



Happy Valentine's Day

A la Carte

first course

Antipasto Platter for one \$12.95
cured Italian meats, tiger prawns, provolone

or

Greek Salad \$12.95
Bell peppers, cucumber, red onion, cherry tomato, feta cheese, olive

or

Grill Scallops \$12.95
fennel avocado, pomegranate salad with passion fruit dressing

second course

meat

New York & Atlantic Lobster \$59.95
peppercorn sauce with mashed potato and seasonal vegetables

or

8oz Filet Mignon with Lobster \$59.95
choron sauce, mashed potato and seasonal vegetables

or

Rack of Lamb with Lobster \$59.95
dijon and herb crust, seasonal vegetables and mashed potato

seafood

Seafood cannelloni \$38.95
Scallop, prawns, halibut, with lobster base rose sauce with ricotta cheese

or

Scallops and Prawns \$39.95
seared jumbo scallops, prawns, sweet pea and saffron risotto, herb pernod butter

or

halibut with Two Grilled Prawns \$38.95
herbs butter sauce with baby scallops, seasonal vegetable, saffron risotto

pasta

Seafood Risotto \$31.95
prawns, mussels, clams, scallops, salmon, halibut

or

Linguine Pescatore \$31.95
prawns, mussels, clams, scallops, salmon, halibut

or

Fettuccini Buongustaio \$29.95
chicken, sweet pea, mushroom, garlic, alfredo sauce

or

Spaghetti Carbonara \$26.95
smoked guanciale, egg yolk, parmesan

third course

Chocolate Ganache \$8.95

or

Tiramisu \$8.95

or

NY cheese cake \$8.95



Happy Valentine's Day

Three Course Menu

Antipasto Platter for one

cured Italian meats, tiger prawns, provolone

or

Greek Salad

Bell peppers, cucumber, red onion, cherry tomato, feta cheese, olive

or

Grill Scallops

fennel avocado, pomegranate salad with passion fruit dressing

second course

meat \$69.95

New York & Atlantic Lobster

peppercorn sauce with mashed potato and seasonal vegetables

or

8oz Filet Mignon with Lobster

choron sauce, mashed potato and seasonal vegetables

or

Rack of Lamb with Lobster

dijon and herb crust, seasonal vegetables and mashed potato

seafood \$51.95

Seafood cannelloni

Scallop, prawns, halibut, with lobster base rose sauce with ricotta cheese

or

Scallops and Prawns

seared jumbo scallops, prawns, sweet pea and saffron risotto, herb pernod butter

or

halibut with Two Grilled Prawns

herbs butter sauce with baby scallops, seasonal vegetable, saffron risotto

pasta \$44.95

Seafood Risotto

prawns, mussels, clams, scallops, salmon, halibut

or

Linguine Pescatore

prawns, mussels, clams, scallops, salmon, halibut

or

Fettuccini Buongustaio

chicken, sweet pea, mushroom, garlic, alfredo sauce

or

Spaghetti Carbonara

smoked guanciale, egg yolk, parmesan

third course

Chocolate Ganache

or

Tiramisu

or

NY cheese cake

Please ask server for vegetarian or vegan options
Al Porto is Ocean Wise
Parties 6 and over are subject to an automatic 18% gratuity