

# Portofino

*Italian cuisine*





# SIGNATURE COCKTAILS

*Personalizzato*

## **ROYAL RASPBERRY**

*Raspberry vodka, Chambord, Prosecco, pineapple juice, raspberry purée*

15

## **SPICY MARGARITA**

*Tequila, Cointreau, orange juice, mango juice, lime juice, Tajin rim*

15

## **HUGO SPRITZ**

*St-Germain, Prosecco, soda, elderberry syrup, lime, mint*

16

## **IL BIRONELLI**

*Belle de Brillet, St-Germain, vodka, raspberry purée, simple syrup*

16

# CLASSIC COCKTAILS



Tanqueray

Captain Morgan



BELVEDERE  
VODKA

BOMBAY  
SAPPHIRE

SMIRNOFF

ungava  
GIN

## Classico

### MANHATTAN

Bourbon, red vermouth  
and Angostura Bitter

14

### LITCHI MARTINI

Vodka, Soho, cranberry juice and lychees

15

### MARGARITA

Tequila, Cointreau and lime juice

14

### MANGO MULE

Vodka, ginger beer, mango juice  
and lemon juice

15

### WHISKY SOUR

Whisky, lemon juice and simple syrup

14

### MARGARITA ITALIANA

Tequila, limoncello, simple syrup  
and lemon juice

15

### ANGELO AZZURRO

Gin, Triple Sec and Curacao Blue

15

### MOJITO

Rum, soda, mint, simple syrup and lime

15

### APEROL SPRITZ

Aperol, Prosecco and soda

15

### WATERMELON AND STRAWBERRY MOJITO

Rum, mint, lime juice and watermelon syrup

15

### BELLINI

Prosecco and peach purée

15

### NEGRONI

Gin, Campari and red vermouth

15

### FRENCH MARTINI

Vodka, Chambord and pineapple juice

15

### NEGRONI SBAGLIATO

Campari, red vermouth and Prosecco

15

### GIN VODKA MARTINI

Gin or vodka, white vermouth, olives  
and a zest of lime

15

### NEGRONI SOUR

Gin, Campari, red vermouth, lemon juice,  
and simple syrup

15

### ITALIAN ESPRESSO MARTINI

Vodka, Frangelico, espresso  
and simple syrup

15

### OLD FASHIONED

Bourbon, red cane syrup and  
Angostura Bitter

15

### LIMONCELLO SPRITZ

Limoncello, Prosecco and soda

15

### CLOVER CLUB

Hendricks, lemon juice, raspberry purée  
and simple syrup

16

# BEERS *Birra*

DRAFT		BOTTLES	
	PINT		
<b>BUD LIGHT</b> · Lager · USA	10	<b>BUDWEISER ZERO</b> · 0% · Blond Lager · USA	8
<b>BUDWEISER</b> · Lager · USA	10	<b>CORONA SUNBREW</b> · 0% · Blond Lager · Mexico	8
<b>LABATT 50</b> · Ale · Canada	10	<b>MICHELOB ULTRA</b> · Blond Lager · USA	8
<b>MATANTE</b> · Ale · Canada	11		
<b>JOUFFLUE</b> · White · Canada	11		
<b>CHIPIE</b> · Red Pale Ale · Canada	11		
<b>GOOSE ISLAND</b> · IPA · English	11		
<b>HOEGAARDEN</b> · White · Belgium	11		
<b>STELLA ARTOIS</b> · Lager · Belgium	12		
<b>CORONA</b> · Lager · Mexico	12		
<b>MILL STREET</b> · Stout · Canada	12		



# MOCKTAILS *Cocktail Analcolici*

<b>VIRGIN CAESAR</b> <i>Clamato, Tabasco, Worcestershire sauce and lemon juice</i>	9	<b>ALMOST ROYAL RASPBERRY</b> <i>Pineapple juice, white cranberry juice, raspberry purée, simple syrup and soda</i>	9
<b>VIRGIN MOJITO</b> <i>Mint, lime, simple syrup and soda</i>	9	<b>FLOWERS AND TONIC</b> <i>Elderberry syrup, white cranberry juice, lemon juice and tonic</i>	9
<b>NOT A BEER</b> <i>Ginger beer, mango syrup and lime juice</i>	9		

# BEVERAGES *Bevande*

<b>SODAS</b> <i>Coca-Cola, Diet Coke, Sprite, Canada Dry</i>	4	<b>SAN PELLEGRINO</b> 750 ml	7
<b>HOMEMADE LEMONADE</b>	6	<b>ACQUA PANNA</b> 750 ml	7
<b>RED BULL</b> <i>Energy drink, Sugarfree and Yellow Edition</i>	7		



*Italy in the heart of  
Old Québec City*





*Carpaccio Mignon*

# APPETIZERS

## Antipasti

### HOT

<b>GARLIC BREAD</b> <i>Grilled in a wood oven</i>	11
<b>EXTRA GRATIN</b>	+3
<b>MUSHROOM ARANCINI</b> <i>Breaded wild mushroom risotto served with tomato sauce and parmesan shavings</i>	14
<b>GARLIC SNAILS AU GRATIN</b> <i>Served with garlic butter and mozzarella cheese</i>	15
<b>PARMESAN FONDUE</b> <i>Homemade recipe</i>	16
<b>EXTRA PROSCIUTTO</b>	+3
<b>PORTO'S MEATBALLS</b> <i>Veal meatballs with tomato sauce, fresh basil and parmesan cheese</i>	15
<b>FRIED CALMARI</b> <i>Homemade, served with arrabbiata sauce</i>	22

### HORS-D'OEUVRE

<b>ANTIPASTO PORTOFINO</b> <i>Parmesan fondue, smoked salmon, bocconcini and tomatoes, trilogy of bruschettas, fine charcuteries and marinated vegetables</i>	1 PERS. 26
	2 PERS. 42
<b>EXTRA GAMBAS</b> <i>One giant gambas flambéed with Sambuca</i>	+12
<b>EXTRA FRIED CALMARI</b>	+10

### COLD

<b>MIXED OLIVES</b>	8
<b>BRUSCHETTAS</b> <i>Croutons garnished with tomatoes, garlic and basil</i>	12
<b>CAESAR SALAD</b> <i>Served with homemade dressing and parmesan cheese</i>	16
<b>CAPRESE SALAD</b> <i>Fresh tomatoes, bocconcini, fresh basil and aged balsamic, served with a grilled garlic bread</i>	18
<b>SMOKED SALMON</b> <i>Served with red onions, capers and extra virgin olive oil</i>	20
<b>BURRATA</b> <i>Prosciutto, basil pesto, candied cherry tomatoes, caramelized nuts and balsamic reduction</i>	21
<b>VITELLO TONNATO</b> <i>Thin slices of veal with tuna mayonnaise</i>	21
<b>FILET MIGNON BEEF CARPACCIO</b> <i>Thin slices of filet mignon in spiced crust house, black balsamic reduction, arugula with dissociated vinaigrette, mixed nuts, parmesan shavings and pepper and sea buckthorn berry coulis</i>	25

### SOUPS

<b>MINISTRONE SOUP</b>	PICCOLO 10
	14
<b>ONION SOUP AU GRATIN</b> <i>Red beer and mozzarella cheese</i>	17

*Burrata*



*Prosciutto*



*Heart  warming pizzas*

# PIZZAS

*Pizzas*

## **MARGHERITA** 25

*Tomato sauce, mozzarella and fresh basil*

## **VEGETARIAN** 28

*Tomato sauce, mushrooms, sundried tomatoes, red onions, Kalamata olives, peppers, artichoke hearts and mozzarella*

## **AMERICAN** 30

*Tomato sauce, pepperoni, pancetta, mushrooms, peppers, red onions and mozzarella*

## **ITALIAN SAUSAGE** 30

*Tomato sauce, italian sausage, goat cheese, sundried tomatoes and mozzarella*

## **PROSCIUTTO** 31

*Tomato sauce, prosciutto, mozzarella cheese, arugula, cherry tomatoes and parmesan shavings*

## **FOUR CHEESES** 31

*Tomato sauce and a selection of four cheeses*

## **CARBONARA** 31

*Pancetta, onions, garlic, cream, white wine and mozzarella cheese*

## **CALABRESA** 33

*Tomato sauce, spicy calabrese salami, Kalamata olives, mushrooms, goat cheese and mozzarella*

## **SMOKED SALMON** 34

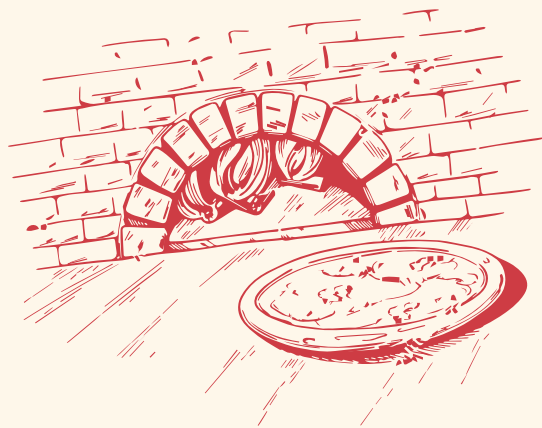
*Tomato sauce, smoked salmon, red onions, mozzarella cheese, mascarpone cheese, capers and arugula*

## **BURRATA** 36

*Tomato sauce, prosciutto, burrata, fresh basil, arugula and balsamic reduction*

## **SEAFOOD** 40

*Dill rosé sauce, mozzarella cheese, shrimps, scallops, mussels, clams and chives*



*Mama's oven*

*Italian oven imported from Napoli,  
birth place of pizza*

# PASTAS

*Pasta*

**SPAGHETTI WITH TOMATO SAUCE** PICCOLO 18  
23  
*Tomato sauce, mozzarella cheese and fresh basil*

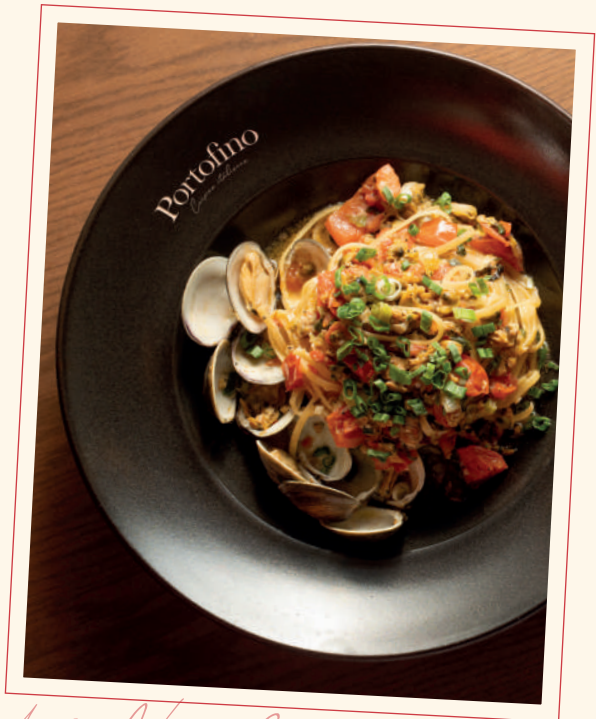
**PENNE ARRABIATA** PICCOLO 21  
25  
*Spicy tomato and meat sauce*

**CACIO E PEPE** PICCOLO 22  
26  
*Pecorino cheese, pepper and garlic*

**TAGLIATELLE WITH FRESH VEGETABLES** PICCOLO 22  
27  
*Fresh vegetables, olive oil and white wine*

**SPAGHETTI BOLOGNESE** PICCOLO 23  
28  
*Meat sauce*  
**EXTRA MEATBALLS** +5

**FETTUCCINE ALFREDO** PICCOLO 23  
28  
*Cream, white wine and parmesan*  
**EXTRA CHICKEN** +8



*Alle Vongole*

**TORTELLINI STUFFED WITH MEAT** PICCOLO 23  
29  
*Stuffed pasta, tomato sauce, cream, white wine, parmesan cheese and wild mushrooms*

**SPAGHETTI CARBONARA** PICCOLO 24  
29  
*Pancetta, onions, egg yolk, cream, white wine and parmesan cheese*

**LASAGNA** PICCOLO 24  
30  
*Bolognese sauce, pepperoni, italian sausage, mozzarella cheese and cheese curds*

**MUSHROOM FETTUCCINE** PICCOLO 24  
30  
*Mushroom mix, fresh tomatoes, truffle oil and bocconcini*

**GNOCCHI WITH CREAM SAUCE AND SPINACH** PICCOLO 24  
30  
*Creamy gnocchi, wilted spinach and crispy prosciutto*



*Fettuccine with pesto*

**FETTUCCINE WITH PESTO** PICCOLO 24  
30  
*Basil, parmesan shavings, pine nuts and olive oil*

**CANNELLONI AU GRATIN** PICCOLO 24  
30  
*Stuffed with beef and veal, garlic, onions, tomato sauce and mozzarella*

**FAZZOLETTI STUFFED WITH GOAT CHEESE** PICCOLO 26  
32  
*Fazzoletti stuffed with goat cheese and dried tomatoes, cream, white wine, parmesan cheese and crispy fried leek*

**SPAGHETTI MEATBALLS** PICCOLO 26  
32  
*Tomato sauce and meatballs*

**FETTUCCINE WITH DUCK CONFIT** PICCOLO 28  
37  
*Mushrooms, leek, fresh tomatoes, white wine and olive oil*

**LINGUINE ALLE VONGOLE** PICCOLO 28  
37  
*White wine sauce, fresh clams, fresh tomatoes and garlic*

**SHRIMP LINGUINE** PICCOLO 30  
39  
*Arugula salad, fresh tomatoes, olive oil, garlic and white wine*

**SQUID INK LINGUINE WITH SEAFOOD** PICCOLO 36  
44  
*Scallops, shrimps, clams, crab, fresh and sundried tomatoes, white wine and olive oil*





*Italian  
beef  
tartare*

# TARTARES *Tartare*

*Appetizers (Piccolo) are served with salad and croutons.  
Meals are served with fries, salad and croutons.*

APPETIZER 21

MEAL 33

## **SALMON**

*Fresh salmon, capers, lemon and French shallots*

## **IMPERIAL BEEF**

*Beef, shiitake mushroom mayonnaise, cashew nuts, soy sauce and sesame oil*

## **TWO SALMON**

*Fresh salmon and smoked salmon, tartar sauce and pickled ginger*

## **ITALIAN BEEF**

*Beef, candied tomatoes, crumbled prosciutto, pine nuts, basil and parmesan shavings*

# SALAD MEALS

## *Insalate*

### **CAESAR** 21

*Romaine lettuce, croutons, pancetta and homemade dressing*

**EXTRA CHICKEN** +8

### **SHRIMP AND MANGO** 27

*Mesclun and shrimp salad served with avocado, mango, strawberries and cider vinegar*

### **TUNA TATAKI** 28

*Sesame-crusted tuna, maple marinade, soy and ginger sauce, served with a spinach salad with strawberries, mango, pine nuts, goat cheese gratin and cider vinegar*

### **DUCK CONFIT (WARM)** 31

*Mesclun salad and homemade duck confit glazed with honey, raspberry vinegar and extra virgin olive oil*



# SEAFOOD

## *Pesci e frutti di mare*

### **MUSSELS** PICCOLO 15

*A choice among our two varieties:*

- *Marinara* 29
- *Cream & white wine*

### **WHITE BUTTER SALMON** 35

*Pan-fried salmon with lemon-flavoured white butter served on pasta of the day and seasonal vegetables*

### **FLAMBÉ JUMBO SHRIMPS** 42

*Jumbo shrimps (3), sambuca sauce, served with creamy pasta, dried tomatoes, fresh tomatoes and spinach*

# RISOTTOS

## *Risotti*

### **MUSHROOMS** 31

*Wild mushrooms, shallots and truffle oil*

### **DUCK CONFIT** 36

*Duck confit, leek, fresh tomatoes and wild mushrooms*

### **SEAFOOD** 43

*Prawns, scallops, mussels and clams*



# MEATS

*Carni*

**LEMON CUTLETS** VEAL 37  
Served with white wine pasta and vegetables

**CUTLETS WITH PORT AND MUSHROOMS** VEAL 38  
Served with white wine pasta and vegetables

**ASIAGO CUTLETS** VEAL 38  
Asiago cheese sauce, served with white wine pasta and vegetables

**PARMIGIANA CUTLETS** CHICKEN 34  
Breaded, tomato sauce and mozzarella cheese, served with white wine pasta and vegetables



Served with pesto pasta, vegetables, puree of the moment and one choice of homemade sauce

**BEEF FLANK STEAK** 43

**MIGNON TENDERLOIN** 7oz 49

**ASIAGO TENDERLOIN** 7oz 57  
Wrapped in prosciutto, tomato and Asiago cheese sauce

**SURF AND TURF** 69  
Tenderloin steak (7 oz), 2 jumbo shrimps or lobster tail

EXTRA JUMBO SHRIMPS +12

EXTRA LOBSTER TAIL +20

## CHOICE OF SAUCE

- ASIAGO CHEESE
- TARRAGON AND MUSTARD
- PORT AND TRUFFLE
- PORT & SHALLOT
- PEPPER

# KIDS MENU

Served with a beverage

**SPAGHETTI BOLOGNESE** 16  
Meat sauce

**LASAGNA** 16  
Meat sauce, pepperoni, italian sausage, mozzarella cheese and cheese curds

**CHICKEN NUGGETS** 16  
Served with fries

**PIZZA BAMBINO** 16  
Half pepperoni and cheese pizza served with fries

*Bambini*



# DIGESTIVES

*Digestivo*

<b>LIMONCELLO</b> <i>Lemon Italian liquor</i>	1 OZ 9	2 OZ 14	<b>BELLE DE BRILLET</b> <i>Pear liquor</i>	1 OZ 14	2 OZ 20	
<b>SAMBUCA</b> <i>Anise liquor</i>	10	15	<b>GRAND MARNIER</b> <i>Orange flavoured Cognac</i>	14	20	
<b>FRANGELICO</b> <i>Hazelnut liquor</i>	11	17	<b>L'IMPÉRIAL</b> <i>Roméo's gin martini</i>	15	21	
<b>AMARETTO</b> <i>Almond liquor</i>	11	17	<b>OFFLEY</b> <i>Porto</i>	REI TAWNY 10	10 YEARS 14	20 YEARS 20
<b>BAILEYS</b> <i>Irish Whisky Cream</i>	11	17	<b>HENNESSY</b> <i>Cognac</i>	V.S. 13	V.S.O.P. 15	X.O. 25
<b>STINGER</b> <i>Cognac and mint cream</i>	11	17	<b>GRAPPA</b> <i>Italian Brandy</i>		TIGNAELLO 20	SASSICAIA 22
<b>COCO COGNAC</b> <i>Cognac and coffee liquor</i>	11	17	<b>JOHNNIE WALKER</b> <i>12 years Scotch Whisky</i>	RED 10	BLACK 12	BLUE 27
<b>GODFATHER</b> <i>Scotch and Amaretto</i>	11	17	<b>CHIVAZ REGAL</b> <i>Scotch Whisky</i>		12	
<b>WHITE RUSSIAN</b> <i>Vodka, coffee liquor and fresh cream, served on ice</i>		11	<b>GLENFIDDICH</b> <i>Scotch Whisky</i>		13	
<b>BLACK RUSSIAN</b> <i>Vodka, coffee liquor, served on ice</i>		11	<b>BOWMORE</b> <i>Scotch Whisky</i>		13	
<b>CALVADOS</b> <i>Cider Brandy</i>	12	18				