

STARTERS

Bruschetta Aglio (Grilled Garlic Bread)	15
Grilled Ciabatta, Slow-Roasted Garlic, Roasted Tomato, Parmigiano Reggiano, Basil Aioli.	
Baked Clams & Pancetta	19
Hand-Shucked Little-Neck Clams, Crisp Pancetta, Buttered Crumbs, Basil Puree, A Light Clam and White Wine Broth. Grilled Bread.	
Calamari & Peppers	18
Tender Squid Fried Crispy With Shishito Peppers and Capers. Fresh Lemon, Pomodoro Sauce and Lemon-Garlic Aioli.	
Shrimp & Avocado Cocktail	23
Poached Shrimp, Blistered Cherry Tomatoes, Fresh Avocado, House Cocktail Sauce and Fresh Lemon.	
Carpaccio	21
Shaved Beef Tenderloin, Lemon-Garlic Aioli, White Truffle Oil & Parmigiano Reggiano. Crostini.	
Beets & Quinoa	13
Oven-Roasted Beets, Citrus Quinoa Salad, Feta Cheese, Fresh Basil and Extra Virgin Olive Oil.	
Burnt Burrata	17
Lightly-Charred Burrata (Cool Center), Apricot Chutney, Basil, Herb-Grilled Flatbread, Extra Virgin Olive Oil.	
Arancini (Fried Risotto)	15
Saffron Risotto Breaded and Fried. Truffle-Parmesan Aioli, Parmigiano Reggiano & Arugula.	
Pasta Fritta Osso Bucco	23
Crispy but Tender Fried Pasta Sheets Topped With Slow Braised Pork, Parmigiana Béchamel, Roasted Squash, Artichoke Hearts, and Basil.	
Long Hot Fritto	13
Long Hot Chile Peppers Stuffed With Sopresatta, Mozzarella, Roasted Garlic and Herbs. Breaded, Fried & Served with Charred Onion-Asiago Aioli	
Portofino Greens	19
Braised Escarole Tossed With Sauteed Garlic, Shallots, Cherry Peppers, Sopresetta and Finished With Toasted Crumbs and Parmigiana Reggiano.	

PERSONAL & FOR THE TABLE

(Add Chicken, Steak, Scallops or Shrimp to Any of These Items)

Risotto Alla Milanese	9 17
Arborio Rice Cooked In The Method of Risotto, Finished With White Wine, Fresh Lemon, Parmigiano Reggiano and Saffron.	
Broccoli Nonna	5 9
Broccoli Steamed With Garlic, Wine and Finished With Lemon, Parmigiano Reggiano and Extra Virgin Olive Oil.	
Pasta Aglio	9 17
Capellini Tossed With Your Choice of Sauce: Pomodoro, Asiago Besciamella or Aglio	
Insalata (Salad)	9
Mixed Field Greens Dressed With Choice of House Made Dressing and Topped With Cucumber, Carrot, Onion and Tomato.	
Insalata Alla Caesar (Caesar Salad)	15
Romaine Lettuce Lightly Tossed With House Made Caesar Dressing and Topped With Croutons, Anchovies, Hard-Boiled Egg and Parmigiano Reggiano.	
Insalata Antipasto	17
Mixed Field Greens Served With Choice Of House Made Dressing and Topped With Sliced Italian Meats, Provolone Cheese, Pepperoncini, Olives, Roasted Red Peppers, Tomato, Cucumber and Red Onion.	
Zuppa (Soup)	11
Ask Your Server About Our Daily Housemade Soups.	

ENTREES

Scampi Florentine	37
Shrimp Sauteed With Garlic and Wine Served Over Pasta Aglio With Sauteed Spinach, Blistered Cherry Tomatoes and Feta Cheese.	
Beef Tenderloin Al Forno (Oven-Roasted Filet)	45
8oz. Filet Mignon Seared On The Grill and Finished To Your Liking In The Oven. Served With Herb-Roasted Fingerling Potatoes, Seasonal Vegetables & Gorgonzola Besciamella.	
Chicken Breast Mediterraneo	35
White-Meat Chicken Breast Grilled and Baked With Roasted Garlic, Italian Herbs and Feta Cheese. Served With Pilaf-Style Rice, Seasonal Vegetables and Tzatziki	
Bistecca Con Pasta (Steak and Pasta)	39
14oz. Grilled Strip Loin. Herb Butter. Cappellini Tossed With Fresh Herbs, Extra Virgin Olive Oil, Parmigiano Reggiano, Lightly Roasted Garlic and Sauteed Spinach.	
Tortellini Al Fresco	31
Ricotta-Filled Tortellini Sauteed With Blistered Cherry Tomatoes, Roasted Garlic, Shallots and White Wine. Finished With Fresh Basil, Butter, Lemon and Topped With Grated Parmesan.	
Agnello Toscano (Tuscan Lamb)	43
Half Rack of Lamb Roasted with Garlic, Rosemary and Topped With Olive Tapenade. Served With Sun-Dried Tomato Orzo and Sauteed Spinach.	
Baked Lobster Cavatappi	53
Cavatappi Pasta Tossed With Lobster Claw and Knuckle Meat In A Creamy Asiago Besciamella. Topped With mozzarella, Herbed-Breadcrumbs and an Oven-Roasted 8oz. Cold Water Lobster Tail.	
Capesante Alla Veneziana	43
Sea Scallops Dusted Lightly With Breadcrumbs, Pan-Seared With White Wine, Lemon Juice, Parsley and Garlic Butter. Served With Citrus Quinoa Salad and Seasonal Vegetables.	
Salmon Mostarda	37
8oz. Skin-On Salmon Grilled With Lemon and Cracked Pepper. Topped With Toasted Breadcrumbs, Grain Mustard Cream Sauce, Grilled Corn, Braised Barley and Spinach.	
Pork Shank Osso Bucco	39
Bone-In Pork Shank Slow Cooked In Tomatoes and Wine. Finished with Roasted Garlic Butter and Parmesan. Served With Pasta Aglio and Seasonal Vegetables.	

TRADITIONAL UTICA FARE

Chicken Riggies	27
Chicken Breasts, Bell Pepper, Onion, Mushrooms, Cherry Peppers, Whole Black Olives, Garlic and Prosciutto Sauteed With Our House Pomodoro and Finished With Heavy Cream and Parmigiano Reggiano.	
Marsala Chicken Or Veal	29 35
Chicken or Veal Cutlet, Dredged Lightly With Flour, Sautéed With Mushrooms and Garlic, Finished With Marsala Wine and Butter. Served With Pasta Aglio With Spinach.	
Francaise Chicken or Veal	29 35
Chicken or Veal Cutlet Battered with Egg and Cheese and Pan-Fried. Finished with a Lemon Vin Blanc and Served over Pasta Aglio with Spinach.	
Parmigiana Chicken or Veal	27 33
Chicken or Veal Cutlet Lightly Breaded and Fried, Topped With Pomodoro Portofino, Fresh basil and Melted Mozzarella.	
Lasagna Portofino	25
Beef & Sausage Bolognese Sauce Layered With Herbed-Ricotta Cheese, Mozzarella, Basil and Tender Pasta Sheets.	
Chicken Or Veal Portofino	35 41
Cutlet Breaded & Fried, Topped With Spinach, Artichoke Hearts, Herbed-Ricotta Cheese, Sauteed Shrimp With Sherry Cream Sauce All Over Pasta Aglio.	