

Portobello Yacht Club

This elegant restaurant on the water radiates the Mediterranean with award-winning contemporary regional Italian cuisine.

Menu

LUNCH

Antipasti

Pomodoro, Cipolla e Mozzarella fresh sliced tomato, shaved red onion, mozzarella cheese, extra virgin olive oil, balsamic vinegar and basil

Bruschetta alla Toscana a traditional favorite of charcoal grilled sourdough bread laced with Tuscan olive oil, marinated tomatoes and fresh basil

Funghi Arrostiti con Polenta wood-roasted Portobello mushroom sliced thin with a warm creamy soft polenta and Gorgonzola cheese

Calamari Fritti fried calamari with tomato and roasted garlic sauces

Gamberi Arrosto con Prosciutto wood roasted Prosciutto wrapped Gulf shrimp on mixed field greens with peppers, crispy leeks and aged balsamic vinegar

Pizza

Margherita plum tomatoes, fresh mozzarella, Italian sausage and basil

Quattro Formaggio white pizza with sundried tomatoes, mozzarella, provolone, parmigiano and fontina cheeses

Pizza alla Fantasia roasted garlic, plum tomatoes, fontina cheese, grilled chicken and basil

Calzone mushrooms, spinach, plum tomatoes and mozzarella cheese

Insalate E Zuppa

Insalate Mista della Casa our house salad with field greens, tomatoes, carrots and balsamic vinaigrette

Minestrone di Verdura con Cavatelli Italian vegetable soup with cavatelli pasta and imported Parmigiano Reggiano cheese

Cesare romaine lettuce with traditional Caesar dressing, garlic croutons and parmigiano cheese

Piatti del Giorno

Salmon alla Griglia charcoal grilled farm raised Atlantic salmon, served over fettucine pasta tossed with capers and tomato basil sauce

Linguine di Mare Atlantic salmon, halibut, tuna and Manila clams, sauteed with white wine, tomatoes and fresh herbs over linguine pasta



Grigliatta di Maiale herb marinated pork tenderloin charcoal grilled, served with parmigiano whipped potatoes, braised fennel and Barolo wine sauce

Dentice alla Griglia charcoal grilled Florida red snapper, served with roasted ratatouille vegetables and yellow pepper coulis

Primi Piatti

Panino di Pollo herb marinated grilled chicken breast on a ciabatta roll with fontina cheese, roasted peppers, basil, olive oil and rosemary potato chips

Petto di Pollo alla Milanese breaded chicken breast sauteed, served with mixed greens, red onions, plum tomatoes, balsamic vinaigrette and roasted potatoes

Insalata di Pollo romano crusted chicken salad with romaine lettuce, garlic croutons, grilled artichoke hearts and roasted tomato vinaigrette

Insalata Cesare con Pollo romaine lettuce with traditional Caesar dressing, garlic croutons, parmigiano cheese and grilled marinated chicken breast.

Panino di Bistecca charcoal grilled herb marinated ribeye steak served on a ciabatta roll with caramelized onions, portobello mushrooms, spinach and rosemary potato chips.

Grigliatta di Salmone charcoal grilled farm raised Atlantic salmon, served with roasted red bliss potatoes, baby field greens, fresh strawberries and balsamic vinaigrette

DINNER

Antipasti

Pomodoro, Cipolla e Mozzarella fresh sliced tomato, shaved red onion, mozzarella cheese, extra virgin olive oil, balsamic vinegar and basil

Calamari Fritti a fried calamari with tomato and roasted garlic sauces

Bruschetta alla Toscana a traditional favorite of charcoal grilled sourdough bread laced with Tuscan olive oil, marinated tomatoes and fresh basil

Funghi Arrostiti Con Polenta wood roasted portobello mushroom sliced thin with warm creamy soft polenta and gorgonzola cheese

Cozze Arrosto wood roasted Parmigiano Reggiano cheese and shrimp stuffed New Zealand mussels, served with grilled Tuscan bread and lemon basil butter sauce

Gamberi Arrosto con Prosciutto wood roasted Prosciutto wrapped gulf shrimp on mixed field greens with peppers, crispy leeks and aged balsamic vinegar

Ravioli di Funghi handmade wild mushroom filled ravioli, served with shaved Parmigiano Reggiano cheese and Barolo wine sauce

Piatti del Giorno

Salmone alla Griglia charcoal grilled farm raised Atlantic salmon, served with roasted garlic whipped potatoes, wild mushroom relish and truffle honey sauce

Cernia Arrosta wood roasted Florida Grouper, served with artichoke, parmigiano risotto and yellow pepper coulis

Tonno Arrosto con Prosciutto prosciutto and sage wrapped yellowfin tuna "Filet Mignon" wood roasted with aged balsamic vinegar and roasted seasonal vegetables

Piatti di Mezzo

Pollo Alla Griglia half chicken with roasted garlic whipped potatoes, rosemary sauce and seasonal vegetables

Filetto di Manzo in Salsa di Tartufo charcoal grilled center cut filet of Piemontese Better Beef, served with wood roasted vegetables, red skin potatoes and white truffle butter sauce With shrimp add \$10; With 6 oz Australian Lobster Tail add \$20

Bistecca alla Griglia Grilled Piemontese ribeye steak with parmigiano cheese crust served with roasted garlic whipped potatoes and seasonal vegetables

Agnello alla Griglia charcoal grilled herb marinated New Zealand rack of lamb, served with creamy risotto cake, wood roasted vegetables and rosemary sauce

Costoletta di Vitello alla Griglia charcoal grilled 14 oz center cut veal chop served with roasted garlic whipped potatoes, asparagus and white wine sage sauce

Aragosta di Griglia con Spaghettoni twin Australian lobster tails, served with spaghettoni pasta, tomato cream sauce, asparagus and lemon basil butter

Pasta

Penne all' Amatriciana pasta quills with pancetta, onions, tomatoes and basil

Rigatoni Alla Calabrese rigatoni pasta with Italian sausage, crimini mushrooms, plum tomatoes, black olives, and escarole

Linguine alle Vongole linguine pasta with fresh Manila clams, garlic, white wine, plum tomatoes and parsley

Farfalle alla Primavera con Pollo pasta butterflies with asparagus, snowpeas, grilled marinated chicken, cream and parmigiano cheese

Spaghettoni alla Portobello a house specialty! Scallops, shrimp, clams and Alaskan King crab with tomatoes, garlic, olive oil, wine and herbs lightly tossed with spaghettoni pasta

Desserts

Gelati e Sorbetti a refreshing selection of ice cream and sorbets to choose from
Sorbets - Gelati

Cappuccino Gelato Portobello's very own chocolate coffee ice cream with toffee crunch

Paradiso al Cioccolato chocolate layered cake with chocolate frosting, toffee crunch and warm caramel sauce

Frutta Fresca della Stagione fresh seasonal fruit with whipped cream

Crema Cotta Carmellata our signature dessert! Classic white chocolate custard, caramelized into a crisp candy glaze served with fresh seasonal berries

Cannoli alla Siciliana traditional Sicilian cannoli filled with creamy ricotta cheese, chocolate chips, and candied orange

Torta di Mascarpone espresso soaked lady finger, with mascarpone cream dusted with cocoa

Dolci Assortiti selection of sorbet, ice cream, fresh seasonal fruit, white chocolate custard and torta di mascarpone. Serves four