

"A PASSION FOR THE GOOD LIFE"

ANTIPASTI

ROASTED GARLIC, SPINACH AND ARTICHOKE AL FORNO

Crispy Parmesan Flatbread

COZZE BIANCO

Rope Cultured Black Mussels, Crispy Garlic, Lemon Butter Sauce, Grilled Ciabatta

CRISPY CALAMARI AND ZUCCHINI

Tender Calamari, Zucchini Chips, Spicy Italian Peppers, Pomodoro, Lemony Garlic Aioli

"OVEN ROASTED POLPETTE" GIANT ITALIAN MEATBALLS

Pomodoro, Basil, Pecorino Romano

BAKED EGGPLANT ROLLATINI

Rolled Eggplant Stuffed with Herb Ricotta, Mozzarella, Romano Cheese, Tomato Basil Sauce

CHILLED SHELLFISH PORTOFINO

Alaskan Crab Claws, Maine Lobster, Shrimp, Olive Oil, Lemon, Spicy Red Sauce (Enough to Share)

HANDCRAFTED GNOCCHI

Wild Mushrooms, Spinach, Crispy Italian Bacon, Pecorino Cream Sauce

SIZZLING CRAB & LOBSTER FONDUTA

Melted Mozzarella, Garlic Bruschetta

TASTING OF BRUSCHETTA

Basil-Tomato and Garlic; Oven Roasted Peppers and Ricotta Salata; Wild Mushrooms and Buratta

MAINE LOBSTER AND SHRIMP "SCAMPI STYLE"

Sautéed Lobster Knuckles, Gulf Shrimp, Spring Peas, Slivered Garlic, Roasted Plum Tomatoes, Lemon Butter, Crostini

SALUMI E FORMAGGI BOARDS

FORMAGGIA BOARD

Formaggi: Hand Crafted Mozzarella, Provolone, Parmigiano Reggiano, Taleggio, Gorgonzola Dolce. Selection of Spiced Nuts, Fig Jam, Crispy Italian Cracker Bread

SALUMERIA BOARD

Aged and Cured Meats: Smoked Speck, Fennel Salami, Bresaola, Spiced Coppa, Prosciutto di Parma, Mustardo, Spicy Peppers, Oven Baked Grissini

ANTIPASTO DELLA CASA

A Complete Tasting of Our Handcrafted Formaggi and Salumeria, House-made Accompaniments

INSALATE & ZUPPE

ZUPPA DI ARAGOSTA

Creamy Lobster Bisque, San Marzano Oil

RUSTIC ITALIAN SOUP "ACQUACOTTA"

White Beans, Morels, Mercato Vegetables, Pecorino, Grissini

TUSCAN SALAD

Mixed Greens, Olives, Gorgonzola, Cucumbers, Roma Tomatoes, Pine Nuts, Honey Balsamic Vinaigrette

HERB GRILLED CHICKEN CAESAR

Romaine, Creamy Caper Dressing, Reggiano Parmigiano, Ciabatta Croutons

BISTECCA STEAK SALAD

Grilled Marinated Skirt Steak, Crisp Mixed Greens, Olives, Gorgonzola, Long Stem Artichokes, Herb Roasted Tomatoes, Italian Pignolis, Crispy Onions, White Balsamic Vinaigrette

FIG & CARAMELIZED PEAR SALAD

Herb Roasted Chicken, Caramelized Pear, Pickled Red Onions, Mixed Baby Greens, Black Mission Figs, Gorgonzola, Toasted Pecans, House Vinaigrette

WILD SALMON INSALATA

Radicchio, Spinach, Mixed Greens, Roasted Beets, Toasted Pistachios, Citrus Segments, Tear Drop, Tomatoes, Oil Verde, Goat Cheese, Reduced Balsamic

BRICK OVEN PIZZETTE

Our Signature Brick Oven Cooks Pizzas Quickly at 600 Degrees, Locking in Freshness and Flavor While Creating a Light Crispy Crust That Can't Be Duplicated

QUATTRO FORMAGGI

Mozzarella, Fontina, Asiago and Gorgonzola Cheeses

CLASSIC MARGHERITA PIZZA

Crushed Roma Tomatoes, Fresh Mozzarella, Pesto and Basil

SICILIAN PIZZA

Sweet Italian Sausage, Pepperoni, Fontina, Mozzarella, Spicy Marinara and Basil

RUSTICA PIZZA

Grilled Chicken, Pesto, Sun-dried Tomatoes, Mozzarella, Ricotta, Garlic-Olive Oil, Parmesan Cheese

UMBRIA

Wild Mushrooms, Asiago Cream, Truffle Oil, Crisp Arugula

PANINI AND SPECIALTY SANDWICHES

Spicy Pickle Chips and Choice of Pasta Insalata or Tuscan Fries

MEATBALL AND THREE CHEESE

Homemade Meatballs, Provolone, Mozzarella and Romano Cheeses Pressed Between Crusty Italian Bread, Pomodoro Dipping Sauce

ROSEMARY CHICKEN

Oven Roasted Zucchini, Fresh Tomato, Provolone Cheese, Rosemary Oil, Garden Pesto, Grilled Ciabatta

PORTOFINO FISH SANDWICH

Peroni Battered Day Boat Haddock, Aged Provolone, Ciabatta Roll, Lemon Tartar

GRILLED VEGETABLE PANINI

Marinated Zucchini, Portobello Mushrooms, Provolone, Roasted Red Pepper, Goat Cheese, Tomato, Garlic Aioli on Pressed Italian Loaf

NEW ENGLAND LOBSTER ROLL

Lemon Mayonnaise, Hearth Baked Roll

GRILLED RUSTIC BLACK ANGUS BURGER

Fresh Ground Sirloin, Pancetta, Fontina Cheese, Roasted Garlic Aioli, Hearth Baked Roll

PRIMI PIATTI

Featuring Premium Imported Italian Pasta

PAPPARDELLE FARNESE

Braised Short Rib Ragù, Slow Cooked Tomato Sauce, Shaved Pecorino Toscano

SPAGHETTI POMODORO

San Marzano Tomatoes, Basil, Fresh Mozzarella

RIGATONI PESTO GENOVESE

Natural Chicken, Roast Eggplant, Gaeta Olives, Seasonal Tomatoes, Shaved Ricotta Salata

PENNE ALLA' ARRABBIATA

"Angry Style" White Shrimp, Spicy Tomato Sauce

SPECIALITA DELLA CASA (SPECIALTIES OF THE HOUSE)

HOOK AND LINE CAUGHT HADDOCK

Toasted Ciabatta Breadcrumbs, Roasted Fingerling Potatoes, Confit Tomatoes, Capers, Lemon Parsley Butter

CHICKEN PICCATA

Lemon, Capers, White Wine, Romano, Fresh Herbs, Spaghetti

VEAL OR CHICKEN PARMIGIANA

Pomodoro Sauce, Fresh Basil and Melted Fontina, Tagliolini

GRILLED MARINATED SKIRT STEAK

Hand-cut Italian Frites, Brushetta Tomatoes, Arugula, Aged Balsamic

COME FOR THE FOOD, LEAVE WITH THE MEMORIES