

*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.*

## STARTERS

### TOMATO BRUSCHETTA V | VE\* 11

Grilled ciabatta slices topped with slow-roasted garlic and a blend of chopped tomato, garlic, onion, and basil. Baked with Asiago cheese and finished with fresh basil oil and balsamic glaze.  
(Add banana peppers +\$1)

### CALAMARI & PEPPERS 19

Tender squid fried crispy with banana peppers, fresh lemon, pomodoro sauce, and lemon-garlic aioli.

### SHRIMP COCKTAIL GF 21

Poached jumbo shrimp served with house cocktail sauce and fresh lemon.

### CARPACCIO GF\* 22

Shaved beef tenderloin, white truffle oil, Parmigiano Reggiano, arugala, and crostini.

### ROASTED BEETS SALAD GF | V | VE\* 13

Arugala, roasted beets, feta cheese, saffron honey, dried cranberries, candied walnuts, and pickled red onions.

### BURNT BURRATA V | GF\* 15

Lightly charred burrata (cool center) with apricot chutney, herb-grilled flatbread, and fresh basil oil.

### ARANCINI V 15

House-made saffron risotto breaded and fried, served with truffle-Parmesan aioli, Parmigiano Reggiano, and house pomodoro.

### BRUSSELS SPROUTS GF\* | V\* 11

Crispy fried Brussels sprouts topped with Gorgonzola crumbles, balsamic glaze, and crispy prosciutto.

### PORTOFINO GREENS 20

Blanched escarole tossed with sautéed soppressata, cherry peppers, garlic, and oil. Finished with Asiago cheese and seasoned breadcrumbs.

### FRIED MOZZARELLA V 15

Six hand-breaded mozzarella wedges fried and served with house pomodoro sauce.

## SANDWICHES

Served with choice of sweet potato fries or french fries.  
Upgrade to truffle Parmesan fries +\$1.50.  
Substitute fries for a lunch-sized house salad at no charge.

### MEDITERRANEAN CHICKEN GF\* 18

Chicken breast marinated, grilled, and sliced, layered with house tzatziki, fresh lettuce, tomato, and onion. Finished with lemon juice and goat cheese. Served on toasted sourdough.

### PORTOFINO TURKEY CLUB GF\* 17

Sliced turkey breast, lettuce, tomato, bacon, and mayo served on your choice of toasted white, wheat, or sourdough.

### BEEF TENDERLOIN PANINO GF\* 22

4 oz. beef tenderloin sliced and topped with peppers, sautéed onions, mozzarella, and charred onion aioli on sourdough.  
(Add a Calabrian pepper aioli +\$0.50 | Sautéed longhots +\$1.50)

### CHICKEN CAPRESE GF\* 19

Grilled or breaded chicken breast topped with prosciutto, mozzarella, and fresh tomato. Finished with basil aioli and served on toasted sourdough.

### PORTOBELLO BALSAMICO GF\* | V | VE\* 15

Grilled portobello mushroom topped with herbed ricotta, spinach, roasted red pepper, artichoke hearts, and balsamic glaze on a potato bun.

### OSSO BUCCO CUBANO GF\* 19

Tender braised pork, prosciutto, and Swiss cheese with honey mustard and house pickles on sourdough bread.

### CALABRIAN BLEU CHICKEN MELT GF\* 19

Grilled marinated chicken or fried breaded chicken dressed in house-made Calabrian pepper aioli, crumbly bleu cheese, and mozzarella, melted between thick slices of brioche.

### CHEF PRUE'S PRIME RIB DIP 25

Shaved prime rib with sautéed mushrooms, caramelized onions, and horseradish sauce. Served on Italian herbs and cheese ciabatta with house-made au jus for dipping.



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**SALADS**

Add choice of protein: chicken +\$7, steak +\$9, shrimp +\$11, salmon +\$9

**THE MORGAN(SEASONAL SALAD) GF|V 19**

Arugula, red onion, goat cheese, dried cranberries, candied nuts, citrus vinaigrette, and croutons.

**GRILLED CHICKEN PANZONELLA GF|V\*|VE\* 19**

Tender white meat chicken breast tossed with toasted ciabatta bread, pepperoncini, Kalamata olives, tomato, onion, and field greens. Finished with honey-apple cider vinaigrette and goat cheese.

**INSALATA CON BISTECCA(STEAK) GF|V\*|VE\* 21**

4 oz. grilled beef tenderloin, mixed field greens, tomatoes, Gorgonzola crumbles, red onion, artichoke hearts, fried mushrooms, and honey mustard vinaigrette.

**SPICCHIO INSALATA(WEDGE) GF|V\*|VE\* 19**

Iceberg lettuce wedge with ranch dressing, diced red onion, tomato, bacon bits, Gorgonzola crumbles, and balsamic glaze.

**INSALATA ALLA CAESAR GF|V\*|VE\* 15**

Romaine lettuce lightly tossed with house-made Caesar dressing, topped with crostini, pickled red onions, shaved Parmesan cheese, and fresh lemon.

**INSALATA ANTIPASTA GF|V 19**

Mixed field greens with Italian meats, goat cheese, pepperoncini, olives, roasted red peppers, tomato, cucumber, and red onion.

**INSALATA GF|V 11**

Mixed field greens served with your choice of house-made dressing and topped with cucumber, carrot, onion, and tomato.

**BURGERS**

Served with choice of sweet potato fries or french fries.

Upgrade to truffle Parmesan fries +\$1.50.

Substitute fries for a lunch-sized house salad at no charge.

**BURGER CLASSICO GF\* 17**

Two 4 oz. patties with American cheese, lettuce, onion, tomato, and charred onion aioli on a potato bun. (Toppings +\$0.75 each: caramelized onions, mushrooms, peppers)(Premium toppings +\$1.50 each: bacon, seared prosciutto, burrata) (Add Calabrian pepper aioli +\$0.50)

**BURNT BURRATA BURGER GF\* 20**

Two 4 oz. patties topped with shredded lettuce, charred burrata, house-made apricot chutney, and fresh basil oil on a potato bun.

**RODEO BURGER GF\* 20**

Two 4 oz. patties with shredded lettuce, mushrooms, bacon, crispy onion straws, and house-made burger sauce. (Add Calabrian pepper aioli +\$0.50) (Premium toppings +\$1.50 each: fried egg, seared prosciutto, long hot peppers)

**TRADITIONAL UTICA FARE**

**CHICKEN RIGGIES GF\* 21**

Lunch-size portion of signature chicken riggies with marinated chicken breast, bell peppers, mushrooms, onions, cherry peppers, Kalamata olives, soppressata, and garlic. Finished with house pomodoro and creamy besciamella.

**FRANÇAISE CHICKEN 17**

Chicken cutlet battered with egg and cheese, pan-fried, and finished with a lemon vin blanc sauce. Served over pasta aglio with spinach.

**MARSALA CHICKEN GF\* 17**

Chicken cutlet lightly dredged with flour, sautéed with mushrooms and onions, and finished with Marsala wine and garlic herb butter. Served with pasta aglio and spinach.

**PARMIGIANA CHICKEN V\* 15**

Chicken cutlet topped with pomodoro, melted mozzarella cheese and fresh basil oil. Served over cappelini with pomodoro and spinach.

**THE CLASSICO GF\* 17**

Three meatballs, a link of Italian sausage, and garlic bread served atop your choice of pasta. Pasta choices: cappelini, cavatappi, linguini, rigatoni, or gluten-free penne. Sauce choices: pomodoro, besciamella, aglio, (vodka, fra diavolo, creamy or tomato pesto +\$2)