

Portofino Restaurant & Bar

Seattle Restaurant Week

Two Course Lunch \$20

Choice of appetizer and entree or entree and dessert

Appetizer

CHEESE BREAD

served with marinara

FRIED RAVIOLI

Our Italian breaded cheese ravioli are deep-fried to taste and served with marinara dipping sauce.

PORTOFINO FRIES

Feta, oregano, parsley and drizzled with tzatziki.

Entree

SPAGHETTI

topped with our homemade bolognese or marinara sauce. Served with garlic bread.

FETTUCCHINE ALFREDO

tossed in creamy garlic alfredo sauce, parsley & parmesan. Served with garlic bread.

GREEK SALAD

fresh greens, tomatoes, cucumbers, onions, kalamata olives, pepperoncini & feta

MINI PIZZA

Pepperoni, Mozzarella or Hawaiian

Desserts

CREAM BRÛLÉE

Our homemade signature dessert, brittle caramelized with smooth, creamy custard beneath and seasonal berries.

TIRAMISU

Layers of ladyfingers soaked in a tiramisu sauce, layered with cream & mascarpone cheese, finish with a dusting of cocoa

CHEESECAKE

Traditional, smooth cream cheese filling baked into buttery graham cracker crust, seasonal berry sauce & fresh berries

3 Course Dinner \$35

Appetizer

BRUSCHETTA BREAD

tomato, mozzarella & basil served with marinara

CALAMARI

squid served with sweet chili dipping sauce

FRIED RAVIOLI

Our Italian breaded cheese ravioli are deep-fried to taste and served with marinara dipping sauce.

Entree

RISOTTO

Italian rice, asparagus, basil pesto

OLD FASHIONED CHICKEN RAVIOLI

stuffed with chicken rosemary, garlic sautéed in butter with basil, parsley & parmesan. Served with garlic bread.

ANTIPASTI SALAD

fresh greens, salami, pepperoni, Canadian bacon, tomatoes, cucumbers, black olives & parmesan

SMALL PIZZA

Choice from pizza

Dessert

CHEESECAKE

Traditional, smooth cream cheese filling baked into buttery graham cracker crust, seasonal berry sauce & fresh berries

CREME BRULEE

Our signature dessert, brittle caramelized smooth, creamy custard beneath & seasonal berries

TIRAMISU

Layers of ladyfingers soaked in a tiramisu sauce, layered with cream & mascarpone cheese, finish with a dusting of cocoa

Cocktail Upgrades \$15

MAKERS MARK OLD FASHION>> SECRETARIAT

Markers Mark, sweet & dry vermouth and mint

HORNITOS DRINK>>> HOUSTON STYLE MARGARITA

Hornitos, triple sec, fresh orange, lime and mint

** No Substitutions. Dine-in only If you have a particular food allergy please let us know when ordering. Consuming raw or undercooked foods may increase your risk of food-borne illness. **