

ANTIPASTI

Melon e Prosciutto

Calamari Fritti

Stuffed Clams Anthony

Stuffed Mushrooms

Mozzarella in Carrozza

Eggplant Rollatini

Crab Cake

Capers and Mustard

Shrimp

Wrapped in Prosciutto and Mozzarella

INSALATE

String Bean Tomato e Provolone

Calamari or Scungilli Salad

Spinach a la Caesar

Onions, Tomatoes, Chopped Egg, Bacon, Caesar Dressing

Portobello Del Bosco

*Grilled Portobello, Roasted Peppers over Arugula
in a Balsamic Vinaigrette*

ZUPPA

Pasta e Fagioli

Lentils and Pasta

Escarole and Beans

Escarole and Meatballs

Straciatella Fiorentina

Soup of the Day

LIGHT AND EASY

Whole Wheat Pasta

*Oven Roasted Tomatoes, Oil and Garlic, Leaf Spinach,
Grilled Chicken*

Veal Palliard

Over Arugula and Tomatoes

Grilled Filet of Red Snapper

Topped with Tomatoes and Capers in a Balsamic Vinaigrette

SIDE ORDERS

*Sauteed Mushrooms, Broccoli, Spinach, Broccoli Rabe,
Escarole, Fried Zucchini*

*We will be more than happy to accommodate
any special dietary requests that you may have...*



PORTOBELLO

It is our sincerest desire to present you
with the finest food, prepared individually to your order,
with infinite care and attention to detail.

We thank you for your patronage and look forward
to serving you many times in the future.

RELAX AND ENJOY



PORTOBELLO

175 Ramapo Valley Road, Oakland, NJ 07436

CUCINA RUSTICA

SANDWICHES

Chicken Parmigiana
Mozzarella and Tomato Sauce

Sliced Sirloin Steak
Served on Crispy Toast

Sliced Steak
Broccoli Rabe, Provolone on Garlic Bread

Italian Frittata
Sausage, Peppers, Potatoes and Mozzarella

Grilled Cheese
With Tomato, Ham and Mushrooms

Meatballs or Sausage
Peppers and Onions

Veal Cutlet
Arugula, Tomato and Onion

Grilled Chicken Breast
Cheddar, Bacon, Lettuce and Tomato

PASTA SPETTACOLO

Pollo e Fagioli
Prosciutto, Cannellini Beans, Spinach and Grilled Chicken Breast over Linguini

Penne Primavera
Bits of Chicken, many Vegetables in a Red, White, or Pink Sauce

Rigatoni Zingara
Eggplant, Hot Cherry Peppers, Olives, Capers, and Mushrooms

Capellini Marechiaro
Clams, Mussels, Shrimp, Calamari, Scungilli, Fresh Basil, Marinara Sauce

Tortellini Buscalula
Prosciutto, Peas and Onions in a Mushroom Cream Sauce

Fusilli Chicken
Broccoli Rabe, Garlic and Olive Oil

Rigatoni with Sausage and Broccoli

Risotto with Lobster and Asparagus

Capellini, Arugula and Shrimp
Lump Crabmeat, Tomatoes, Oil and Garlic

Shells alla Casalinga
Pasta, Chunks of Chicken, and Cannellini Beans with Escarole

AL FORNO

Luncheon Entrees served with a House Salad

Cannelloni
With Veal and Spinach

Vegetable Lasagna

Eggplant Parmigiana

Homemade Cheese Ravioli

Stuffed Bell Pepper

Eggplant Lasagna

Zucchini Farcti
Italian Squash filled with Prosciutto, Mozzarella and Bread Stuffing



PIATTI FREDDI

Cajun Chicken Salad
Chunks of Cajun Chicken Breast a Large Salad with Bleu Cheese Crumbles

Sesame Chicken Fingers
Over Caesar

Grigliata di Verdure
Grilled vegetables with goat cheese

Prosciutto di Parma Tri-colore
Imported Prosciutto, Asparagus, Mozzarella and Roasted Peppers

Italian Steak Salad
Romaine, Mozzarella, Roasted Peppers, Tomatoes, Onion, Grilled Portobello and Parmigiano in Caesar Dressing

Chef's Salad
Julienne of Meat and Cheese with Salad topped with Warm Chicken Outlet or Veal Cutlet or Broiled Breast of Chicken

Italian Salad
Mixed Greens, Shrimp, Artichoke Hearts, Tuna, Mozzarella, Sundried Tomatoes in a Vinaigrette

Smoked Salmon
Over Arugula with Capers and Horseradish Cream Sauce

Blackened Salmon Salad
Sliced Blackened Salmon over Romaine, Roasted Peppers, Portobello Mushrooms, Balsamic Vinaigrette

PIATTI DI MEZZO

Chicken or Veal Scaloppine Classico
Francese, Marsala or Piccata

Veal Stew
Over Fettuccine

Veal Braziola
Over Rigatoni

Roast Veal
With Lumpy Mashed Potatoes

Costoletta di Maiale
Broiled Pork Chops with Hot Cherry Peppers or Milanese Breaded and topped with Tomato Sauce

Pork Medallions Dijon
Shallots, Shitake and Dijon Mustard

Trippa Napoletana
Onion and Gaeta Olives in a Red Sauce

Spanish Shrimp
In Spicy Garlic Sauce

Shrimp in Hot Sauce

Homemade Meatloaf
With Lumpy Mashed Potatoes

Grilled Salmon
With Raspberry Sauce

Filetti di Sogliola
Flounder Broiled, Francese, Marechiaro or Stuffed

Blackened Tuna or Swordfish
Over Sautéed Spinach

Honey Breaded Chicken on Bone
Served with Lumpy Mashed Potatoes and Gravy

SPECIALITA DEL CUOCO

Pollo alla Griglia
Broccoli Rabe and Tuscan Potato Salad

Shrimp Caruso
Artichoke Hearts, Pink Sauce over Capellini

Shrimp
Scampi, Francese, Marinara, or Parmigiana over Capellini

Chicken Murphy
Chicken Tenders Sautéed with Sweet and Hot Peppers, Sausage

Swordfish Sicilliana
Mushrooms, Eggplant, Peppers and Gaeta Olives in Tomato Sauce

Filet Mignon and Chicken Arrabbiata
Cherry Peppers and Mushrooms

Veal or Chicken Parmigiana
Served with Linguini

Shrimp and Veal Francese

Vitello alla Francesca
Topped with Prosciutto, Eggplant, Mozzarella, Grilled Tomatoes and Peas

Pollo Saltimbocca
Prosciutto, Mozzarella and Artichoke Hearts over Leaf Spinach

Healthy Chicken and Shrimp Stir-Fry
Slices of Chicken with Shrimp and Str-fried Vegetables

Polenta Napoletana
Cheese, Garlic, Shitake, Italian Sausage and Broccoli Rabe

Sliced Filet Mignon
Marsala or Pizzaiola

Osso Buco Milanese
Veal Shank with Rigatoni or Risotto

Pollo Victoria
Breast of Chicken layered with Tomatoes, Ricotta and Mozzarella, Light Marinara Sauce

Chicken Cacciatore
Boneless Chicken, Mushrooms and Peppers over Rigatoni

BURGERS

Make your own Burger served with Lettuce, Tomato, Pickle and French Fries

Charbroiled Sirloin Burger

Sweet or Hot Sausage Burger

PASTA

Classics, a Modo Vostro
Any Shape Pasta, Any Sauce (Marinara, Bolognese, Pesto, Alfredo, Carbonara, Aglio e Oglio, Red or White Clam Sauce Amatriciana)

Gnocchi or Cavatelli
With Broccoli Florets and Sundried Tomatoes in Oil and Garlic

Ravioli d'Aragosta
Lobster Filled Ravioli in a Rose Sauce

