

AL PORTO

RESTAURANT GRILL

STARTERS

- INSALATA CAESAR - 30ec
ROMAINE HEARTS, GARLIC CROUTONS, PARMESAN, ANCHOVIES, CAESAR DRESSING
- INSALATA MISTA - 30ec
MIXED GREENS, TOMATOES, BLACK OLIVES, FRESH MOZZARELLA, RED ONIONS, CHICKPEAS, CARROTS, ITALIAN VINAIGRETTE
- OLIVES - 30ec
GREEN OLIVES, FLAT BREAD, OLIVE OIL
- BRUSCHETTA - 30ec
CROSTINI, TOMATO, GARLIC, OLIVE OIL, BASIL, PARMIGIANO
- CAPRESE - 35ec
TOMATO, MOZZARELLA, BASIL, OLIVE OIL
- CALAMARI FRITTI - 35ec
SQUID, GARLIC MAYONNAISE, LEMON
- SMOKED MARLIN CARPACCIO - 40ec
SMOKED MARLIN, OLIVE OIL, LEMON, CARPES
- BEEF CARPACCIO - 40ec
RAW BEEF, OLIVE OIL, ARUGULA, PARMIGIANO
- SHRIMP SALAD - 45ec
LETTUCE, ONION, CARROT, TOMATO, SHRIMP, BALSAMIC & OLIVE OIL

LEGGERA PIZZA

Made with whole wheat thinner, crispier romana dough with a rocket ricotta salad and balsamic on top. all pizzas can be made gluten free, just ask.

- VERDURA LEGGERA - 40ec
LIGHT MOZZARELLA, EGGPLANT, MUSHROOMS, ARTICHOKE, OLIVES, PESTO
- POLLO LEGGERA - 40ec
LIGHT MOZZARELLA, CHICKEN, CARAMELIZED ONIONS

PIZZAS

- MARCHERITA - 30ec
MOZZARELLA, BASIL
- NAPOLITAINA - 40ec
FRESH TOMATOES, FRESH MOZZARELLA, ANCHOVIES, BASIL
- GIOVANNI - 40ec
MOZZARELLA, CHICKEN, FETA, TOMATOES, PESTO
- FRUITI DI MARE - 40ec
MUSSELS, CLAMS, CALAMARI, TOMATOES, PARSLEY, MOZZARELLA
- DIABOLO - 40ec
SPICY ITALIAN SAUSAGE, PEPPERONI, RED ONIONS, JAPALENOS, MOZZARELLA
- BIANCA - 40ec
MOZZARELLA, GARLIC CREAM SAUCE, CHICKEN, BACON, TOMATOES, CHILI FLAKES
- PEPPERONI - 40ec
MOZZARELLA, PEPPERONI
- PROSCIUTTO - 40ec
MOZZARELLA, DRY CURED HAM, ARUGULA, OLIVE OIL
- FLORENTINE - 40ec
MOZZARELLA, MUSHROOM, GOAT CHEESE, SPINACH
- HAWAIIAN - 40ec
MOZZARELLA, HAM, PINEAPPLE
- ALL AMERICAN - 40ec
MOZZARELLA, PEPPERONI, CHORIZO, ONION, MUSHROOM
- QUATTRO FORMAGGI - 40ec
MOZZARELLA, GORGONZOLA, PARMIGIANO, FETA
- MEXICAN - 40ec
GROUND BEEF, CHICKEN, JALAPEÑO, ONION, PEPPERS, PARSLEY
- CALZONE - 40ec
MOZZARELLA, PARMIGIANO, RICOTTA, PEPPERS, ONIONS, ITALIAN SAUSAGE

SIDES - 15ec EACH

- HOUSE SALAD - RUCOLA SALAD - FRENCH FRIES - HOMEMADE BREAD
GARLIC BREAD

PASTA

- PAPPARDELLE AL POLLO - 40ec
GRILLED CHICKEN, MUSHROOMS, CREAM SAUCE
- SPAGHETTI ALLA BOLOGNESE - 40ec BEEF RAGU
- FETTUCCHINE CARBONARA - 45ec
BACON, EGG, CREAM SAUCE
- BEEF LASAGNE - 50ec
BOLOGNESE, BECHEMAL, MOZZARELLA
- TAGLIATELLE ALLA MARINARA - 55ec
MUSSELS, CLAMS, SQUID, FRESH FISH, TOMATO SAUCE
- SPAGHETTI VONGOLE - 60ec
CLAMS, WHITE WINE, OLIVE OIL, TOMATOES
- LOBSTERS PASTA - 70ec

MEET & FISH

- POLLO PARMIGIANA - 50ec
BREADED CHICKEN, PARMESAN, SPAGHETTI POMODORO
- POLLO ALLA ROMANA - 55ec
CHICKEN, PROSCIUTTO, MOZZARELLA, MUSHROOM, CREAM SAUCE, POTATOES WEDGES
- CATCH OF THE DAY - 70ec
FILLED, PESTO SAUCE
- LOBSTER THERMIDOR - 95ec
LOBSTER, MUSHROOM, WHITE WINE, ONION, BASIL, GARLIC TOPPED MOZZARELLA

ON THE GRILL

- STEAK STRIPLOIN 8oz - 70ec
- RIB EYES STEAK 10oz - 85ec
- BEEF TENDERLOIN 8oz - 95ec
- T BONE STEAK 12oz - 95ec
- COWBOY STEAK 24oz - 120ec
- SURF & TURF - 120ec (STEAK WITH SLICE OF LOBSTER)
- LAMB RACK - 80ec
- WHOLE LOBSTER - 100ec

Select your sauce : pepperoni or gorgonzola or mushrooms
Select your sides : french fries or potatoes wedges or vegetables

DESSERT

- ICE CREAM - 15ec
ASK YOUR SERVER
- TIRAMISU - 20ec
MASCARPONE, LADYFINGERS, EXPRESSO, AMARETTO
- AFFOGATO - 20ec
VANILLA ICE CREAM, EXPRESSO
- NUTELLA MOUSSE - 20ec
- CRÈME BRÛLÉE - 20ec
- DESSERT OF THE DAY - 20ec
ASK YOUR SERVER

COFFEE

- BY NESPRESSO
- EXPRESSO OR MACCHIATO - 8ec
- DOUBLE ESPRESSO - 12ec
- AMERICANO - 10ec
- CAPPUCCINO - 12ec
- EXPRESSO MARTINI - 18ec
ABSOLUT VODKA, KAHLUA, EXPRESSO
- BAILEY'S COFFEE - 18ec
BAILEY'S, COFFEE, MILK CREAM
- IRISH COFFEE - 18ec
IRISH WHISKY, COFFEE, CANE SUGAR, MILK CREAM
- B52 COFFEE - 18ec
BAILEY'S, KAHLUA, GRAND MARNIER, COFFEE, MILK CREAM

NONALCOHOLIC COCKTAILS

- 12ec
- FRUIT PUNCH
PINEAPPLE JUICE, ORANGE JUICE, LIME JUICE, GRENADINE
- CRUSH
COCONUT, LIME, MANGO, PASSION FRUIT OR STRAWBERRY

COCKTAILS

- 18ec
- RUM PUNCH
ENGLISH HARBOR 5 YEARS, PINEAPPLE JUICE, ORANGE JUICE, GRENADINE
- MOJITO CLASSIC OR PROSECCO
BACARDI, BROWN SUGAR, LIME, FRESH MINT SORA OR PROSECCO
- WHITE RUSSIAN
ABSOLUT VODKA, KAHLUA, HEAVY CREAM
- MANGO OR PASSION FRUIT DAIQUIRI
ENGLISH HARBOR 5 YEARS, MANGO OR PASSION FRUIT
- OLD FASHION
ENGLISH HARBOR 5 YEARS, BROWN SUGAR, FRESH SQUEEZED LIME, BITTERS, NUTMEG
- NEGRONI
BOMBAY GIN, CAMPARI, RED MARTINI
- PINA COLADA
ENGLISH HARBOR 5 YEARS, CAVALIER GOLD RUM, PINEAPPLE JUICE, COCONUT CREAM
- SEX ON THE BEACH
SOBIESKI VODKA, MELON LIQUOR, CHAMBORD, PINEAPPLE JUICE, CRANBERRY JUICE
- MARGARITA
TEQUILA, TRIPLE SEC, LIME JUICE
- CAIPIRINHA
CACHAÇA 51, LIME, BROWN SUGAR
- TEQUILA SUNRISE
TEQUILA, ORANGE JUICE, GRENADINE
- LONG ISLAND ICED TEA
VODKA, GIN, WITHE RUM, TRIPLE SEC, TEQUILA, LIME JUICE, COKE
- BLUE HAWAIIAN
ENGLISH HARBOR 5 YEARS, CURAÇAO BLUE, COCONUT MILK
- COSMOPOLITAIN
SOBIESKI VODKA, GRAND MARNIER, CRANBERRY, LIME JUICE
- SINGAPORE SLING
BOMBAY GIN, GRENADINE, ORANGE JUICE, LIME JUICE
- AL PORTO
ENGLISH HARBOR 5 YEARS, VODKA ABSOLUT, BLUE CURAÇAO LIQUEUR, LIMONADE

WINES

Whites

- HOUSE SAUVIGNON
BLANC, CHILE
GLASS - 12ec BOTTLE - 50ec
- HOUSE PINOT GRIGIO,
ARGENTINA
GLASS - 14ec BOTTLE - 60ec
- CHARDONNAY ARDECHE,
LOUIS LATOUR, FRANCE
GLASS - 16ec BOTTLE - 85ec
- MACON VILLAGE, FRANCE
BOTTLE - 90ec
- GAVI, ITALY
BOTTLE - 95ec
- CHABLIS, FRANCE
BOTTLE - 130ec

Reds

- HOUSE RED CABERNET
SAUVIGNON, CHILE
GLASS - 12ec BOTTLE - 50ec
- MONTEPULCIANO
D'ABRUZZO, ITALY
GLASS - 14ec BOTTLE - 60ec
- PINOT NOIR, FRANCE
GLASS - 16ec BOTTLE - 75ec
- MALBEC, ARGENTINE
GLASS - 16ec BOTTLE - 75ec
- RESALSO EMILIO MORO
SPAIN
BOTTLE - 80ec

- COTES DU RHONE, FRANCE
BOTTLE - 85ec
- PEPPOLI, ANTINORI, ITALY
BOTTLE - 95ec
- BOURGOGNE GAMAY
LOUIS LATOUR, FRANCE
BOTTLE - 115ec
- CHATEAU ESCOT CRU
BOURGEOIS MEDOC 2010
BOTTLE - 145ec

Rosé

- HOUSE ROSÉ, FRANCE
GLASS - 12ec BOTTLE - 50ec
- MINUTY "M", FRANCE
GLASS - 18ec BOTTLE - 80ec
- MAGNUM - 150ec
- MAGALI, ST-ANDRE DE
FIGUIERE, FRANCE
BOTTLE - 95ec

BUBBLES

- PROSECCO "ERFO"
BY SARTORI
GLASS - 18ec BOTTLE - 85ec
- CHAMPAGNE PERRIER JOUET
BOTTLE - 235ec

PRICES IN EC DOLLARS,
15% ABST NOT INCLUDED
10% SERVICE CHARGE WILL BE ADDED
- ONE BILL PER TABLE -

AL PORTO RESTAURANT
PORTOFINO BUILDING, JOLLY HARBOUR,
OPP THE GOLF COURSE
Monday - Sunday: 05:00 - 12:00
Info: Reservations : +1 268-562-7848
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