

Ristorante Il Porto



7 The Boardwalk, Sparta, NJ 07871
(973) 729-9901
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Antipasti

BRUSCHETTA	\$7.95
<i>Crusty Toasted Italian Bread topped with Plum Tomatoes, Fresh Mozzarella, Basil and Olive Oil</i>	
PORTOBELLO VERONESE	\$7.50
<i>Portobello Mushrooms, topped with Prosciutto, Mozzarella and Demi-Glace Sauce</i>	
MOZZARELLA E RICOTTA FRITTA	\$7.50
<i>Ricotta and Fresh Mozzarella breaded and pan fried served on a Bed of Fresh Plum Tomatoes and Olives</i>	
COZZE ALLA PANNA	\$6.50
<i>New Zealand Mussels with Julienne Vegetables in Garlic Cream Sauce</i>	
ARANCINI DI RISO	\$6.75
<i>Sicilian Rice Croquettes stuffed with Prosciutto and Fresh Mozzarella served in a Tomato Cream Sauce</i>	
MOZZARELLA E PEPERONI ARROSTITI	\$7.50
<i>Fresh Mozzarella topped with Roasted Peppers drizzled with Extra Virgin Olive Oil</i>	
ZUPPA DEL GIORNO	Small - \$3.95 Large - \$5.25
<i>Soup of the Day</i>	

Insalate

INSALATA TRICOLORE	Small - \$4.50 Large - \$6.25
<i>Arugula, Radicchio, Belgian Endive and Romaine mixed with our own House Dressing, Plum Tomatoes and Pignoli Nuts</i>	
INSALATA CESARE	Small - \$4.50 Large - \$6.25
<i>Romaine tossed with Homemade Caesar Dressing, topped with Garlic Croutons and Parmesan Cheese</i>	
INSALATA IL PORTO	Small - \$4.75 Large - \$6.75
<i>Arugula, Radicchio, Belgian Endive and Romaine mixed with Celery, Mushrooms, Fresh Mozzarella and topped with Roasted Peppers in our own House Dressing</i>	

Pasta

CAPELLINI PESCATORE	\$18.75
<i>Shrimp, Scallops tossed with Angel Hair Pasta in a Lite Plum Tomato Sauce</i>	
RISOTTO DEL GIORNO	PRICE ACCORDINGLY
<i>Italian Arborio Rice Changes Daily</i>	
FETTUCINE GAMBERI AGLIO E BASILICO	\$18.75
<i>Sautéed Shrimp with Fresh Basil, Garlic in a Wine Sauce</i>	
RIGATONI E POLLO QUATTRO FORMAGGI	\$16.25
<i>Tenderloins of Chicken sautéed with four Cheeses and tossed with Rigatoni in a Tomato Cream Sauce</i>	
RIGATONI CON BROCCOLI E SALSICCIA	\$13.75
<i>Rigatoni Pasta tossed with Broccoli, Sausage, Sun-Dried Tomatoes in a Lite Plum Tomato Sauce</i>	
GAMBERI DE SANTORINI	\$18.75
<i>Sautéed Shrimp with Plum Tomatoes, Garlic and Feta Cheese in a Red Wine Sauce, served on pasta</i>	
BROILED SEA SCALLOPS	\$19.75
<i>with Lemon Butter Sauce</i>	

Specialita Della Casa

All House Specialties Served With Two Side Dishes

TAGLIATA DI MANZO	\$19.95
<i>Sautéed New York Sirloin with Fresh Herbs and Black Pepper served on a Bed of Tri-Color Salad</i>	
BRACIOLINE DI MAIALE AL VINO BIANCO	\$15.95
<i>Pork Chops in a White Wine Herb Demi-Glace Sauce</i>	
PESCE DEL GIORNO	PRICED ACCORDINGLY
<i>Catch of the Day</i>	
POLLO DE CHRISTINA CITRULLO	\$16.25
<i>Breast of Chicken, Roasted Lemons, Green Olives & Capers</i>	
POLLO DE CORDON BLEU	\$17.25
<i>Breast of Chicken with Prosciutto and Mozzarella Cheese in a Mushroom White Wine Sauce</i>	
POLLO DE BAROLO	\$16.75
<i>Breast of Chicken with Panchetta and Mozzarella Cheese in a Barolo Wine Demi-Glace Sauce</i>	
POLLO DE FLORENTINE	\$16.75
<i>Breast of Chicken with Spinach and Mushrooms in a White Wine Sauce</i>	
SCALLOPINE DE POLLO ROSEMARY	\$16.75
<i>Chicken Breast with Shiitake Mushrooms, Pignoli Nuts in a Rosemary Sauce</i>	
PETTO DE POLLO CON ARUGALA E FUNGHI	\$16.75
<i>Chicken Breast Sautéed with Arugala and Shiitake Mushrooms in a Lite Tomato Demi-Glace Sauce</i>	
PETTO DE POLLO ALLA MARSALA	\$16.75
<i>Chicken Breast Sautéed with Mushrooms in a Marsala Wine Sauce</i>	
POLLO AL SCAPARELLO	\$17.25
<i>Chicken Breast with Red Pepper, Onion, Sausage & Pepperoncini in a Demi-Glace Sauce</i>	
VITELLO ALLA MARSALA	\$18.95
<i>Veal Scaloppine with Mushrooms in a Marsala Wine Sauce</i>	
VITELLO AL SALTIMOBocca	\$18.95
<i>Veal Scaloppine topped with Prosciutto, Mozzarella, and Sage in a Wine Demi-Glace Sauce on a bed of Spinach</i>	
POLLO PORTOFINO	\$17.25
<i>Breast of Chicken topped with Roasted Red Pepper, Fresh Basil, and Mozzarella Cheese, in a Caramelized Onion, Mushroom, Wine Demi-Glace Sauce</i>	
VITELLO E GAMBERI PORTOBELLA	\$19.75
<i>Tender Medallions of Veal & Jumbo Shrimp Sautéed with Prosciutto, Caramelized Onions, Sun-Dried Tomatoes and Portobello Mushrooms in a Cream Sauce</i>	
VITELLO PARMESEAN	PRICED ACCORDINGLY

Sharing Charge \$2.00

Dolce

TIRAMISU	\$6.25
<i>Lady Fingers dipped in Espresso with a Mascarpone Cheese Mousse</i>	
SOGNO NERO	\$6.75
<i>Chocolate and Almond Mousse served on a Raspberry Coulis</i>	
ZABAGLIONE CON FRUITTI	\$5.95
<i>Fresh Strawberries topped with a Zabaglione Sauce</i>	
TORTA DE FORMAGGI	\$6.25
<i>Mascarpone Cheese Cake</i>	
TARTUFO	\$5.95
<i>Vanilla and Chocolate Ice Cream with Cherries and Almonds in a Chocolate Shell</i>	

Bevande

Coffee/Decaf.....	\$1.95
Hot Chocolate.....	\$2.25
Tea	\$1.95
Iced Tea	\$2.25
Espresso	\$2.50
Cappuccino	\$4.25
Mochaccino.....	\$4.50
Soda	\$1.95
Juice	\$2.25
Milk.....	\$1.95
Pellegrino Mineral Water	\$2.25

We don't serve alcoholic beverages, but feel free to bring your own.



ASK US ABOUT

Catering Your Special Event

Gift Certificates