun | Shaved Lettuce | Tomato |
Caper Relish Aioli | Cole Slaw

Open Faced Grilled Swordfish Bruschetta 26
Eggplant Caponata | Grilled Ciabatta | Balsamic Reduction

Slow Roasted Chicken 24
Rosemary Parmesan Polenta | Garlic Studded Broccoli
Rabe | Poultry Reduction

Pulled Chicken Salad 18
Baby Spinach | Slow Roasted Pears | Gorgonzola |
Red Onion Marmalade | Warm Bacon Dressing

Grilled Chicken Caesar Salad 18
Chopped Romaine Heart | Focaccia Croutons |
Parmesan Cheese | Pancetta Chip | Kalamata Olives

Roasted Shrimp Spiedino Field Green Salad 18
Grape Tomatoes | Shaved Onion | Cucumber | Fennel |
Croutons | Smoked Ricotta | Balsamic Vinaigrette

Beef Tenderloin Scaloppini Salad 18
Romaine | Eggs | Tomatoes | Green Beans |
Pepperoncinis | Oregano Vinaigrette

Sandwiches are served with your choice of
ZTF French Fries, House Salad or Fresh Fruit

OFF THE MENU

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

WINES BY THE GLASS

Prosecco Astoria Lounge Cuvee, Veneto 12

Sparkling Domaine Chandon Brut, California 13

Riesling Dr. L, Mosel-Saar-Ruwer 10

Chardonnay 14 Hands, Washington State 9

Chardonnay Joel Gott Unoaked,
Monterey County 13

Chardonnay Sonoma Cutrer, Russian River 15

Pinot Noir Mark West, California 10

Zinfandel Kunde Estate, Sonoma County 12

Cabernet Sauvignon 14 Hands,
Washington State 9

Cabernet Sauvignon Franciscan,
Napa Valley 16

COCKTAILS & BEERS

Bellini 11
Prosecco Astoria Lounge Cuvee, Veneto

Limoncello Martini 15
Grey Goose Vodka, Villa Marzia Limoncello

Sangria 18
Carafe

Domestic Beer 5.75
Budweiser, Bud Light, Miller Lite, Coors Light

Imported Beer 6.50
Peroni, Corona, Heineken

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.