

**Portofino 50th Anniversary, 50% OFF bottles of Wine**

**Restaurant Week 2020, \$35 menu**

**First Course**

*Choice of*

Polenta fries with mushroom cream sauce

Caesar Salad, garlic croutons

Minestrone, vegetable soup

Prosciutto e Mozzarella - Cured Parma ham with fresh mozzarella cheese and Italian dressing

Frutti di Mare - Cold combination of shrimp, scallops, calamari, and mussels marinated in olive oil and lemon over greens

**Second Course**

*Choice of*

Tilapia Almandine - Sautéed tilapia, with toasted almonds and lemon brown butter sauce

Pollo Barese - Boneless chicken breast topped with asparagus spears and melted mozzarella sautéed in sherry wine sauce

**Lasagna Bolognese—Layers of fresh pasta, cheese and meat baked in a Northern Italian meat sauce**

**Melanzane “Portofino” - Baked eggplant filled with ricotta cheese with tomato cream sauce**

**Fettucine and Chicken alla “Alfredo” — Wide noodles in a parmesan cream sauce with grilled chicken**

**Third Course**

*Choice of*

Affogato - Vanilla ice cream with amaretto liquor, and warm espresso poured on top

Tiramisu - Lady finger cookies dipped in espresso and amaretto layered with sweet mascarpone cream, cocoa powder

Gianduia, chocolate-hazelnut, Gelato

Tangerine Sorbet