

Dinner Menu

ANTIPASTI (APETIZERS)

Bruschetta | 13

Toasted Italian bread topped with fresh tomato, onions, capers, garlic, and basil.

Eggplant Caprese | 13

Breaded eggplant topped with fresh mozzarella, sliced tomato and fresh basil drizzled with balsamic reduction.

Calamari Fritti | 15

Seasoned and deep fried, served with homemade marinara dipping sauce.

INSALATE (SALAD)

Salad Caprese | 13

Fresh mozzarella cheese, tomatoes and basil drizzled with a balsamic reduction and extra virgin olive oil.

Caesar Salad | 16

Crispy Romaine, topped with shaved parmigiano and rustic croutons.

Add: Shrimp | 9 / Chicken | 7 / Prosciutto | 8

ZUPPA (SOUP)

Seafood Bisque (2019 Award Winner) | 14

Shrimp, bay scallops, and clams in a perfectly seasoned lobster bisque.

Mussels or Clams Portofino | 19

Sauteed in olive oil, white wine, garlic, and spices - or - Homemade marinara sauce.

Garlic Knots | 9

Homemade dough tied in a knot and baked with garlic, olive oil, parsley, and parmigiano cheese.

Charcuterie Plate | 18

Chefs' selection of cured meats, cheeses, pickled vegetables, olives, and truffle honey crostini.

Mediterranean Salad | 18

Mixed lettuce with feta cheese, artichoke hearts, roasted red peppers, kalamata olives, stuffed grape leaves, and pepperoncini.

Antipasto Salad: Small | 14 / Large | 19

An array of meats, cheese, olives, and pepperoncini on a bed of mixed lettuce.

House Salad | 13

Crisp iceberg and romaine lettuce with tomato, onion, olives, cucumbers and pepperoncini.

Pasta Fagioli | 7

Gently simmered white cannellini beans, tomatoes, and a blend of spices.

Minestrone | 7

Selected Italian vegetables with ditalini pasta.

PIATTI AL FORNO (BAKED DISHES)

Manicotti (Cheese, Spinach, or Meat) | 19

Specially seasoned ricotta stuffing wrapped in pasta and baked with mozzarella cheese and pomodoro sauce.

Stuffed Shells | 19

Jumbo shells filled with ricotta and mozzarella cheese blended with pomodoro sauce.

Lasagna Bolognese al Forno | 20

Oven baked pasta layered with ground beef, sausage, and a ricotta & mozzarella cheese blend; topped with pomodoro sauce.

Ziti al Forno | 19

Ricotta and mozzarella cheese blended with pomodoro sauce and baked to a golden brown.

PORTOFINO CLASSICS

Fettuccini Alfredo | 22

The classic rich alfredo sauce with parmigiano cheese over fettuccini.

(Add: Primavera | +4 / Chicken: | +7 / Shrimp | +9)

Eggplant Parmigiana | 18

Fresh eggplant sliced, breaded, and layered with sauce parmigiana and mozzarella cheeses and baked. Served with spaghetti.

Pasta Portofino | 26

Fettuccini Alla Carbonara | 23

Sauteed in a cream sauce with pancetta, egg and parmigiano cheese.

Veal Saltimbocca | 29

Veal sauteed with prosciutto, melted provolone, and sage sauce over linguine

Ravioli (Meat, Cheese, or Combo) | 19

Your choice of ravioli steamed and smothered in our pomodoro sauce.

FRUTTI DI MARE (SEAFOOD)

Cod Siciliana | 26

Cod sauteed with artichoke hearts, capers and kalamata olives in our marinara sauce over linguine.

Lobster Ravioli alla Vodka | 28

Sauteed in a vodka blush sauce.

(Add Shrimp or Bay Scallops | 8)

Gnocchi alla Verde | 26

Sauteed with shrimp in a fresh pesto sauce and parmigiana cheese.

Mussels fra Diavolo | 27

Mussels sauteed in a spicy plum tomato sauce or white wine sauce. Served over linguine.

Frutti di Mare | 29

Sauteed clams, mussels, shrimp, and calamari with our marinara sauce, served over linguine.

Linguine & Clams | 27

Fresh clams sauteed in olive oil, lemon, garlic, and white wine. Served over linguine.

Shrimp Parmigiana | 26

Shrimp breaded, baked, and smothered with sauce and mozzarella cheese. Served with spaghetti.

BISTECCA ALLA GRIGLIA (STEAK FROM THE GRILL)

Chef's Choice Steak | Market Price

POLLO (CHICKEN)

Free-Range All-Natural hand pounded | 24

Parmigiana

Lightly breaded, topped with our pomodoro sauce, parmigiana and mozzarella cheese. Served over spaghetti.

Piccata

Classic lemon butter, caper, and white wine sauce. Served over linguine.

VITELLO (VEAL)

Free-Range Milk Fed, Individually Tenderized | 28

Marsala

Sauteed mushrooms in a brown marsala wine sauce. Served over linguine.

Francese

Lightly battered and sauteed in a lemon, white wine, brandy and butter sauce, Served over linguine

CONTORNI (SIDES)

Sauteed Spinach | Sauteed Mushrooms | Seasonal Vegetables | 9

Sausage or Meatballs | 9 Garlic Bread | 6/Add Cheese | +1

Side House Salad | 6 / Side Caesar Salad | 7

LE PASTO (PASTA)

CHOOSE YOUR SAUCE:

Tomato/ Marinara / Aglio E Olio | 16
Meatballs / Sausage / Meat Sauce | 20
Alfredo / Baby Clams (White or Red) | 22

CHOOSE YOUR SAUCE PASTA:

Spaghetti / Linguini / Capellini / Penne
Gnocchi / Tortellini / Cavatelli +6
Gluten Free | +5

GOURMET PIZZA

Napolitana Thin | 17

Gluten and Dairy Free Traditional or Cauliflower | 23

Vegan/Dairy free cheese +5 (Mozzarella only)

Premium Meats – Ham, sausage, pepperoni, bacon, mozzarella & sauce.

Veggie - Onion, green pepper, mushrooms, black olives, mozzarella & sauce.

Margarita - Fresh tomato, fresh basil, mozzarella & sauce.

Cheesesteak - Chopped Philly steak, white American cheese & mozzarella cheese.

Bianca (White Pizza) - Ricotta, mozzarella & Romano cheese.

Chicken Parmigiana - Diced chicken cutlet, topped with mozzarella & sauce.

Mediterranean - Fresh spinach, artichoke hearts, feta cheese, banana peppers, sundried tomatoes, kalamata olives, and olive oil.

TRADITIONAL PIZZA

Napolitana Thin | 12

Gluten and Dairy Free Traditional or Cauliflower | +7

Vegan/Dairy free cheese | +5 (Mozzarella only)

Traditional Toppings: 1.50 each

Pepperoni / Green Pepper / Sausage / Bacon / Ham | Basil / Jalapeno / Diced Tomato / Onion / Mushroom /
Extra Cheese / Black Olives / Banana Peppers

Specialty Toppings | 3 each

Artichoke / Eggplant / Roasted Red Peppers / Ricotta / Meatballs /
Anchovies / Spinach

Premium Toppings | 7 each

Chicken / Prosciutto

Lunch Menu

WARNING: CONSUMING RAW OR UNDERCOOKED MEAT, fish, POULTRY, Seafood OR Shellfish INCREASES THE RISK OF CONTRACTING A FOODBORNE ILLNESS. FOOD ALLERGY NOTICE: PLEASE BE ADVISED THAT food PREPARED ON PREMISE MAY CONTAIN: MILK, EGG, WHEAT, SOYBEAN, PEANUTS, TREE NUTS, FISH & Shellfish - GLUTEN FREE OPTIONS MAY BE AVAILABLE FOR SOME ENTREES [CONSULT YOUR SERVER FOR YOUR SPECIFIC NEEDS]-

Split Fee \$5
Change Pasta \$2
Change Sauce \$4

ANTIPASTI (APPETIZERS)

Bruschetta | 13

Toasted Italian bread topped with fresh tomato, onions, garlic, capers, and basil.

Eggplant Caprese | 13

Breaded eggplant topped with fresh mozzarella, sliced tomato and basil drizzled with balsamic reduction.

INSALATE (SALAD)

Salad Caprese | 13

Fresh mozzarella cheese, tomatoes and basil drizzled with a balsamic reduction and extra virgin olive oil.

Caesar Salad | 16

Crispy romaine topped with shaved parmigiano and rustic croutons.

Calamari Fritti | 15

Seasoned and deep fried served with homemade marinara dipping sauce.

Mussels or Clams Portofino | 19

Sauteed in olive oil, white wine, garlic, and spices - or - Homemade marinara sauce.

Garlic Knots | 9

Homemade dough tied in a knot and baked with garlic, olive oil, parsley and parmigiano cheese.

Mediterranean Salad | 18

Mixed lettuce with feta cheese, artichoke hearts, roasted red peppers, kalamata olives, stuffed grape leaves & pepperoncino.

Antipasto Salad: Small | 14 / Large | 19

An array of meats, cheese, olives, and pepperoncini on a bed of mixed lettuce.

House Salad | 13

Mixed lettuce with tomato, onion, olives, cucumbers, and pepperoncini.

Add: Shrimp 9 / Chicken 7 / Prosciutto 8

ZUPPA (SOUP)

Seafood Bisque (2019 Award Winner) | 14

Shrimp, bay scallops and clams in a perfectly seasoned lobster bisque.

Pasta Fagioli | 7

Gently simmered white cannellini beans, tomatoes, and a blend of spices.

Minestrone | 7

Selected Italian vegetables with ditalini pasta.

PIATTI AL FORNO (BAKED DISHES)

Manicotti (Cheese, Spinach, or Meat) | 14

Specially seasoned ricotta stuffing wrapped in pasta and baked with mozzarella cheese and pomodoro sauce.

Stuffed Shells | 13

Jumbo shells filled with ricotta and mozzarella cheese blended with pomodoro sauce.

PORTOFINO CLASSICS

Fettuccini Alfredo | 14

Add: Primavera | 4 / Chicken | 7 / Shrimp | 9

Eggplant Parmigiana | 13

Fresh eggplant sliced, breaded, and layered with pomodoro sauce parmigiana and mozzarella cheeses and baked. Served with spaghetti.

Lasagna Bolognese al Forno | 14

Oven baked pasta layered with ground beef, sausage, and a ricotta, mozzarella cheese blend: topped with pomodoro Sauce,

Ziti al Forno | 13

Ricotta and mozzarella cheese blended with pomodoro sauce and baked to a golden brown.

Ravioli (Meat, Cheese, or Combo) | 14

Your choice of ravioli steamed and smothered in our pomodoro sauce.

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Split Fee \$5
Change Pasta \$2
Change Sauce \$4

FRUTTI DI MARE (SEAFOOD)

Cod Siciliana | 15

Cod sauteed with artichoke hearts, capers and kalamata olives in our marinara sauce over Linguine.

Calamari Marinara | 16

Seasoned and sauteed calamari with our marinara sauce, Served over Linguine.

POLLO (CHICKEN)

Free Range - All- Natural Hand Pounded | 15

Parmigiana

Lightly breaded, topped with our pomodoro sauce, parmigiana and mozzarella cheese. Served over spaghetti.

Cacciatore

Onions & mushrooms sauteed in our marinara sauce and served over linguine.

Francese

Lightly battered and sauteed in a lemon, white wine, brandy and butter sauce. Served over linguine.

LE PASTO (PASTA)

CHOOSE YOUR SAUCE

Tomato/ Marinara / Aglio E Olio | 12
Meatballs / Sausage / Meat Sauce | 14
Alfredo / Baby Clams (White or Red) | 15

CHOOSE YOUR PASTA

Spaghetti / Linguini / Capellini / Penne
Gnocchi / Tortellini / Cavatelli | +6
Gluten Free 5

CONTORNI (SIDES)

Sauteed Spinach / Sauteed Mushrooms / Mixed
Vegetables | 9
Sausage or Meatballs | 9
Garlic Bread | 6 Add Cheese | +1
Side House Salad | 6 Side Caesar Salad | 7

PANINO SOTTOMARINO (SUBS)

Italian Combo | 12
Sausage Peppers | 13
Chicken Parmigiana | 13
Steak & Cheese | 14
Extra Items 1 .75 each

Ham & Cheese | 12
Meatball Parmigiana | 13
Eggplant Parmigiana | 12

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CALZONES

Calzone - Ricotta & mozzarella | 13

Spinach Calzone - Spinach, ricotta & mozzarella | 14

Meat Calzone - Ham, sausage, pepperoni, bacon & ricotta | 16

Veggie Calzone - Onion, green pepper, mushrooms, black olives, ricotta mozzarella. | 15

Cheesesteak Calzone - Chopped Philly steak, white American cheese mozzarella cheese. | 16

GOURMET PIZZA

Napolitana thin – Small (9”) | 17 / Medium (14”) | 20 / Large (16”) | 23

16” Sicilian | 24

Gluten and Dairy Free Traditional or Cauliflower | Small (9”) | 23 / Medium (14”) | 26

Vegan/Dairy free cheese | +5 (Mozzarella only)

Premium Meats - Ham, sausage, pepperoni, bacon, mozzarella & sauce.

Veggie - Onion, green pepper, mushrooms black olives mozzarella & sauce.

Margarita - Mozzarella cheese, fresh tomato, fresh basil mozzarella & sauce.

Cheese steak - Chopped Philly steak, white American cheese & mozzarella cheese.

Bianca (White Pizza) - Ricotta, mozzarella & Romano cheese.

Chicken Parmigiana - Diced chicken cutlet, topped with cheese & sauce.

Mediterranean - Fresh Spinach, artichoke hearts, feta cheese, banana peppers, kalamata olives, sundried tomatoes & olive oil.

(Not available in Sicilian)

TRADITIONAL PIZZA

Napolitana Thin - Small (9”) | 12 / Medium (14”) | 15 / Large (16”) | 17

16” Sicilian | 19

Gluten and Dairy Free Traditional or Cauliflower | +7

Vegan/Dairy free cheese | +\$5 (Mozzarella only)

Traditional Toppings: 1.50 each

Pepperoni / Green Pepper / Sausage / Bacon / Ham / Basil / Jalapeno / Diced Tomato / Onion / Mushroom
Extra Cheese / Black Olives / Banana Pepper

Specialty Toppings | 3

Artichoke / Eggplant / Roasted Red Peppers / Ricotta / Meatballs / Spinach / Anchovies

Premium Toppings | 7

Chicken / Prosciutto

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