

PORTO VIVO

UPGRADE OPTIONS 2

APPETIZERS

CRISPY CRAB CAKE, CHIPOTLE-TOMATO AIOLI AND SEASONAL GREENS

JUMBO SHRIMP COCKTAIL WITH HORSERADISH TOMATO SAUCE

POACHED MAINE LOBSTER TAIL ON LOBSTER TABOULEH, TOMATO COULIS
\$9 ADDITIONAL

SEARED BEEF CARPACCIO, ARUGULA AND PARMESAN CHEESE

ENTREES

MEAT

GRILLED FILET MIGNON WITH BLUE CHEESE CRUST, PORT WINE SAUCE, DAUPHINOISE POTATOES,
GRILLED ASPARAGUS AND CIPOLLINI ONIONS

\$12 ADDITIONAL

VEAL CHOP VALDOSTANA, PROSCIUTTO, FONTINA AND EGGPLANT

\$9 ADDITIONAL

ROAST RACK OF LAMB WITH HERBED CRUMBS AND ROSEMARY SAUCE, PARMESAN GRILLED
ASPARAGUS, FINGERLING POTATOES AND CARAMELIZED ONION

\$14 ADDITIONAL

FISH

SEARED SEA SCALLOPS, WITH SWEET CORN, CHANTERELLE RISOTTO,
ARUGULA SALAD AND ROASTED RED PEPPER SAUCE

PAN SEARED HALIBUT WITH COCKLES, ZUCCHINI, AND PORCINI MUSHROOM IN BROOD

GRILLED SWORD FISH WITH BLACK TRUFFLE RISOTTO, RED GRAPE AND PARSLEY SALAD

\$12 ADDITIONAL

PASTA ~ RISOTTO

SAUTÉED SHRIMP OVER PARSLEY RISOTTO AND BLOOD ORANGE SAUCE

LOBSTER RAVIOLI, SERVED WITH LOBSTER SAUCE, PEAS AND PROSCIUTTO

\$12 ADDITIONAL

FETTUCINE WITH LOBSTER AND SHRIMP ARRABIATA

\$14 ADDITIONAL