

ZUPPA · Soups	
Minestrone	\$13
<i>Mixed seasonal vegetables</i>	
Chicken Soup	\$13
<i>Chunks of chicken, celery, carrots, potatoes, chicken broth</i>	
Soup of the Day	\$13
<i>Please ask your server</i>	



INSALATA · Salads	
Portofino Mixed Salad	\$18
<i>Baby greens, tomatoes, cucumbers, onion, roasted peppers, olives, mozzarella, lemon vinaigrette</i>	
Caesar Salad	\$19
<i>Romaine hearts, garlic croutons, creamy anchovy-lemon dressing</i>	
Roasted Beet Salad	\$18
<i>Baby greens, goat cheese, pistachio, oranges, citrus vinaigrette</i>	
Arugula Salad	\$18
<i>Fennel, arugula, cherry tomatoes, red onions, shaved parmigiana</i>	
Tricolore Salad	\$18
<i>Arugula, endive, radicchio, asparagus, artichoke hearts, almond vinaigrette</i>	
Add Grilled Chicken	+\$5
<i>To any salad</i>	
Add Grilled Shrimp	+\$7
<i>To any salad</i>	



ANTIPASTI · Appetizers	
Burrata	\$25
<i>Apulian creamy mozzarella, prosciutto, fire roasted red peppers</i>	
Bruschetta	\$13
<i>Chopped tomatoes, onions, basil, extra virgin olive oil</i>	
Fried Calamari	\$23
<i>Served with marinara sauce</i>	
Baked Clams	\$21
<i>Little neck clams with seasoned breadcrumbs</i>	
Eggplant Rolatini	\$20
<i>Ricotta, mozzarella, parmigiana cheese in tomato sauce</i>	
Zuppe di Cozze	\$24
<i>PEI mussels and garlic, marinara sauce</i>	
Grilled Portuguese Octopus	\$28
<i>Garlic, lemon, extra virgin olive oil</i>	
Mozzarella Caprese	\$25
<i>Fresh mozzarella, tomato, basil, olive oil</i>	
Tuscan Cold Antipasti	\$26
<i>Prosciutto, soppressata, fresh mozzarella, olives, provolone, parmigiano reggiano</i>	
Hot Antipasti	\$26
<i>Shrimp, clams, mussels, stuffed mushrooms, eggplant rollatini</i>	

PASTA	
Rigatoni Filetto di Pomodoro	\$22
<i>Tomato sauce, fresh basil</i>	
Farfalle, Sausage & Broccoli Rabe	\$25
<i>Cannellini beans, spicy sausage, broccoli rabe, garlic, olive oil</i>	
Spaghetti Mare Monte	\$29
<i>Shrimp, scallops, mushrooms, cherry tomatoes, garlic, olive oil</i>	
Linguini al Vongole	\$27
<i>Chopped clams, garlic, white or red sauce</i>	
Butternut Squash Ravioli	\$26
<i>Sage, walnuts, parmigiano reggiano, butter sauce</i>	
Penne alla Vodka	\$23
<i>Creamy pink sauce, vodka</i>	
Lobster Ravioli di Astice	\$30
<i>Asparagus tips, rock shrimp, vodka sauce</i>	
Trecolore Linguine Bolognese	\$30
<i>Meat marinara sauce, tri-colored linguini</i>	
Black Linguine di Mare	\$34
<i>Shrimp, scallops, mussels, clams, calamari, light marinara</i>	
Paglia Fieno Linguine Primavera	\$26
<i>Seasonal vegetables, pink sauce</i>	
Gnocchi Pesto	\$26
<i>Basil, pignoli nuts, light cream sauce</i>	
Trecolore Fettuccini con Porcini	\$26
<i>Mushrooms, sausage, cream sauce</i>	
Egg Fettuccini Carbonara	\$27
<i>Pancetta, parmigiana cheese</i>	



RISOTTO	
Porcini Mushroom Risotto	\$34
<i>Porcini mushrooms, touch of cream</i>	
Risotto Pescatore	\$36
<i>Mussels, clams, shrimp, scallops, calamari, light marinara sauce</i>	
AL FORNO · Baked	
Lasagna	\$25
<i>Homemade baked lasagna</i>	
Eggplant Parmigiana	\$27
<i>Thin sliced eggplant, marinara sauce</i>	
Eggplant Rolatini	\$28
<i>Ricotta, mozzarella cheese, marinara sauce</i>	



POLLO · Chicken	
Chicken Scarpariello	\$35
<i>Artichokes, black olives, light white wine lemon sauce</i>	
Chicken Portofino	\$35
<i>Grilled or breaded, scallions, tomatoes, basil, garlic, pesto</i>	
Chicken Any Style	\$35
<i>Picatta · Marsala · Francese · Saltimbocca · Parmigiana</i>	

VITELLO · Veal	
Veal Marsala	\$40
<i>Mushrooms, marsala wine sauce</i>	
Veal Piccata	\$40
<i>Capers, artichoke hearts, lemon sauce</i>	
Veal Franchese	\$40
<i>Egg battered, lemon sauce</i>	
Veal Parmigiana	\$40
<i>Mozzarella, marinara sauce</i>	



DALLA GRIGLIA · From the Grill	
Grilled Rack of Lamb	\$48
<i>Garlic, rosemary, gorgonzola polenta</i>	
Grilled Rib Eye	\$60
<i>Cipollini, roasted peppers</i>	
Grilled Sirloin Steak	\$50
<i>Sauteed mushrooms</i>	
Grilled Skirt Steak	\$46
<i>Potato fritte</i>	



FRUTTI DI MARE · Seafood	
Roasted Salmon	\$38
<i>Grilled vegetables, creamy mustard sauce</i>	
Branzino	\$38
<i>Lemon, garlic, extra virgin olive oil</i>	
Filet of Sole Meuniere	\$35
<i>Capers, lemon, butter sauce, grilled vegetables</i>	



SINGLE SERVING PIZZA	
Portofino	\$17
<i>Sun dried tomatoes, basil, spinach, black olives & onions</i>	
Margherita	\$16
<i>Tomato sauce, mozzarella & basil</i>	
Primavera	\$17
<i>Fresh vegetables & garlic</i>	
Quattro Stagioni	\$17
<i>Prosciutto, artichoke, mushroom, mozzarella & olives</i>	
Putanesca	\$17
<i>Black olives, capers & anchovies</i>	
Chicken Buffalo	\$17
<i>Chicken and spicy sauce</i>	
Hawaiian	\$17
<i>Pineapple, tomato sauce, mozzarella, ham</i>	
White	\$16
<i>Mozzarella and ricotta cheese</i>	
Chicken & Bacon	\$17
<i>Chicken and bacon</i>	



FAMILY SERVING PIZZA	
Small Pie	\$17
<i>Each additional topping \$3</i>	
Medium Pie	\$20
<i>Each additional topping \$4</i>	
Large Pie	\$22
<i>Each additional topping \$5</i>	
Sicilian Pie	\$28
<i>Each additional topping \$5</i>	