

Gluten Free Menu

Starters

Soup du Jour	35
Capresa	49
Mozzarella di bufala, sliced tomatoes, basil leaves, pesto, balsamic vinaigrette and olive oil	
Salmon Carpaccio	52
Raw salmon slices, hot chilly, tomato seeds, olive oil, lemon zest confit, chives, micro basil and croustinni	
Burratta	55
Burratta cheese, sliced tomatoes, olive oil, pesto, Balsami, parmesan and croustinni	
Malanzana Meditaliano	42
Taboun-charred eggplant carpaccio, served with balsamic reduction, pesto, lemons olive oil, fetta cheese	
Fungi ally Palermo	47
Portobello and champignon mushrooms, olive oil, garlic, butter, thyme, baby spinach, white wine, alfredo, hints of Roquefort, Balsamic and parmesan	
Beet Ensalata	39
Baked beets, citron vinaigrette, fetta cheese, parmesan, scallion and walnuts	
Involtinni	48
Rolled eggplant filled with Linguinni, pesto, mozzarella, parmesan, alfredo and pomodoro sauce	
Salmon tartar	55
Raw Salmon cubes, olive oil, hot chilly, lemon zest confit, lemon vinaigrette, chives and croustinni	
Capella	47
Portobello mushrooms stuffed with mozzarella di bufala, parmesan and pesto cream and balsamic	
Polenta	49
Polenta, mushrooms, truffle puree, parmesan and porcini cream	
Salads	
Market Salad	66
Cherry tomatoes, cucumbers, kohlrabi, beets, red cabbage, carrots, Grand Smith apples, cranberries, nut mix, Roquefort/Fetta cheese and herb vinaigrette	
The Last Ceasar	66
Crisp romaine lettuce, Ceasar dressing, parmesan, croutons, artichoke, cherry tomatoes, Kalamata olives, sundried tomatoes	
Saluda	58
Wild rice, quinoa, celery, parsley, cranberries, roasted almonds, scallions, balsamic vinaigrette, olive oil, lemon, garlic confit and balsamic reduction	
Tuscany Salad	63
Cherry tomatoes, sundried tomatoes, Kalamata olives, red onions, cucumber, lettuce, Fetta cheese, hardboiled egg, lemon juice	
Antonio Salad	68
Portobello mushrooms tossed in olive oil, balsamic vinegar, white wine and sesame seeds. Served over lettuce, cucumbers, cherry tomatoes, Kalamata olives, herbs vinaigrette and Fetta cheese	

Fish

Seabream	109
Two Seabream fillets served over crema and truffle gnocchi and fresh mushrooms	
Salmon	103
Fillet of salmon served over polenta, truffles and parmesan	
Busara	109
Seabream baked in brick-oven focaccia, served with piquant Sicilian Sauce, parsley and chickpeas	
Pasta	
Fuzilli Pomodoro	54
Tomato sauce and basil	
Fuzilli Fungi	59
Alfredo sauce, champignon, portobello, tortufo cream and parmesan	
Fuzilli Arrabiatta (spicy)	58
Tomato sauce, olive oil, kalamata olives, garlic, shata pepper and parsley	
Fuzilli Rosa	56
Tomato sauce, alfredo sauce and parmesan	
Fuzilli Siciliana	60
Tomato sauce, pepper dip and roasted eggplant, garlic, kalamata olives and parsley	
Fuzilli Ligora	62
Alfredo sauce, pesto and parmesan	
Fuzilli Alba	73
Portobello mushrooms cooked in tortufo cream with porcini, onion, white wine, garlic, butter and parmesan	
Fuzilli primavera	64
Olive oil, garlic, ground shata pepper, kalamata olives, parsley and a touch of pomodoro. Topped with fetta cheese	
Fuzilli a ala Puttanesca	62
Olive oil, sundried tomatoes, kalamata olives, parsley, anchovies, ground shata peppers, and a touch of pomodoro	
Chestnuts Beet Risotto	73
Butter, white wine, parmesan, beet, thyme, chopped chestnuts, truffle puree and scallions. Topped with fetta cheese	
Fuzilli Pascatore (spicy)	74
Olive oil, garlic, ground shata pepper, kalamata olives, parsley, pomodoro and fresh Salmon	
Fuzilli Don Mario	72
Tomato sauce, alfredo, mascarpone, parmesan, pesto and mozzarella di bufalla slices	
Seabream Fuzilli	78
Seabream, olive oil, lemon juice, baby rucola, scallions, garlic, ground shat peppers and parmesan	
Desserts	
Pistachio Malabi Kadaif	44
Pistachio malabi on a bed of kadaif, rosewater syrup, toasted caramel crunch, hazelnut croquant and amarino cherry ice cream	
Sorbet (3 flavors)	30
Trio Mascarpone	47
Layered vanilla mascarpone, pistachio, coffee with meringue, strawberry sauce and red fruit sauce	
Portofino Paris	48
<i>Italian cream meets french cream</i>	
Vanilla creme brulee, pistachio creme brulee, macarpone creme, milk chocolate creme and Amarena cherries with toasted caramel crunch	

TRATTORIA

PORTOFINO

ITALIAN BAR