

Dietary Indicators - GF - Gluten Free | V - Vegetarian | VE - Vegan

**Next to a dietary option indicates dishes that may be modified upon request to meet that dietary restriction.*

Please ask your server for details. Any restrictions will require a longer prep time.

BRUNCH

- EGGS PORTOFINO** *GF*|V** **25**
Two poached eggs atop toasted ciabatta slices with sautéed spinach and prosciutto. Finished with shrimp in a sherry wine besciamella and served with homestyle potatoes.
- CALABRIAN FRIED-CHICKEN & WAFFLES** **21**
Light and fluffy Belgian waffle topped with fried chicken dusted in Italian spices. Finished with Calabrian chili butter and maple syrup. Served with homestyle potatoes.
- OSSO BUCCO HASH** *GF** **23**
House-made slow-braised osso bucco shredded atop homestyle potatoes, with two eggs cooked to your liking, toast, and finished with a rich peppercorn cream sauce.
- MONTE CRISTO** *GF** **19**
Oven-roasted turkey breast, bacon, and Swiss cheese served between two slices of French toast with maple syrup, berries, and whipped cream. Served with homestyle potatoes.
- OMELETTE FLORENTINO** *GF** **15**
Spinach, diced tomato, and goat cheese sautéed in garlic oil, folded into a light and fluffy omelette. Served with homestyle potatoes and toast.
- STEAK & EGGS** *GF** **25**
4 oz. beef tenderloin grilled with house spices, served with two eggs cooked to your liking, homestyle potatoes, toast, and a rich peppercorn cream sauce.
- BRUNCH BURGER** *GF** **21**
Two 4 oz. smash patties topped with American cheese, bacon, a fried egg, and house-made burger sauce.
- ROMAN PAN DULCIS ("FRENCH" TOAST)** *GF** **15**
Thick-cut brioche bread dredged in a mixture of cream, eggs, cinnamon, and nutmeg. Dusting with crushed Frosted Flakes and finished with maple glaze, whipped cream, and powdered sugar.
- PORTOFINO PLATTER** *GF** **17**
Two eggs cooked to your liking, bacon, sausage, homestyle potatoes, greens, and your choice of white, wheat, or sourdough toast.
- HARBOR-SIDE GIAMBOTTA** **21**
Homestyle potatoes topped and baked with Portofino greens, chunks of marinated chicken, scrambled eggs, shredded mozzarella, and seasoned breadcrumbs. Finished with house-made basil oil, and served with toast.



SPIKED UTICA COFFEE

- COFFEE NEGRONI** 15
A bold twist on the classic, blending fresh Utica Coffee espresso with gin, sweet vermouth, and Campari for a rich, bittersweet finish.
- THE TRUFFLE** 15
Velvety hazelnut liqueur and vodka layered with chilled Utica Coffee espresso for a smooth, nutty coffee cocktail with a luxurious finish.
- ICED PARADISE** 15
Refreshing Utica Coffee iced coffee infused with spiced rum and butterscotch schnapps, delivering a sweet, lightly spiced island-inspired sip.
- MORNING GLORY** 15
Coconut vodka meets Utica Coffee espresso, coffee liqueur, and Irish cream for a creamy, tropical coffee cocktail with a rich, balanced finish.
- SPIKED ICED COFFEE** 15
Classic Utica Coffee iced coffee elevated with vanilla vodka, Kahlúa, and a touch of cream for a smooth, lightly sweet, and refreshing indulgence.
- PISTACHIO ESPRESSO MARTINI** 15
Fresh Utica Coffee espresso blended with pistachio and shaken with vanilla vodka for a smooth, nutty, and perfectly balanced espresso martini.
- ESPRESSO MARTINI** 15
Utica Coffee espresso shaken with vanilla vodka and a touch of sweetness for a smooth, rich, and refined cocktail.

SPIKED LOTUS DRINKS

Each crafted with 1–1½ shots of your choice of liquor

- DRAGON FRUIT LOTUS** 15
A vibrant blend of citrus and raspberry vodkas with coconut rum, delivering a bright, tropical, and refreshing burst of flavor.
- LEMONADE LOTUS** 15
A crisp, fruit-forward mix of raspberry and blueberry vodka with Tito's, finished with a refreshing lemonade twist.
- STRAWBERRY LEMONADE LOTUS** 15
A lively fusion of vanilla and citrus vodkas with Tito's and tequila, balanced with sweet strawberry and bright citrus notes.
- PASSION FRUIT LEMONADE LOTUS** 15
A tropical-forward blend of Malibu, orange vodka, citrus vodka, and tequila, layered with vibrant passion fruit flavor.

AFTER DINNER DRINKS

Add a flavor shot +\$1 | Caramel, Hazelnut, Mocha, Vanilla

- ESPRESSO SINGLE|DOUBLE** 3|5
Rich, bold, and expertly brewed Utica Coffee Espresso.
- CAPPUCCINO** 5
Iced or hot. Smooth Utica Coffee espresso layered with steamed milk and a light foam.
- LATTE** 5
Iced or hot. Silky Utica Coffee espresso with steamed milk for a smooth, balanced cup.
- ICED COFFEE** 5
Fresh and refreshing. Ask about our rotating flavored coffees.
- CHOCOLATE MARTINI** 15
Decadent chocolate and premium vodka come together for a silky, indulgent cocktail that's dessert in a glass.
- AMARO OR SAMBUCA** 10
A classic after-dinner pour, perfect for a smooth and satisfying finish.