



APPETIZERS

INSALATA ALLA CESARE

Romaine Lettuce, Herb Croutons, Shaved Parmesan, Creamy Caesar Dressing

ZUPPA GRAN FARRO

Traditional Bean Soup, Barley Pearls, Garlic Crostini

RISOTTO DEL GIORNO

Mushroom Risotto

CALAMARI FRITTI ALLA LIGURE

Fried Calamari, Garlic Aioli, Lemon

CARPACCIO DI MANZO

Thinly Sliced Beef Tenderloin, Bitter Greens, Plum Tomato Julienne, Roasted Pine Nuts

ENTREES

PENNE AL CAMINETTO

Penne Pasta, Beef Ragu, Plum Tomatoes, Garlic Confit, Shaved Parmesan

LINGUINE ALLO SCOGLIO

Shrimp, Bay Scallops, Squid, Mussels, Grape Tomatoes, Hot Pepper
White Wine Garlic – Herb Sauce

GAMBERONI COTI IN PADELLA

Tiger Shrimp, Roasted Garlic, Fresh Herbs, Grilled Asparagus, Baby Vegetables

POLLO PORTOFINO

Chicken Breast, Italian Cured Ham, Provolone Cheese
Roman Style Potatoes, Red Wine Mushroom Ragu

FILETTO DI MANZO ALLA PIASTRA

Charred Beef Tenderloin, Truffle Mash Potatoes
Roasted Garlic, Grilled Market Vegetables

FILETTO DI SALMONE

Grilled Salmon, Citrus infused Shrimp & Crab Risotto, Salsa Verde

DESSERT

PRIMI PIATTI PRICIPALLI PANNA COTTA AL LATTICELLO

Buttermilk Panna Cotta, Berry- Prosecco Ragout, Fennel Biscotti

CROSTATA DI RICOTTA E PERE

Ricotta – Pear Tart, Marsala, Mascarpone Cheese, Espresso Sauce

TIRAMISU

Lady Fingers, Mascarpone Cheese, Espresso, Chocolate Shavings

DOLCETTI ALLA PORTOFINO

Sampler of Amaretto Baked Cream, Florentine Tartlet, Honeyed Chocolate Cake

ELEMENTS

R E S T A U R A N T

