

## STARTERS

<b>Bruschetta Aglio (Grilled Garlic Bread)</b>	16
Grilled Ciabatta, Slow-Roasted Garlic, Mozzarella Cheese, Roasted Tomato, Parmigiano Reggiano, Basil Aioli.	
<b>Baked Clams &amp; Pancetta</b>	20
Hand-Shucked Little-Neck Clams, Crisp Pancetta, Buttered Crumbs, Basil Puree, A Light Clam and White Wine Broth. Grilled Bread.	
<b>Calamari &amp; Peppers</b>	19
Tender Squid Fried Crispy With Shishito Peppers and Capers. Fresh Lemon, Pomodoro Sauce and Lemon-Garlic Aioli.	
<b>Shrimp &amp; Avocado Cocktail</b>	24
Poached Shrimp, Blistered Cherry Tomatoes, Fresh Avocado, House Cocktail Sauce and Fresh Lemon.	
<b>Carpaccio</b>	22
Shaved Beef Tenderloin, Lemon-Garlic Aioli, White Truffle Oil & Parmigiano Reggiano. Crostini.	
<b>Beets &amp; Quinoa</b>	14
Oven-Roasted Beets, Citrus Quinoa Salad, Feta Cheese, Fresh Basil and Extra Virgin Olive Oil.	
<b>Burnt Burrata</b>	18
Lightly-Charred Burrata (Cool Center), Apricot Chutney, Basil, Herb-Grilled Flatbread, Extra Virgin Olive Oil.	
<b>Arancini (Fried Risotto)</b>	17
Saffron Risotto Breaded and Fried. Truffle-Parmesan Aioli, Parmigiano Reggiano & Arugula. Pomodoro On The Side	
<b>Pasta Fritta Osso Bucco</b>	24
Crispy but Tender Fried Pasta Sheets Topped With Slow Braised Pork, Parmigiana Béchamel, Mozzarella, Roasted Red Pepper, Artichoke Heart, Red Onion and Basil.	
<b>Long Hot Fritto</b>	19
Long Hot Chile Peppers Stuffed With Sopresatta, Mozzarella, Roasted Garlic and Herbs. Breaded, Fried & Served with Charred Onion-Asiago Aioli.	
<b>Portofino Greens</b>	20
Braised Escarole Tossed With Sauteed Garlic, Shallots, Cherry Peppers, Sopresetta and Finished With Toasted Crumbs and Parmigiano Reggiano.	

## PERSONAL & FOR THE TABLE

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

<b>Risotto Alla Milanese</b>	10   17
Arborio Rice Cooked In The Method of Risotto, Finished With White Wine, Fresh Lemon, Parmigiano Reggiano and Saffron.	
<b>Broccoli Nonna</b>	6   10
Broccoli Steamed With Garlic, Wine and Finished With Lemon, Parmigiano Reggiano and Extra Virgin Olive Oil.	
<b>Pasta Aglio</b>	10   18
Capellini Tossed With Your Choice of Sauce: Pomodoro, Asiago Besciamella(Alfredo) or Aglio	
<b>Insalata (Salad)</b>	6   10
Mixed Field Greens Dressed With Choice of House Made Dressing and Topped With Cucumber, Carrot, Onion and Tomato.	
<b>Insalata Alla Caesar (Caesar Salad)</b>	9   16
Romaine Lettuce Lightly Tossed With House Made Caesar Dressing and Topped With Croutons, Anchovies, Hard-Boiled Egg and Parmigiano Reggiano.	
<b>Insalata Antipasto</b>	18
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.	
<b>Zuppa (Soup)</b>	11
Ask Your Server About Our Daily Housemade Soups.	

## ENTREES

<b>Scampi Florentine</b>	38
Shrimp Sauteed With Garlic and Wine Served Over Pasta Aglio With Sauteed Spinach, Blistered Cherry Tomatoes and Feta Cheese.	
<b>Beef Tenderloin Al Forno (Oven-Roasted Filet)</b>	46
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.	
<b>Chicken Breast Mediterraneo</b>	36
White-Meat Chicken Breast Grilled and Baked With Roasted Garlic, Italian Herbs and Feta Cheese. Served With Pilaf-Style Rice, Seasonal Vegetables and Tzatziki.	
<b>Bistecca Con Pasta (Steak and Pasta)</b>	40
14oz. Grilled Strip Loin. Herb Butter. Cappellini Tossed With Fresh Herbs, Extra Virgin Olive Oil, Parmigiano Reggiano, Lightly Roasted Garlic and Sauteed Spinach.	
<b>Tortellini Al Fresco</b>	32
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.	
<b>Agnello Toscano (Tuscan Lamb)</b>	44
Half Rack of Lamb Roasted with Garlic, Rosemary and Topped With Olive Tapenade. Served With Sun-Dried Tomato Orzo and Sauteed Spinach.	
<b>Baked Lobster Cavatappi</b>	54
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.	
<b>Capesante Alla Veneziana</b>	44
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.	
<b>Salmon Mostarda</b>	38
8oz. Skin-On Salmon Grilled With Lemon and Cracked Pepper. Topped With Toasted Breadcrumbs, Grain Mustard Cream Sauce, Grilled Corn, Braised Barley and Spinach.	
<b>Pork Shank Osso Bucco</b>	40
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

<b>Chicken Riggies</b>	28
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.	
<b>Marsala Chicken Or Veal</b>	30   36
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.	
<b>Francaise Chicken or Veal</b>	30   36
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.	
<b>Parmigiana Chicken or Veal</b>	28   34
Chicken or Veal Cutlet Lightly Breaded and Fried, Topped With Pomodoro Portofino, Fresh basil and Melted Mozzarella.	
<b>Lasagna Portofino</b>	26
Beef & Sausage Bolognese Sauce Layered With Herbed-Ricotta Cheese, Mozzarella, Basil and Tender Pasta Sheets.	
<b>Chicken Or Veal Portofino</b>	36   42
Cutlet Breaded & Fried, Topped With Spinach, Artichoke Hearts, Herbed-Ricotta Cheese, Sauteed Shrimp With Sherry Cream Sauce All Over Pasta Aglio.	