

IL Portico Ristorante

Menu di Degustazione

"Chef's Selection"

First Course

(Choice of)

Insalata Mista

A traditional mixed greens salad with tomato infused balsamic vinaigrette

Insalata Caprese

Homemade Mozzarella cheese balsamic tomatoes, roasted red peppers, olive oil, fresh basil

Carpaccio Di Salmon

Smoked Salmon cured with lemon, capers and olive oil

Second course

Pasta Mista

Chef's selection of a light sampling of homemade pasta

Third course

(Choice of)

Costolette Di Agnello

A rack of four baby Lamb Chops grilled with Rosemary and finished with burgundy wine, Porcini Mushrooms and Pearl Onions

Pesce Misto

A combination of Salmon, Swordfish, Tuna, Red Snapper, Calamari, Shrimp, and broiled with Italian Chardonnay and finished with a fine sprinkling of bread crumbs and fresh Oregano

Scaloppine Val d'Aostana

Veal stuffed with Prosciutto and Fontina Cheese in a light mushroom sauce.

Pollo Piccata

A boneless chicken breast sautéed with white wine and lemon sauce

Fourth Course

Dessert Sampler