

MENU

Harbor Nights La Dolce Vita

Friday, October 11, 2019

Mama Della's RistoranteSM

Seared Curry and Spiced Sixty South® Salmon,
Lemon Grass Steamed Basmati Rice,
Coconut Curry Sauce.

Splendido Bar & GrillTM

Chianti Braised Beef Short Rib
Potato Hash Casserole, Braising Jus.

Trattoria del PortoTM

Crispy Lemon Olive Oil Angel Hair
Carbonara Cream Sauce, Tapioca Flour Crispy
Chicken, Chopped Applewood Bacon.

Fall Squash Soup
Tri-Color Cauliflower.

Sal's Deli MarketTM

Tuscany Polenta Nacho Bar
Garlic Shrimp, Beef Tomato Ragout, Tomato Salsa,
Fontina and Pepper Jack Cheese Sauce,
Chive Sour Cream, Sliced Mixed Olives.

Bice Ristorante

Shrimp, Scallops and Calamari
with Barley and Vegetables, Lemon Oil.

Gelateria

Triple Chocolate Gelato and Espresso Gelato.

Dessert

Coffee Tiramisu with Berries and Carrot Cake.

WINES

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Red Wines

- Gran Passione Rosso
- Zuccardi Malbec
- Little Things Cabernet Sauvignon
- Indaba Mosaic
- Sansonia Cabernet & Cabernet
- Kin & Cascadia Pinot Noir
- Beau Rivage Rouge
- Gen 5 Ancestral Red
- Bella Fina Pink Moscato

White Wines

- Riff Pinot Grigio
- Cantele Chardonnay
- Satellite Sauvignon Blanc
- Dr. Bergweiler Riesling
- C.V.N.E White Blend
- Mastroberardino Greco
- Tasca Rose
- Kris Sparkling Wine

For tickets, log onto

HARBORNIGHTS.TIX.COM

For more information, visit or call the
hotel concierge at 407-503-1200.

Harbor Nights is a separately ticketed, adults (ages 21+) only event. Dates, times, entertainment, benefits and menu subject to change. Portofino Bay Hotel TM & © 2019 UCF Hotel Venture. All rights reserved.