

STARTERS

CHICKEN WINGS

6 PIECES - 11 OR 12 PIECES - 16

TOSSED IN SPICY BUFFALO OR SWEET GARLIC CHILI SAUCE

SERVED WITH CELERY, CARROTS,

AND HOUSE MADE BLUE CHEESE OR RANCH DRESSING

ROASTED CAULIFLOWER SPINACH DIP - 13

ROASTED CAULIFLOWER, CREAMY WHITE CHEDDAR & FONTINA CHEESE, SPINACH,

CHOPPED BACON, FRENCH BREAD CHIPS

CAPRESE FLATBREAD - 14

FRESH MOZZARELLA, ROMA TOMATO, BASIL AND ARUGULA,

PESTO SPREAD, BALSAMIC GLAZE

SOUTHERN SENSATION - 16

FRIED GREEN TOMATOES, CORN CHOWCHOW,

HERB SHRIMP, CAJUN REMOULADE

ARTISANAL CHEESE PLATTER - 20

MANCHEGO, FONTINA, AGED CHEDDAR, PEPPER JACK,

BOURSIN, FIG JAM, FRESH BERRIES, GRAPES, CIABATTA CRISP

POTATO CHORIZO EMPANADA - 14

SERVED WITH SRIRACHA AIOLI SAUCE

SHRIMP AND POLENTA - 16

FRIED POLENTA, SEARED SHRIMP,

WHITE BEAN FARRO ESCAROLE RAGOUT

SALADS

CLASSIC CAESAR SALAD - 14

CRISP ROMAINE, OVERNIGHT TOMATOES,

KALAMATA OLIVES, SHAVED PARMESAN,

HERB FOCACCIA CROUTON, CAESAR DRESSING

SPINACH AND ARUGULA - 14

STRAWBERRIES, SHAVED AGED CHEDDAR CHEESE, CANDIED PECANS,

RADISHES, STRAWBERRY VINAIGRETTE

CAPRESE SALAD - 14

MOZZARELLA LOG, VINE RIPENED TOMATO, ARUGULA,

SHAVE RED ONION, BALSAMIC GLAZE, FRESH BASIL LEAF

MIXED GREENS - 14

RADISHES, BABY TOMATOES, SHAVED RAINBOW CARROT,

CUCUMBERS, CRANBERRIES, BRIE CHEESE, CROUTONS,

FRESH SLICED PEARS, RED WINE VINAIGRETTE

WATERMELON CUCUMBER - 13

FRISEE, ARUGULA, WATERMELON RADISH, GOAT CHEESE,

SLICED ALMONDS, CHAMPAGNE VINAIGRETTE

MEATLESS OPTIONS

BEYOND BURGER - 15

PLANT BASED PATTY, VEGAN CHEDDAR CHEESE, LETTUCE, TOMATO, ONION,

AVOCADO, KOSHER PICKLES, FOCACCIA BUN

VEGETARIAN BLACK BEAN & QUINOA BURGER - 16

LETTUCE, TOMATO, ONION, AVOCADO, GARLIC AIOLI, FOCACCIA BUN

TRUFFLE CAULIFLOWER PIZZA - 15

CAULIFLOWER DOUGH PIZZA, PIZZA SAUCE, MOZZARELLA CHEESE, GRILLED ONIONS, CHERRY

TOMATOES, PORTOBELLO MUSHROOM, ARTICHOKE, MIXED GREENS, TRUFFLE OIL

EGGPLANT LASAGNA - 18

THIN LAYERED EGGPLANT, TOMATO SAUCE, MOZZARELLA CHEESE, PARMESAN CHEESE,

POTATO GNOCCHI, SUNDRIED TOMATO, ASPARAGUS, LEMON GARLIC BUTTER

RIGATONI DI PRIMAVERA - 16

ZUCCHINI, YELLOW SQUASH, CARROT, PORTOBELLO MUSHROOM, CHERRY TOMATO,

LEMON CAPER GARLIC WINE SAUCE

PASTA CUCINA

(SERVED FOR DINNER ONLY)

ENJOY OUR INTERACTIVE KITCHEN EXPERIENCE.

BE YOUR OWN CHEF WITH A VARIETY OF PASTAS, SAVORY SAUCES, & FRESH INGREDIENTS COOKED TO YOUR

SPECIFICATIONS. THE PASTA CUCINA EXPERIENCE IS ACCOMPANIED BY OUR FRESH GREENS SALAD BAR, GARLIC BREAD STICKS, & OUR DAILY SOUP SELECTION.

ADULTS - \$26.99

CHILDREN - \$15.00 (3YRS. - 9YRS.)

CHEF'S SPECIALTY

OCEAN BASS - 32

YUKON GOLD MASH POTATOES, LEEK BUTTER CREAM SAUCE, YELLOW AND GREEN BEANS

SWORDFISH - 32

PANCETTA, OLIVES, TOMATOES, ENGLISH PEAS, OVER FETTUCCINE CARBONARA

*GRILLED FILET MIGNON - 34

8 OZ FILET, MASH POTATOES, JUMBO ASPARAGUS & BABY CARROT, PORT WINE SAUCE

CHICKEN SALTIMBOCA - 25

CAULIFLOWER POTATO GRATIN, BABY CARROT, MARSALA MUSHROOM RAGOUT

HARBOR SEAFOOD PASTA - 37

WHITE FISH, SHRIMP, MUSSELS AND CLAMS, CHERRY TOMATOES, BUCATINI PASTA,

LEMON CAPER WINE SAUCE

*GRILLED RIB EYE - 36

YUKON GOLD MASH POTATO, OYSTER MUSHROOM, JUMBO ASPARAGUS & BABY CARROT,

HERB COMPOUND BUTTER

PLEASE INFORM US OF ANY DIETARY RESTRICTIONS SO WE MAY DO OUR BEST TO ACCOMMODATE YOUR NEEDS.

18% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE.

*CONSUMING RAW OR UNCOOKED POULTRY, SEAFOOD, SHELLFISH AND EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

LOEWS IS PROUD TO SERVE ONLY HFAC AND AMERICAN HUMANE CERTIFIED CAGE-FREE EGGS.

LOEWS PORTOFINO BAY HOTEL IS PROUD TO PARTNER WITH AND SUPPORT THE FOLLOWING FARMERS:

FROG SONG FROM WINTER PARK, CAHABA CLUB FARM FROM TAMPA AND SIXTY SOUTH SALMON.

SOUPS

CHICKEN DITALINI SOUP - 6

TUSCANY TOMATO SOUP - 7

SHAVED PARMESAN AND BASIL

SANDWICHES

ALL SANDWICHES ARE SERVED WITH

CHOICE OF HOUSE SALAD, FRUIT, OR FRIES

*CLASSIC BEEF BURGER - 18

BACON, GREEN LEAF LETTUCE, TOMATO,

RED ONION, KOSHER PICKLE, GARLIC AIOLI, FOCACCIA BUN,

CHEDDAR OR SWISS CHEESE

*MEDITERRANEAN BEEF BURGER - 19

ARUGULA, SHAVED CUCUMBERS, TOMATOES,

RED ONION, FETA CHEESE, CRISPY OLIVES,

TZATSIKI SAUCE, BRIOCHE BUN

*P & P BEEF BURGER - 18

ROASTED PORTOBELLO, GRILLED PINEAPPLE,

ARUGULA, TOMATO, RED ONION, BLUE CHEESE, BRIOCHE BUN

BAKED CAPRESE SANDWICH - 14

SLICED PROSCIUTTO, FRESH MOZZARELLA,

ROMA TOMATO, BASIL, PESTO SPREAD, KOSHER PICKLES,

FOCACCIA BREAD

TURKEY CLUB - 16

SMOKED TURKEY, SPICY CAPICOLA HAM, BACON,

SWISS CHEESE, LETTUCE, TOMATO,

SAGE AIOLI, KOSHER PICKLE, WHEAT OR MULTIGRAIN BREAD

*GRILLED SALMON - 18

TOMATO, RED ONION, BABY ARUGULA, CIABATTA BREAD,

CAPER & TARRAGON HONEY AIOLI

SUMMER GRILLED CHICKEN - 18

PEPPER JACK CHEESE, BACON, LETTUCE, TOMATO,

RED ONION, AVOCADO, TANGY SLAW, CIABATTA BREAD

EXECUTIVE CHEF: LEON TEOW

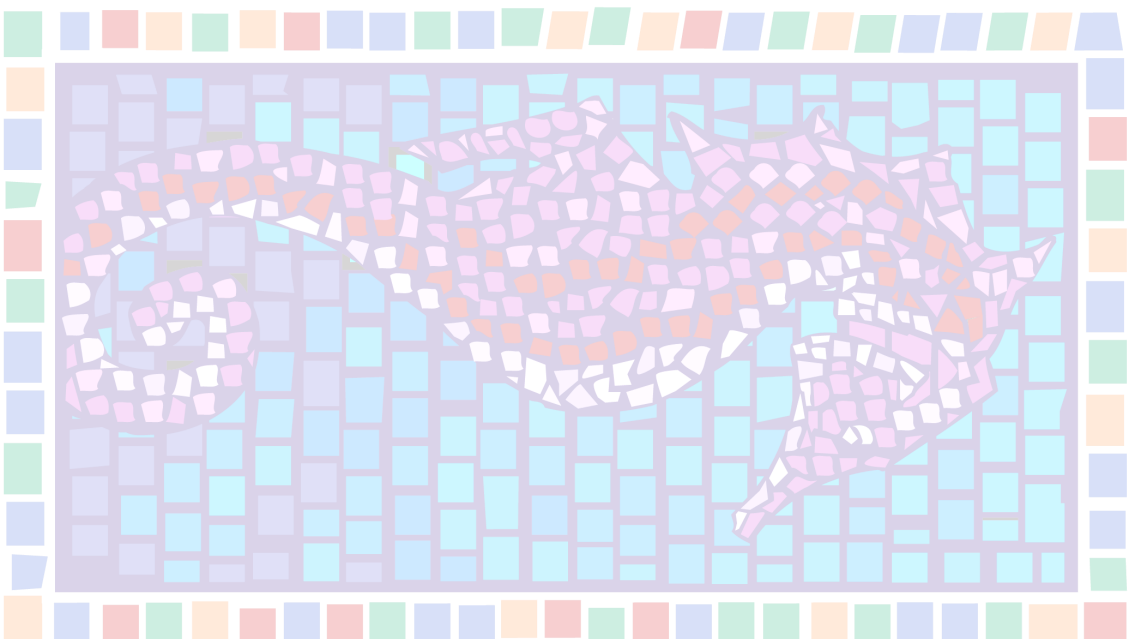
CHEF DE CUISINE: GAMALIER BURGOS

VEGETARIAN OPTIONS 

VEGAN OPTIONS 

GLUTEN FREE OPTIONS 

TRATTORIA



del
PORTO