

PORTOBELLO

COUNTRY • ITALIAN • TRATTORIA

APPETIZERS, SOUP, SALAD

CALAMARI rings lightly fried with tomato basil sauce	10.95
SAMBUCA SHRIMP wood oven baked, red bliss potatoes, garlic, Sambuca	12.95
MOZZARELLA STUFFED RICE BALLS crispy fried risotto, fresh mozzarella, marinara sauce	9.95
SICILIAN EGGPLANT FRIES tomato basil sauce	7.95
PORTOBELLO MUSHROOM wood roasted, gorgonzola, polenta, rosemary sauce	9.95
CROSTINI SAMPLER ricotta and Winter Park honey crostini and oven dried tomato crostini	7.95
MEAT BALL SLIDERS beef and veal, chicken and spicy pork	7.95
SOUP OF THE DAY	4.95
HOUSE SALAD selected greens with balsamic vinaigrette	5.95
CAESAR romaine, parmigiano, croutons, house made Caesar dressing	6.95
CAPRESE RUSTICA wood roasted local vine ripe tomatoes, fresh cow's milk mozzarella, basil and Portobello's signature extra virgin olive oil	8.95

CHEF'S ANTIPASTI PLATTERS

MISTI prosciutto, Parmigiano Reggiano, bocconcini, ricotta and Winter Park honey crostini, oven dried tomato crostini and house made farmer's market pickled vegetables (serves 2 people)	12.95
GRANDE MISTI prosciutto, soppressata, Parmigiano Reggiano, Pecorino Toscano, bocconcini, ricotta and Winter Park honey crostini, oven dried tomato crostini and house made farmer's market pickled vegetables (serves 4 people)	23.95

WOOD BURNING OVEN PIZZA

TUSCAN SALUMI just like pepperoni with tomato, mozzarella	12.95
QUATTRO FORMAGGI mozzarella, gorgonzola, parmigiano, fontina, sun dried tomatoes	10.95
MARGHERITA tomato sauce, mozzarella, basil	9.95
MERCATO PIZZA	11.95

PASTA

GNOCCHI potato dumplings with Nonna's Sunday pork ragu	24.95
BLACK LINGUINE WITH ROCK SHRIMP garlic, tomatoes, asparagus	24.95
RIGATONI CALABRESE Italian sausage, mushrooms, tomatoes, olives, escarole	21.95
CHICKEN FARFALLE snow peas, asparagus, tomatoes, parmigiano cream sauce	21.95
SPAGHETTI POMODORO tomato basil sauce	17.95
SPAGHETTI WITH MEATBALLS tomato basil sauce	21.95
RAVIOLI GIGANTE handcrafted ricotta and spinach filled pasta, tomato, basil, toasted garlic	19.95
PENNE BOLOGNESE slow cooked beef and pork meat sauce	18.95
LINGUINE WITH CLAMS lemon, white wine, garlic	23.95
BUCATINI long pasta tubes with tomato, guanciale, garlic, chile pepper, olive oil	23.95

STEAKS, SEAFOOD, CHICKEN

FLAT IRON STEAK grilled, arugula, olive oil, wood roasted tomatoes	28.95
CHICKEN PIZZAIOLA chicken breast, mozzarella, tomatoes, capers, garlic, basil, anchovies	24.95
GRILLED FRESH FISH crispy oregano potatoes, arugula, pickled red onions	28.95
GRILLED CHICKEN roasted potatoes, caramelized sweet onions	22.95
DUCK LEG braised in apple cider and dried cherries, sweet corn polenta	24.95
PORK BELLY braised in Orlando Brewing porter, lentils, pickled red onions	24.95
MAHI MAHI polenta, zucchini ribbons, tomato seafood broth	27.95
GRILLED PORK CHOP polenta, vinegar Florida sweet peppers	28.95

It is our pleasure to attempt to accommodate any special dietary needs that our guests have. Please tell us how we can help you and we would be happy to discuss possible solutions with you. For your convenience, we have added 18% gratuity on parties of six or more.

All food items are cooked to the recommended FDA Food Code temperatures unless otherwise requested.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.

◆ BEVERAGES ◆

SPECIALTY COCKTAILS 9.95

RASPBASILICO

Bacardi Razz, Limoncello, fresh lime, hand pressed basil

PESCA

Absolut, Peachcello, Prosecco, peach schnapps

ITALIAN SPRITZER

Aperol, Prosecco, lime juice

POMEBERRY

Pomegranate liqueur, Stoli Blakberi, sweet and sour

LIMONCELLO

Limoncello liqueur, Patron Citronge, lemon wheel, sugar rimmed glass

AQUA DI MARE

Grey Goose La Poire, amaretto, Blue Curacao, pineapple juice

TIRAMISU MARTINI

Tiramisu liquor, Stoli Vanil, Godiva white, cream

FRAGOLINI

Ciroc red berry, Triple Sec, cranberry juice, lime juice, strawberry puree

BEER SELECTIONS

DOMESTIC 4.95

Budweiser
Bud Light
Coors Light
Michelob Ultra
Miller Lite
Yuengling

IMPORT 5.95

Peroni
Moretti
Moretti La Rossa
Corona
Corona Light
Heineken
Heineken Light
Amstel Light
Stella Artois
Kaliber N/A

PREMIUM 5.95

Red Ale
Olde Pelican E.P.A.
Blackwater Dry Porter
Sam Adams
Blue Moon

ITALIAN SPECIALTIES 4.95

LOCAL HONEY LEMONADE

A refreshing variation of lemonade enhanced with Winter Park Orange Blossom Honey

SORPRESA DI FRAGOLINO

A refreshing mix of strawberry blends & lemonade

ITALIAN CREAM SODAS

A delightful blend of soda, cream & your favorite flavor: raspberry, strawberry or peach

MODO TUO

A frozen libation featuring your choice of peach, coconut or strawberry

CAFE SHAKERATO

A version of an old Italian classic—Iced coffee with a hint of vanilla