

STARTERS

- Bruschetta Zucca** 16
Grilled Ciabatta, Slow-Roasted Garlic Goat Cheese, Roasted Butternut Squash, Port Wine Reduction & Sunflower Kernels.
- Stuffed Pepper** 17
Sweet Bell Pepper Stuffed with Our in-House Meatball & Mozzarella Cheese, Baked in Pomodoro and Served with Toasted Garlic Bread.
- Calamari & Peppers** 19
Tender Squid Fried Crispy with Pepperoncini, Fresh Lemon, Pomodoro Sauce & Lemon-Garlic Aioli.
- Shrimp Cocktail** 24
Poached Colossal Shrimp, House Cocktail Sauce, Fresh Lemon.
- Carpaccio** 22
Shaved Beef Tenderloin, White Truffle Oil, Parmigiana Reggiano, Field Greens & Crostini.
- Beets & Fennel** 14
Pickled Beets and Fennel Bulb, Fresh Cherry Tomato, Fresh Basil, Feta Cheese & Extra Virgin Olive Oil.
- Burnt Burrata** 18
Lightly-Charred Burrata(Cool Center), Apricot Chutney, Fresh Basil, Herb-Grilled Flatbread & Extra Virgin Olive Oil.
- Arancini** 17
Saffron Risotto Breaded and Fried, Truffle-Parmesan Aioli, Parmigiana Reggiano. Served with House Pomodoro.
- Calabrian Brussels Sprouts** 14
Crisply Fried Brussels Sprouts Finished with Calabrian Chili Aioli, Gorgonzola Crumbles, Pancetta Lardons & Scallions.
- Long Hot Fritto** 19
Long Hot Chil  Peppers Stuffed with Prosciutto, Mozzarella Cheese, Roasted Garlic and Herbs. Breaded, Fried & Served with Charred Onion-Asiago Aioli.
- Portofino Greens** 20
Braised Escarole Tossed with Saut ed Garlic, Shallots, Cherry Peppers, Soppresata and Finished with Toasted Crumbs & Parmigiana Reggiano.

PERSONAL & FOR THE TABLE

- Sausage & Peppers** 7 | 13 | 19
One, Two or Three 7" Sweet Italian Sausages Grilled with House Spices and Served with Saut ed Peppers. (Sweet Bell Peppers, Hot Cherry Peppers or a Mix)
- Portofino Meatballs** 7 | 13 | 19
A blend of Beef and House Braised Pork Blended with Fresh herbs, Asiago Cheese, Breadcrumbs, Egg and Our House Seasoning Spice. Lightly Roasted and Finished in Sauce Until Tender. (In Orders of 3, 6, or 9)
- Risotto Alla Milanese** 10 | 17
Arborio Rice Cooked in the Traditional Method of Risotto. Finished with White Wine, Fresh Lemon, Parmigiana Reggiano & Saffron.
- Broccoli Nonna** 6 | 10
Broccoli Steamed with Garlic and Wine. Finished with Lemon, Parmigiana Reggiano & Extra Virgin Olive Oil.
- Pasta Aglio** 10 | 18
Choice of Capellini, Cavatappi, Rigatoni or Gluten Free Penne Tossed with Fresh Herbs, Roasted-Garlic Butter & Finished with Parmigiana Reggiano.

SOUPS & SALADS

- Insalata** 6 | 11
Mixed Field Greens Served with Choice of House-Made Dressing and Topped with Cucumber, Carrot & Onion.
- Insalata Alla Caesar** 9 | 16
Romaine Lettuce Lightly Tossed with House-Made Caesar Dressing and Topped with Croutons, Anchovies, Hard-Boiled Egg & Parmigiana Reggiano.
- Insalata Antipasta** 21
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 & Red Onion.
- Zuppa** 11
Ask Your Server About Our House-Made Soups.



ENTREES

- Scampi Florentine** 38
Shrimp Sautéed with Garlic and Wine. Served Over Pasta Aglio with Sautéed Spinach, Blistered Cherry Tomatoes & Feta Cheese.
- Beef Tenderloin Al Forno** 46
8oz. Filet Mignon Seared on The Grill and Finished to Your Liking in The Oven. Herb-Roasted Fingerling Potatoes, Seasonal Vegetable & Gorgonzola Besciamella.
- Chicken Breast Mediterraneo** 36
Bone-In Airline Chicken Breast Grilled and Baked with Roasted Garlic, Italian Herbs and Feta Cheese. Served with Pilaf-Style Rice, Seasonal Vegetables & Tzatziki.
- Bistecca Con Pasta (Steak & Pasta)** 46
14oz. Grilled Strip Loin. Herb Butter. Cappellini Tossed with Fresh Herbs, Extra Virgin Olive Oil, Parmigiano Reggiano, Lightly Roasted Garlic & Sautéed Spinach.
- Tortellini Autunno** 32
Ricotta-Filled Tortellini Sautéed with Wild Mushrooms, Roasted Garlic, Shallots and Sherry Wine. Finished with Baby Spinach, Thyme, Butter & Topped with Grated Parmesan.
- Garlic Roasted Lamb Rack** 44
Half Rack of Lamb Roasted with Garlic and Herbs. Served with Sun-Dried Tomato Labneh, Roasted Fingerling Potatoes, Grilled Scallions & Fresh Lemon.
- Baked Lobster Cavatappi** 54
Cavatappi Pasta Tossed with Lobster Claw and Knuckle Meat in a Creamy Asiago Besciamella. Topped with Mozzarella Cheese, Herbed-Breadcrumbs & an Oven-Roasted 5oz. Cold Water Lobster Tail.
- Scallops Pappardelle** 44
Sea Scallops Dusted Lightly with Breadcrumbs, Pan-Seared with Sherry Wine, Cream and Garlic-Butter. Served Over Pappardelle & Seasonal Vegetables.
- Salmon Tuscano** 38
8oz. Skin-On Salmon Grilled with Lemon and Cracked Pepper, Topped with Breadcrumbs Toasted with Garlic Butter and Herbs. Grilled Corn-Fritter, Sautéed Spinach & Roasted Red Pepper Coulis.
- Pork Shank Osso Bucco** 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.
- Grilled Pork Chop Inverno** 43
Bone-In Pork Chop Marinated with Fresh Herbs, Garlic, Oil. Grilled and Served with Butternut Squash Ravioli, Seasonal Vegetables & Finished with a Blueberry-Port Wine Compote.

TRADITIONAL FARE

- Chicken Riggies** 28
Chicken Breast, Bell Peppers, Onions, Mushrooms, Cherry Peppers, Whole Black Olives, Garlic and Prosciutto Sautéed with Our House Pomodoro and Finished with Heavy Cream & Parmigiana Reggiano.
- Marsala Chicken or Veal** 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 & Spinach.
- Française Chicken or Veal** 30 | 36
Chicken or Veal Cutlet Battered with Egg and Cheese. Pan-Fried and Finished with a Lemon Vin Blanc. Served Over Pasta Aglio with Spinach.
- Parmigiana Chicken or Veal** 28 | 34
Chicken or Veal Cutlet or Portobello Mushroom Caps, Lightly Breaded and Fried. Topped with Pomodoro Portofino, Fresh Basil & Melted Mozzarella Cheese.
- Lasagna Portofino** 26
House Bolognese Sauce Layered with Herbed-Ricotta Cheese, Mozzarella, Basil and Tender Pasta Sheets.
- Chicken or Veal Portofino** 36 | 42
Cutlet Breaded & Fried, Topped With Spinach, Artichoke Hearts, Herbed-Ricotta Cheese, Sauteed Shrimp with Sherry Cream Sauce All Over Pasta Aglio.
- The Classico** 25
Three Meatballs, A Link of Italian Sausage and Garlic Bread Served Atop Choice of Pasta & Sauce. Pasta Choices: Capellini, Cavatappi, Rigatoni or Gluten Free Penne. Sauce Choices: Pomodoro, Besciamella or Aglio.
- Eggplant Neapolitan** 23
Eggplant Peeled, Fried and Layered with Fresh Sliced Tomato, Herbed-Ricotta Cheese, Mozzarella, Basil and Topped with House Pomodoro.

