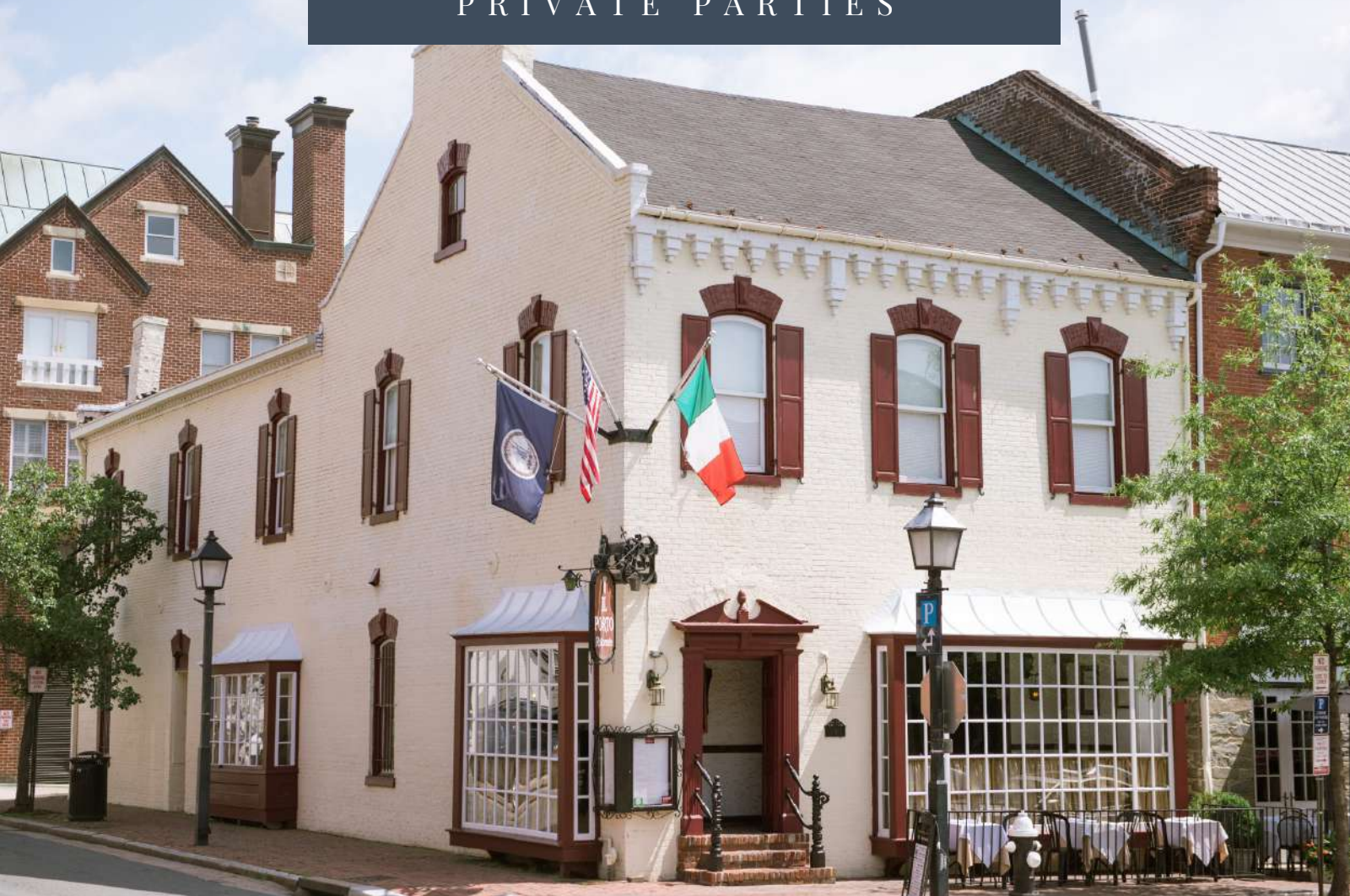




# Il Porto Ristorante

PRIVATE PARTIES







MAKING  
MEMORIES AND  
SERVING  
HOMEMADE  
PASTA SINCE 1973







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# Il Porto Ristorante

## Private Parties Menu

### Salad & Fresh Bread

*Il Porto's famous house salad served with homemade Italian dressing and fresh homemade bread*

### Entrees

#### **POLLO MARSALA**

*Fresh boneless breast of chicken and mushrooms sautéed in a marsala wine sauce*

#### **GAMBERI ALLA MARINARA**

*Shrimp and chopped clams sautéed in extra virgin olive oil, garlic, parsley and wine in a zesty red sauce served over capellini pasta*

#### **PENNE ALLA ROMANA CON FUNGHI**

*Penne pasta sautéed with sweet, mild Italian sausage and mushroom in a cream tomato sauce*

#### **FETTUCCINE ALFREDO**

*Homemade fettuccine in a classic cream, alfredo sauce*

### Desserts

#### **HOMEMADE TIRAMISU**

*Italian mascarpone with marsala liqueur & sponge cake soaked in Kahlua & espresso, topped with stripes of chocolate*

*This menu is priced at \$59.00 for Dinner and \$49.00 for Lunch, exclusive of 20% for service and 11% for city and state taxes.*

*Thank you for choosing Il Porto!*



# Il Porto Ristorante

## Private Parties Sample Menu 2

### **Salad & Fresh Bread**

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*Il Porto's famous house salad served with homemade Italian dressing and fresh homemade bread*

### **Entrees**

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#### **VITELLO ALLA PARMIGIANA**

*Fresh milk fed veal scaloppini with mozzarella cheese and tomato sauce*

#### **POLLO MARSALA**

*Fresh boneless breast of chicken and mushrooms sautéed in a marsala wine sauce*

#### **PESCE FRESCO**

*Fresh grilled salmon, hand filleted in-house daily served with side of risotto primavera*

#### **CAPELLINI PRIMAVERA**

*Fresh homemade angel hair pasta with fresh julienne vegetables and mushrooms served in a light red or white wine sauce*

### **Desserts**

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#### **HOMEMADE TIRAMISU**

*Italian mascarpone with marsala liqueur & sponge cake soaked in Khalua & espresso, topped with stripes of chocolate*

#### **SPUMONI BOMBA**

*Strawberry, pistachio and chocolate gelato all coated with chocolate and drizzled with white chocolate*

*This menu is priced at \$69.00 for Dinner and \$59.00 for Lunch, exclusive of 20% for service and 11% for city and state taxes.*

*Thank you for choosing Il Porto!*





# Il Porto Ristorante

## Private Parties Sample Menu 3

### **Salad & Fresh Bread**

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*Il Porto's famous house salad served with homemade  
Italian dressing and fresh homemade bread*

### **Entrees**

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#### **LAMB CHOPS**

*Grilled lamb chops topped with mushrooms and red wine  
reduction sauce served with a side of risotto primavera*

#### **SCALOPPINE AL MARSALA**

*Fresh milk fed veal scaloppini and mushrooms sautéed in a marsala wine sauce*

#### **POLLO PRIMAVERA**

*Fresh boneless breast of chicken sautéed in mushroom  
and white wine sauce with fresh julienne style vegetables*

#### **PESCE FRESCO**

*Fresh grilled salmon, hand filleted in-house daily served with side of risotto primavera*

#### **CAPELLINI PRIMAVERA**

*Fresh homemade angel hair pasta with fresh julienne vegetables  
and mushrooms served in a light red or white wine sauce*

### **Desserts**

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#### **HOMEMADE TIRAMISU**

*Italian mascarpone with marsala liqueur & sponge cake soaked in  
Kahlua & espresso, topped with stripes of chocolate*

#### **SPUMONI BOMBA**

*Strawberry, pistachio and chocolate gelato all coated  
with chocolate and drizzled with white chocolate*

#### **CHOCOLATE BAVARIAN RASPBERRY**

*Layers of gluten free chocolate cake, filled with rich chocolate  
Bavarian and Raspberries. Decorated with edible silver leaves*

*This menu is priced at \$79.00 for Dinner and \$69.00 for Lunch,  
exclusive of 20% for service and 11% for city and state taxes.*

*Thank you for choosing Il Porto!*



# Il Porto Ristorante

## Antipasti Platters

~ Appetizers ~

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### **ANTIPASTO DELLA CASA...\$139.95**

*Assorted Italian meats, cheese, marinated vegetables  
& anchovies served on a bed of romaine lettuce*

### **CALAMARI FRITTI...\$159.95**

*Lightly fried calamari with a side of  
red marinara sauce*

### **BURATTA ALL CAPRESE...\$139.95**

*Italian fresh mozzarella with a soft center served with  
sliced fresh tomatoes, fresh basil leaves, extra virgin  
olive oiled balsamic glaze*

### **PORTOBELLO CON BURRATA...\$139.95**

*Fresh sliced portobello mushroom broiled  
with garlic and olive oil*

### **COCONUT SHRIMP...\$159.95**

*Lightly fried shrimp dusted in coconut flakes served  
with sweet spicy orange marmalade*