

JORTOFINO'S Italian Restaurant

Gluten Free options and Catering are available. 711 SOUTH ANKENY BOULEVARD 515~630~0182



APPETIZERS

HOMEMADE BREAD ◆ \$4.95 Provolone cheese, tomato and garlic FRIED CHEESE STICKS (6) ◆ \$7 95 FRIED CALAMARI + \$10.95 FRIED SHRIMP + \$9.95 FRITO MIX • \$12.95 Shrimp, Calamari, Cheese Sticks SLICED ITALIAN SAUSAGE 🔶 \$7.95 BRUSCHETTA ♦ \$8.95 Fresh Tomatoes, Buffalo Mozzarella, Red Onion, Basil & Virgin Olive Oil on Toasted Garlic Bread BUFFALO WINGS (10) • \$10.95 Buffalo Mozzarella, Fresh Tomatoes, Basil, Olives & Roasted Peppers

SOUPS

MINESTRONECup 3.95Bowl 4.95Vegetables in a chicken brothPASTA FAGIOLICup 3.95Bowl 4.95Beans, scallions, onions in chicken brothSOUP OF THE DAYCup 3.95Bowl 4.95

SALADS Add Chicken 5.00 Add Shrimp(6) or Salmon 9.00 Salads are served with our House Tomato Vinaigrette, Creamy Parmesan, Italian, Creamy Garlic Italian, Ranch, French, Blue Cheese or Caesar

TOSSED SALAD • \$4.95 PORTOFINO'S SALAD • \$9.95 Lettuce, mozzarella cheese, olives, cucumbers, mushrooms & tomatoes

PASTA SPECIALS

Served with Tossed Salad or Soup Spaghetti, Ziti or Linguine in your choice of sauce.

LINGUINI PUTTANESCA • \$12.95 Tomatoes, black olives, green onions, capers, anchovies, garlic with marinara sauce LINGUINI WHITE CLAM SAUCE • \$13.95 Chopped clams sauteed with garlic basil in white wine sauce LINGUINI RED CLAM SAUCE • \$13.95 Chopped clams sauteed with garlic basil in white wine & fresh marinara sauce LINGUINI W MUSHROOMS GARLIC AND OIL • \$11.95 FETTUCCINI ALFREDO + \$11.95 Fettuccini pasta sauteed in alfredo sauce FETTUCCINI CARBONARA 🔶 \$13.95 Prosciutto & mushrooms sauteed in brandy cream alfredo sauce TORTELLINI ALA PANNA 🔶 \$12.95 Cheese filled pasta sauteed in our creamy pink sauce Cheese filled pasta sauteed green onions & mushrooms in our brandy cream sauce ZITI POMODORO \$13.95 Fresh diced tomato, garlic, basil, scallion, white onion in a sherry wine fresh marinara sauce over ziti pasta

HOMEMADE BAKED PASTAS

Served with tossed salad or soup. Substitute Alfredo Sauce \$1.50

PASTA SAMPLER • \$11.95 Lasagna, manicotti & cannelloni baked in tomato sauce topped with mozzarella

LASAGNA ◆ \$11.95 Layers of ground beef, ricotta cheese & pasta baked in tomato sauce topped with mozzarella

CANNELLONI • \$11.95 Pasta crepes stuffed with ricotta, ground beef & spinach baked in tomato sauce topped with mozzarella

MANICOTTI • \$11.95

Fresh pasta crepes filled with ricotta cheese baked in tomato sauce topped with mozzarella

CHEESE RAVIOLI • \$11.95 Pasta shells filled with ricotta cheese baked in tomato sauce

Ziti pasta baked in tomato sauce with ricotta topped with mozzarella BAKED TORTELLINI ◆ \$11.95

Cheese filled pasta baked in tomato sauce topped with mozzarella

EGGPLANT ROLLATINI • \$11.95 Fresh eggplant baked with tomato sauce, parmesan and ricotta topped with mozzarella

EGGPLANT PARMIGIANA • \$13.95 Fresh eggplant baked in tomato sauce topped with mozzarella, over spaghetti pasta.

HOUSE SPECIALTIES Served with tossed salad or soup

PASTA COMBO • \$15.95 Lasagna, manicotti, cannelloni, ziti & tortellini baked with marinara sauce & mozzarella cheese

POLO CAPRINO • \$17.95 Chicken breast sauteed with crab meat, garlic & basil in a brandy cream sauce over spaghetti pasta

CHICKEN CALABRESE \$17.95 Chicken breast sauteed with mushrooms, artichokes & roasted red bell peppers in brandy pink sauce over spaghetti pasta CHICKEN FLORENTINE \$17.95

Chicken breast sauteed with fresh spinach, mushrooms & garlic in brandy cream sauce over spaghetti pasta

CHICKEN & SHRIMP MILANESE • \$17.95 Red bell peppers, spinach, garlic, basil in brandy cream sauce over spaghetti pasta

> LOBSTER RAVIOLI ◆ \$19.95 Chopped shrimp sauteed with fresh tomatoes, garlic & basil in a lobster base with brandy pink sauce

VEAL AND SHRIMP CAPRI • \$19.95 Veal sauteed with two jumbo shrimp, fresh mushrooms, tomatoes, garlic & basil in brandy pink sauce over linguini pasta

GRILLED SALMON W/MIXED VEGETABLES • \$16.95 GRILLED CHICKEN W/MIXED VEGETABLES • \$13.95

VEAL

Served with tossed salad or soup

Veal sauteed with capers in white wine lemon sauce over spaghetti pasta

VEAL ALBANESE • \$17.95

Veal sauteed with mushrooms, scallions, tomatoes & artichokes in sherry wine sauce over spaghetti pasta

CHICKEN Served with tossed salad or soup

CHICKEN PARMIGIANA + \$16.95 Breaded chicken breast in marinara & topped with mozzarella cheese over spaghetti pasta

CHICKEN MARSALA • \$16.95 Chicken breast sauteed with fresh mushrooms & marsala wine sauce over spaghetti pasta

CHICKEN PICCATA ◆ \$16.95 Chicken breast sauteed with capers in a white lemon sauce over spaghetti pasta

Chicken breast sauteed with mushrooms, bell peppers, onion & basil in sherry wine & fresh marinara sauce over spaghetti pasta

CHICKEN SICILIANA • \$16.95 Chicken breast sauteed with mushrooms & artichokes in white wine lemon sauce over spaghetti pasta

CHICKEN DAMABIANCA • \$16.95 Chicken breast sauteed with mushrooms with brandy cream sauce over spaghetti pasta

CHICKEN TETRAZZINI ◆ \$16.95 Chicken breast sauteed with roasted red bell peppers in a white wine pink sauce over spaghetti pasta

CHICKEN FETTUCCINI ALFREDO + \$16.95 Sliced chicken with alfredo sauce over fettuccini pasta

SAUSAGE Served with tossed salad or soup

SAUSAGE & PEPPERS PARMIGIANA ◆ \$15.95 Sliced Italian sausage & bell peppers, sauteed in marinara sauce & topped with mozzarella cheese over spaghetti pasta

SAUSAGE PIZZAOLA 🔶 \$15.95 Sliced Italian sausage sauteed with mushrooms, onions, basil & bell peppers in a sherry wine with marinara sauce over spaghetti pasta

SAUSAGE ARRABIATA • \$15.95 Sliced Italian sausage sauteed with garlic & basil in spicy brandy pink sauce over ziti pasta

STEAK AND SEAFOOD

Served with tossed salad or soup RIB EYE ALA GRIGLIA • \$26.95 Grilled steak, sauteed with mushrooms, garlic, oil & basil over spaghetti pasta

RIB EYE MARSALA • \$26.95 Grilled steak, sauteed with mushrooms in a marsala wine sauce over spaghetti pasta

NEW YORK STRIP • \$24.95 Gilled steak sauteed with shallots, garlic, basil, roasted potatoes & mixed vegetables in a burgundy wine sauce

SHRIMP SCAMPI • \$17.95

Shrimp sauteed with garlic & basil in a white wine lemon sauce with a touch of marinara over linguine pasta

SHRIMP ALFREDO • \$17.95 Shrimp sauteed in brandy wine with creamy alfredo sauce over fettuccini pasta

SHRIMP FLORENTINE • \$17.95 Shrimp sauteed with mushrooms, spinach, garlic in brandy pink sauce, topped with provolone cheese over linquini pasta

SHRIMP FRA DIAVOLO • \$17.95 Sauteed shrimp with garlic & basil in sherry wine spicy fresh marinara sauce

over linquini pasta

SALMON PICCATA • \$19.95 Salmon fillet sauteed with capers in white wine lemon sauce over linquini pasta

SALMON PRIMAVERA • \$19.95

Salmon fillet sauteed with two jumbo shrimp sauteed with shallots, sprinach, red peppers, carlic, and basil in a brandy cream sauce over linguine pasta

SALMON NEWBURG • \$19.95

Salmon fillet sauteed with chopped shrimp, diced tomatoes, garlic & basil in a lobster base, brandy pink sauce over linquini pasta

Snapper fillet sauteed with fresh tomatoes, mushrooms, white onion, garlic & basil in sherry wine sauce over linquini pasta

SEAFOOD COMBO + \$20.95

Mussels, calamari, scallops & shrimp sauteed garlic, basil & fresh marinara over linquini pasta

TILAPIA AND SHRIMP LIVORNESE • \$17.95

Tilapia Fillet sauteed with three shrimp, garlic, basil, capers, onions & black olives in sherry wine, fresh marinara sauce with linquini pasta

MAHI MAHI VENEDETO • \$19.95

Mahi Mahi sauteed with scallops, scallions, garlic & basil in brandy cream sauce over linquini pasta

PHILLY CHEESE STEAK ◆ \$11.95

Mushrooms, Peppers and Onions

HOT SUBS

- MEATBALL PARMIGIANA \$11 95
- CHICKEN PARMIGIANA \$11.95
- SAUSAGE & PEPPERS PARMIGIANA \$11.95 \$11.95
 - EGGPLANT PARMIGIANA
 - CHEESE CALZONE \$11.95 SAUSAGE CALZONE \$11.95
 - STOMBROLI MEAT \$11.95
 - STOMBROLI VEGGIE \$11 95
 - STROMBROLI MEAT & VEGGIE ٠ \$11.95

KIDS MENU

- SPAGHETTI MEATBALLS \$5.95
- SPAGHETTI MEAT SAUCE \$5.95 •
 - CHEESE RAVIOLI ♦ \$5.95
 - LASAGNA 🔶 \$5.95
 - MANICOTTI ٠ \$5.95
 - BAKED ZITI \$5.95

\$5.95

- CANNELLONI 🔶 \$5.95
- FETTUCCINI ALFREDO + \$5.95
- CHICKEN FETTUCCINI ALFREDO + \$5.95
 - KIDS MAC & CHEESE •
- CHICKEN TENDERS (2) and Fries \$5.95

SIDE ORDERS

- MEATBALLS (2) OR SAUSAGE (3) \$3.95
 - ALFREDO SAUCE \$3.95
 - MARINARA SAUCE + \$2.95
 - **OLIVE OIL W/GARLIC** • \$2.95
 - SALAD DRESSING ٠ \$1.00
 - SIDE CHICKEN 🔶 \$4.95
 - FRENCH FRIES + \$3.95

DESSERT

- NEW YORK CHEESE CAKE (PLAIN) \$4.95
 - TIRAMISU \$6.95 ٠
- CANNOLI TRADITIONAL ITALIAN DESSERT ٠ \$4.95
 - ITALIAN CREAM CAKE ٠ \$6.95
 - CHOCOLATE CAKE ٠ \$6.95
 - LIMONCELLO MASCARPONE CAKE \$6.95

BEVERAGES

COKE, DIET COKE, MELLOW YELLOW SPRITE, MR.PIBB LEMONADE, FANTA RASPBERRY TEA, UNSWEET ICED TEA HOT TEA, COFFEE

PIZZA All Pizza Made with Grande Mozzarella Cheese				
	Personal 10″	Small 12"		Large 16"
Cheese Pizza	\$7.95	\$9.95	\$10.95	\$11.95
Build your own \$2.00 per topping				
Portofino's Spe	cial \$10.95	\$14.95	\$15.95	\$16.95
Pepperoni, Sausage, Hamburger, Canadian Bacon, Green Pepper, Black Olive, Onions & Mushrooms				
Meat Lovers	\$10.95	\$14.95	\$15.95	\$16.95
Pepperoni, Sausage, Hamburger & Canadian Bacon				
Vegetables	\$10.95	\$14.95	\$15.95	\$16.95
Green Pepper, Black Olive, Mushrooms & Tomatoes				
Hawaiian	\$9.95	\$11.95	\$12.95	\$14.95
Canadian Bacon & Pineapple				
Margarita	\$9.95	\$11.95	\$12.95	\$14.95
Mozzarella Cheese, Fresh Tomato Sauce, Basil, Olive Oil & Romano Cheese				
BBQ	\$10.95	\$14.95	\$15.95	\$16.95
BBQ Chicken with Mozzarella Cheese				
Chicken Alfred	o \$10.95	\$14.95	\$15.95	\$16.95
Chicken, Alfredo Sauce with Mozzarella & Romano Cheese				
White	\$9.95	\$11.95	\$12.95	\$14.95
Ricotta with Mozzarella & Romano Cheese (no sauce)				
Buffalo	\$10.95	\$14.95	\$15.95	\$16.95
Chicken with Mozzarella Cheese & Spicy Buffalo Sauce				
Sofia Loren	\$11.95	\$15.95	\$16.95	\$17.95
Mozzarella Cheese, Sliced Tomatoes, Tomato Sauce, Fresh Chopped Garlic Basil, Olive Oil & Romano Cheese				

Pizza Toppings

Extra Cheese Pepperoni Sausage Hamburger Canadian Bacon Onions Green Peppers Mushrooms Jalapenos Tomatoes Black Olives Anchovies Spinach