

ITALY’S fabled resort town of Portofino in the northern region of Liguria has long been a seaside playground of the rich and famous, lured there by lush green hills that cascade into azure Mediterranean waters. As evidence of Portofino’s rich culinary culture, open-air eateries with excellent cuisine and grand vistas abound. At Portofino’s restaurant the warm, open-air atmosphere and the tantalizing scents of Ligurian cuisine wafting from the open exhibition kitchen offer up an authentic taste and feel of this idyllic seaside town.

PRIMI

INSALATA CAPRESE

Vine ripened tomatoes, fresh mozzarella, basil pesto

CARPACCIO DI MANZO

Thinly sliced seared beef tenderloin, bitter greens, plum tomato julienne, lemon infused olive oil, roasted pine nuts

RISOTTO DEL GIORNO Chef’s daily creation

CALAMARI FRITTI ALLA LIGURE

Garlic aioli, lemon

ZUPPA GRAN FARRO

Traditional Tuscan bean soup, barley pearls, garlic crostini

POLPETTE DI MANZO E MAIALE ALLA ROMANA

Beef & pork meatballs, rich tomato sauce, provolone cheese

INSALATA DI PERE E GORGONZOLA

Mesclun greens, crumbled Gorgonzola, crisp pear slices, roasted candied walnuts, house dressing

INSALATA ALLA CESARE

Romaine lettuce, herb croutons, shaved Parmesan, creamy Caesar dressing, anchovy

PIATTI PRINCIPALI

PENNE ALLA CAMINETTO

Penne pasta, beef ragù, plum tomatoes, garlic confit, shaved Parmesan

LINGUINE CON CREMA AL MASCARPONE

Linguine pasta, roasted mushrooms, fresh thyme, mascarpone cream sauce

TONNO ALLA GRIGLIA

Grilled tuna steak, fettucine tossed in lemon-olive oil, shaved parmesan, basil pesto

GAMBERONI COTTI IN PADELLA

Tiger shrimp, roasted garlic, fresh herbs, grilled asparagus, baby vegetables

COSTOLETTA DI VITELLO

Grilled veal chop, garlic confit, green beans, sautéed cherry tomatoes, cheese polenta, Barolo-veal reduction

FILETTO DI SALMONE

Grilled salmon fillet, citrus infused shrimp & crab risotto, salsa verde, lemon butter sauce

FILETTO DI MANZO ALLA PIASTRA

Charred beef tenderloin, creamy truffle mashed potatoes, roasted garlic, grilled seasonal vegetables

POLLO PORTOFINO

Chicken breast, Italian cured ham, provolone cheese, Roman style potatoes, red wine-mushroom ragù

DOLCI

PANNA COTTA AL LATTICELLO

Buttermilk panna cotta, berry-Prosecco ragout, fennel seed biscotti

CROSTATA DI RICOTTA E PERE

Ricotta-pear tart, Marsala, Mascapone cheese, espresso sauce

TIRAMISÙ

Lady fingers, Mascarpone cheese, espresso, chocolate shavings

 **Balanced Lifestyle** – These dishes offer healthier preparations and lower calorie counts.  **Vegetarian**  **Vegan**  **Signature Dish**

 **Gluten-Free** – Please consult your server on which dishes can be prepared gluten free.  **Lactose-Free** – Please consult your server on which dishes can be prepared lactose free.

*Please inform your server if you have any food allergies or special dietary requirements. Sandals’ kitchens are not food allergen-free environments. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness to young children, seniors and those with compromised immune systems.



PORTOFINO'S

ITALIAN RESTAURANT / BAR

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SPECIALITÀ LIGURE – LIGURIAN SPECIALTIES

CALAMARI FRITTI ALLA LIGURE

Garlic aioli, lemon

OR

ZUPPA GRAN FARRO

Traditional Tuscan bean soup, barley pearls, garlic crostini

FETTUCCINE ALLO SCOGLIO

Shrimp, bay scallops, squid, mussels, grape tomatoes, hot pepper, white wine garlic-herb sauce

OR

POLLO PORTOFINO

Chicken breast, Italian cured ham, provolone cheese, Roman style potatoes, red wine-mushroom ragù

PANNA COTTA AL LATTICELLO

Buttermilk panna cotta, berry-Prosecco ragout, fennel seed biscotti

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