

*PORTOFINO BISTRO*  
*MEDITERRANEO*

*Wine Dinner*  
*Tuesday-October-28-2025*  
*6:30 PM*

**White**

**1. Course: BOQUERONES**

Fresh imported white anchovies from Spain, with extra virgin olive oil

**ONDARE CAVA BRUT RIOJA**

Fruity yeasty aroma, lively to the palate

**2. Course: HOMEMADE BURRATA**

Fresh cream mozzarella cheese, Serrano ham, tomatoes, balsamic glaze

**VALDEBARONTEMPRANILLO 2024 RIOJA**

Elegant Mouth feel with a long aftertaste

**Red**

**3. Course: BRONZINO FRANCESE**

Lemon, butter, white wine over sautéed spinach

**ONDARE RESERVA 2018 RIOJA**

On the nose, aromas of cranberry and spices, a full body and a fresh and fruity

**4. Course: VEAL BARCELONA**

Sautéed with Spanish sausage, mushrooms, sage and shallots, finished with a rioja red wine reduction and roasted potatoes

**CERRO ANON RESERVA 2018 RIOJA**

Deep ruby in the glass, this wine has a bouquet of black currant and blackberry

**DESSERT**

**SPANISH COCONUT FLAN**

**After dinner drink: SPANISH BRANDY FABULOSO**

**\$85.00 per person - limited seats**

**Call for reservations**

**Phone: (561) 355-5936**