

STARTERS

- Tomato Bruschetta** 11
Grilled Ciabatta Slices Topped with Slow-Roasted Garlic, Blistered Cherry Tomatoes, Basil Oil and Parmigiana.
- Calamari & Peppers** 19
Tender Squid Fried Crispy with Pepperoncini, Fresh Lemon, Pomodoro Sauce & Lemon-Garlic Aioli.
- Shrimp Cocktail** 21
Poached Colossal Shrimp, House Cocktail Sauce, Fresh Lemon.
- Carpaccio** 22
Shaved Beef Tenderloin, White Truffle Oil, Parmigiana Reggiano, Field Greens & Crostini.
- Roasted Beets & Ricotta** 13
Beets Roasted with Extra Virgin Olive Oil, Salt & Pepper and Served Over Herbed Ricotta Cheese with Crispy Prosciutto and Saffron Honey.
- Burnt Burrata** 15
Lightly-Charred Burrata(Cool Center), Apricot Chutney, Fresh Basil, Herb-Grilled Flatbread & Extra Virgin Olive Oil.
- Arancini** 15
Saffron Risotto Breaded and Fried, Truffle-Parmesan Aioli, Parmigiana Reggiano. Served with House Pomodoro.
- Brussels Sprouts** 11
Crisply Fried Brussels Sprouts Topped with Gorgonzola Crumbles, Balsamic Glaze and Crispy Prosciutto.
- Long Hot Fritto** 17
Long Hot Chil  Peppers Stuffed with Sopresatta, 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) (Saut ed Longhots with Garlic +\$2)
- Portofino Meatballs** 7 | 13 | 19
A blend of Beef and House Braised Pork Roasted and Finished in Sauce Until Tender. (In Orders of 3, 6, or 9)
- Risotto Alla Milanese** 9 | 17
Arborio Rice Cooked in the Traditional Method of Risotto. Finished with White Wine, Fresh Lemon, Parmigiana Reggiano & Saffron.
- Seasonal Vegetable** 5 | 9
Ask About Our Seasonal Vegetable Options.
- Pasta Aglio** 7 | 15
Choice of Capellini, Cavatappi, Rigatoni or Gluten Free Penne Tossed with Fresh Herbs, Roasted-Garlic Butter & Finished with Parmigiana Reggiano.

SOUPS & SALADS

- Insalata** 5 | 9
Mixed Field Greens Served with Choice of House-Made Dressing and Topped with Cucumber, Carrot & Onion.
- Insalata Alla Caesar** 9 | 15
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** 7 | 11
Ask Your Server About Our House-Made Soups. Available in 8oz. Cup or 12oz. Bowl.



ENTREES

- Scampi Florentine** 37
Shrimp Sautéed with Garlic and Wine. Served Over Pasta Aglio with Sautéed Spinach, Blistered Cherry Tomatoes & Feta Cheese.
- Beef Tenderloin Al Forno** 45
8oz. Filet Mignon Seared on The Grill and Finished to Your Liking in The Oven. Herb-Roasted Red Potatoes, Seasonal Vegetable & Gorgonzola Besciamella.
- Bistecca Con Pasta (Steak & Pasta)** 39
14oz. Grilled Strip Loin. Herb Butter. Cappellini Tossed with Fresh Herbs, Extra Virgin Olive Oil, Parmigiano Reggiano, Lightly Roasted Garlic & Sautéed Spinach.
- Tortellini** 31
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** 43
Half Rack of Lamb Roasted with Garlic and Herbs. Served with Rice Pilaf, Seasonal Vegetables, Tzatziki and 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 Milanese** 44
Sea Scallops Dusted Lightly with Breadcrumbs, Pan-Seared with Sherry Wine and Garlic Butter. Served Over Risotto A La Milanese with Seasonal Vegetables.
- Herb-Crusted Salmon** 37
8oz. Skin-On Salmon Grilled with Lemon and Cracked Pepper, Topped with Breadcrumbs Toasted with Garlic Butter and Herbs. Rice Pilaf, Sautéed Spinach and Basil Hollandaise.
- 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.
- Chicken Al Mattone** 36
Half Chicken, Marinated in Our House Spices and Grilled. Served with Smashed Red Skin Potatoes, Seasonal Vegetables and Finished with a Chicken Veloute.

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** 27 | 33
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** 27 | 33
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** 25 | 30
Chicken or Veal Cutlet, Lightly Breaded and Fried. Topped with Pomodoro Portofino, Fresh Basil & Melted Mozzarella Cheese.
- Lasagna Portofino** 24
House 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, Sautéed 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.

