

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** 17
Braised Escarole Tossed with Saut ed Garlic, Shallots, Cherry Peppers, Soppresata and Finished with Toasted Crumbs & Parmigiana Reggiano.

SANDWICHES

- Mediterranean Chicken Wrap** 18
Chicken Breast Marinated, Grilled, Sliced and Layered with Our House Hummus, Fresh Lettuce, Tomato, Onion, Cucumber and Finished with Lemon Juice and Feta Cheese. Wrapped In Seasoned & Softly Grilled Flatbread. Served with Choice of House-Made Chips, Sweet Potato Fries or French Fries.
- Portofino Turkey Club** 17
Oven-Roasted Turkey breast, Lettuce, Tomato, Bacon & Mayo Served On Your Choice of Toasted White, Wheat or Sourdough. Served with Choice of House-Made Chips, Sweet Potato Fries or French Fries.
- Beef Tenderloin Panino** 22
Beef Tenderloin Marinated with Garlic and Herbs, Grilled and Topped with Grilled Sweet Peppers, Provolone and Aioli. (Served on Toasted Ciabatta, Brioche or as a Salad) Served with Choice of House-Made Chips, Sweet Potato Fries or French Fries.
- Caprese Chicken Sandwich** 19
Chicken Breast Grilled or Breaded with Crumbs and Herbs, Fried and Topped with Prosciutto, Mozzarella, Fresh Tomato and Dressed with Basil Aioli. (Served on Toasted Ciabatta, Brioche or as a Salad) Served with Choice of House-Made Chips, Sweet Potato Fries or French Fries.
- Portobello Balsamico** 17
Portobello Mushroom Marinated in Balsamic Vinaigrette, Grilled, Topped with Herbed Ricotta Cheese, Arugula, Roasted Peppers and Artichoke Heart. (Served on Toasted Ciabatta, Brioche or as a Salad)
- Ossobuco Cubano** 19
Tender Braised Pork, Ham & Swiss Cheese with Grain Mustard and House Pickles on Toasted Ciabatta. Served with Choice of House-Made Chips, Sweet Potato Fries or French Fries.
- Calabrian Blue Chicken Melt** 19
Marinated Chicken Breast Grilled or Breaded with Seasoned Crumbs and Fried. Dressed with Spicy Calabrian Aioli, Crumbled Blue Cheese, Mozzarella Cheese and Melted Between Two Thick Slices of Brioche Bread. Served with Choice of House-Made Chips, Sweet Potato Fries or French Fries.

BURGERS

Burger Classico 17
Two 4oz. Smash Patties with American Cheese. Served with Lettuce, Tomato, Onion and Charred-Onion Aioli Served on Toasted Brioche. Add: Bacon (+\$4), Sautéed Onions, Mushrooms, Peppers, Mozzarella. (+\$2) Served with Choice of House-Made Chips, Sweet Potato Fries or French Fries.

Burnt Burrata Burger 20
Charred Burrata (Warm Outside, Cool Center). Stone Fruit Chutney. Basil. Extra Virgin Olive Oil. All Atop Two 4oz. Smash Patties. Served on a Toasted Brioche Bun with Lettuce, Tomato, Red Onion and Basil Aioli. Served with Choice of House-Made Chips, Sweet Potato Fries or French Fries.

Calabrian Chile Burger 23
Our Hand-Crafted "Long Hot Fritto," Calabrian Chile Pepper Aioli, Melted Mozzarella, All Atop Two 4oz. Smash Patties. Served on a Toasted Brioche Bun with Lettuce, Tomato, Red Onion and Basil Aioli. Served with Choice of House-Made Chips, Sweet Potato Fries or French Fries.

Bella Burger 21
Two 4oz. Smash Patties Topped with Roasted Portobella Mushroom, Roasted Peppers, Spinach, Mozzarella Cheese & Herbed Ricotta Cheese Served on Toasted Brioche. Served with Choice of House-Made Chips, Sweet Potato Fries or French Fries.

FLATBREADS

Blanco 17
Roasted Garlic Cream, Parmigiana, Mozzarella and Herbs. Baked on Thin and Crispy Flatbread.

Classico 17
Crisply Baked Flatbread with Our House Pomodoro Sauce, Slow-Roasted Garlic, Herbs and Mozzarella Cheese.

Margherita 17
Slow-Roasted Garlic, Tomatoes, Fresh Basil and Mozzarella Cheese Baked On Thin and Crispy Flatbread.

Apricot & Ricotta 19
Slow-Roasted Garlic, Apricot Chutney, Herbed Ricotta and Spinach Baked On Thin and Crispy Flatbread.

SOUP & SALADS

Winter Spinach Salad 17
Baby Spinach, Romaine Hearts, Candied Pecans, Port Wine Cranberries, Onion, Cucumber, Feta Cheese & a Maple-Balsamic Vinaigrette.

Grilled Chicken Panzonella 17
Tender White-Meat Chicken Breast Roasted with Garlic and Rosemary, Pulled into Large Pieces. Tossed with Cubes of Toasted Ciabatta Bread, Pepperoncini, Kalamata Olive, Tomato, Onion, Field Greens Dressed with Honey-Apple Cider Vinaigrette, Finished with Fresh Shaved Grana Padano.

Grilled Autumn Salad 19
Choice of Grilled Chicken Breast or Salmon Filet, Grilled Romaine Heart, Roasted Squash, Gorgonzola Cheese, Sunflower Kernels, Roasted Red Peppers, Red Onion & Dressed with Cranberry Vinaigrette.

Steak Salad 21
4oz. Grilled Beef Tenderloin. Mixed Field Greens. Oven-roasted Tomatoes. Gorgonzola, Red Onion, Artichoke Heart and Fried Mushrooms Dressed with Grain Mustard Vinaigrette.

Insalata 11
Mixed Field Greens Served with Choice of House Made Dressing and Topped with Cucumber, Carrot and Onion.

Insalata Alla Caesar 16
Romaine Lettuce Lightly Tossed with House-Made Caesar Dressing and Topped with Croutons, Anchovies, Hard-Boiled Egg & Parmigiana Reggiano.

Insalata Antipasta 19
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.

UTICA FARE

Chicken Riggies 19
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.