Appetizer Caldi (hot)

Garlic knots 5 dozen	35.00
Garlic Bread	35.00
Garlic Bread w/cheese	40.00
Sautéed spinach or broccoli In garlic and extra virgin olive	50.00 oil
Mozzarella Sticks	85.00
Fried Calamari	85.00

Mussels Napoletana 65.00 Sautéed in extra virgin olive oil and garlic with a touch of some fresh tomato Hot Antipasto for Two 115.00 Clams, mussels, shrimp, stuffed

eggplant, and stuffed mushrooms

Sautéed in extra virgin olive oil and garlic with a touch of some fresh

Clams Napoletana

tomato

Appetizers Freddi (cold)

Antipasto All Italiana 80.00	Roasted Peppers and 7	0.00
Served with meat, cheeses, and sotto	Mozzarella	
aceti	Roasted peppers & fresh mozza olive oil & garlic	rella in
Mozzarella Alla Caprese 65.00	-	
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Fresh buffalo mozzarella & tomato in olive oil & basil

Chef Salad 70.00

Dolci (Dessert)

Cannoli 55.00

S

Tiramisu 65.00

Cheese Cake 65.00

65.00

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



3736 E. Franklin Blvd. Gastonia 704-824-2143 PortofinoGaston.com

PORTOFINOS ITALIAN RESTAURANT



Each Tray CATERING Serves MENU 15 People



Pasta Choice of Cappellini, Linguini Fettuccini, Penne, or Spaghet	
Meatball or Sausage In tomato sauce	85.00
Bolognese Ground beef in a tasty tomat	70.00 to sauce
Garlic & Broccoli Fresh chopped broccoli with and extra virgin olive oil	70.00 garlic
Alla Panna Parmesan and Romano crear	70.00 n sauce
Primavera Broccoli, mushrooms, spinacl tomatoes with a white crean	
Sorrento Sautéed tomatoes and garlic fresh melted mozzarella	70.00 with
Del Boscaiola Parmesan cream sauce with prosciutto and peas	80.00
Puttanesca Sautéed mushrooms, tomato capers, and olives in a marina	
Arrabbiate Spice blend of olives, prosciu mushrooms in a marinara sa	
Tortellini Venice In a lemon cream sauce with lemons	100.00 zesty
Gnocchi Genovese In a pesto cream sauce	95.00

Al Forno (Oven Baked)

Cheese Ravioli, Ziti, 90.00 Lasagna, Manicotti, or Stuffed Shells

Eggplant Parmigiana 90.00 or Stuffed Eggplant Parmigiana

Pollo (Chicken) Choose sauce and served with choice of pasta or veggies

Parmigiana105.00Mozzarella cheese and tomato sauce

Alfredo I20.00 Parmesan cream sauce

MarsalaI 05.00Sautéed in marsala wine w/mushroom

Portofino125.00Sautéed onions, and mushrooms in a
white cream sauce

Piccata 105.00 White wine, lemon, mushrooms, capers, and garlic

Rossini 120.00 Sautéed spinach, sun dried tomatoes, and shiitake mushrooms in a sherry wine sauce

PortobelloI 20.00Roasted garlic, spinach, and portobellomushrooms in a marsala cream sauce

Cacciatore 90.00 Sautéed in olive oil, onions, tomatoes, and peas in a white wine sauce

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Vitello (Veal)

Choose sauce and served with choice of pasta or veggies

ParmigianaI 20.00Mozzarella cheese and tomato sauce

Contadina 125.00 Sautéed mushrooms, tomatoes, spinach with fresh melted cheese

Saltinbocca Alla 125.00 Romana Prosciutto, melted mozzarella, and spinach

Portobello 130.00 Roasted garlic, spinach, and portobello mushrooms in a marsala cream sauce

Pizzaiola 120.00 Sautéed in olive oil, fresh garlic, tomato, olives, capers, herbs, and white wine

Francese 120.00 Dipped in egg,, white wine, and lemon juice Pesce (Seafood)

Zuppa di Mussels120.00Mussels sautéed in red or white sauce
over linguini

Zuppa di Clams120.00Littleneck clams sautéed in red or
white sauce over linguini

Shrimp Scampi125.00Jumbo shrimp in a traditional olive oiland garlic scampi sauce

Calamari MarinaraI 10.00Calamari in fresh marinara

Shrimp Parmigiana 120.00 Jumbo shrimp topped with tomato sauce and melted mozzarella

Shrimp Francese 140.00 Jumbo shrimp dipped in egg, white wine and lemon juice

Shrimp Fra Diavolo 135.00 Shrimp with littleneck clams in a spicy marinara



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