

LUNCH MENU

ANTIPASTI (APPETIZERS)

Bruschetta | 12

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

Eggplant Caprese | 12

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

Calamari Fritti | 14

Seasoned and deep fried with cherry peppers served with homemade marinara dipping sauce.

Mussels or Clams Portofino | 16

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

Garlic Knots | 8

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

INSALATE (SALAD)

Salad Caprese: 11

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

Caesar Salad: 14

Crispy romaine topped with shaved parmigiano and rustic croutons.

Add: Shrimp | 7 / Chicken | 5 / Prosciutto | 6

Mediterranean Salad | 15

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

Antipasto Salad: Small | 11 / Large | 16

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

House Salad | 9

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

ZUPPA (SOUP)

Seafood Bisque (2019 Award Winner) | 12

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) | 11

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

Stuffed Shells | 11

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

Lasagna Bolognese al Forno | 11

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

Ziti al Forno | 11

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

PORTOFINO CLASSICS

Eggplant Parmigiana | 11

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

Ravioli (Meat, Cheese or Combo) | 12

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

Split Fee
\$5.00

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)-

Change Pasta \$2
Change Sauce \$3

FRUTTI DI MARE (SEAFOOD)

Cod Siciliana | 13

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

Calamari Marinara | 13

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

POLLO (CHICKEN)

Free Range – All-Natural Hand Pounded | 12

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 and butter sauce. Served over linguine.

LE PASTO (PASTA)

CHOOSE YOUR SAUCE:

Tomato/ Marinara / Aglio E Olio | 10

Meatballs / Sausage / Meat Sauce | 12

Alfredo / Baby Clams (White or Red) | 13

CHOOSE YOUR PASTA:

Spaghetti / Linguini / Capellini / Penne

Gnocchi / Tortellini / Cavatelli | +4

Gluten Free | +3

CONTORNI (SIDES)

Sauteed Spinach / Sauteed Mushrooms / Mixed Vegetables | 9

Sausage or Meatballs | 7

Garlic Bread | 5

Add Cheese | +1

Side House Salad | 6

Side Caesar Salad | 7

PANINO SOTTOMARINO (SUBS)

Italian Combo | 9.5

Ham & Cheese | 9

Veal Peppers | 11.75

Sausage Peppers | 9.5

Meatball Parmigiana | 10.5

Chicken Parmigiana | 9.5

Veal Parmigiana | 10.75

Eggplant Parmigiana | 9

Steak & Cheese | 9.5

Extra Items | .75 each

Split Fee
\$5.00

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CALZONES

- Calzone - Ricotta & mozzarella | 10
Spinach Calzone - Spinach, ricotta & mozzarella. | 11
Meat Calzone - Ham, sausage, pepperoni, bacon & ricotta. | 12.5
Veggie Calzone - Onion, green pepper, mushrooms, black olives, ricotta & mozzarella. | 12.5
Cheesesteak Calzone - Chopped Philly steak, white American cheese & mozzarella cheese. | 12

GOURMET PIZZA

Napolitana Thin - SM(9") | 15 / MED(14") | 18 / LRG(16") | 20
16" Sicilian | 21

Gluten and Dairy Free Traditional or Caulif lower | 19
Vegan/Dairy free cheese | +3 (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.

Cheesesteak - 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 - SM(9") | 10 / MED(14") | 13 / LRG(16") | 15
16" Sicilian | 16

Gluten and Dairy Free Traditional or Caulif lower | +3
Vegan/Dairy free cheese | +\$3 (Mozzarella only)

Traditional Toppings: 1.25 each

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

Special Toppings | 1.75 - 3

Premium Toppings | 5

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

Chicken / Prosciutto

Split Fee
\$5.00

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DINNER MENU

ANTIPASTI (APPETIZERS)

Bruschetta | 12

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

Eggplant Caprese | 12

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

Calamari Fritti | 14

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

Mussels or Clams Portofino | 16

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

Garlic Knots | 8

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

INSALATE (SALAD)

Salad Caprese: 11

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

Caesar Salad: 14

Crispy Romaine, topped with shaved parmigiano and rustic croutons.

Add: Shrimp | 7 / Chicken | 5 / Prosciutto | 6

Mediterranean Salad | 15

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

Antipasto Salad: Small | 11 / Large | 16

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

House Salad | 9

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

ZUPPA (SOUP)

Seafood Bisque (2019 Award Winner) | 12

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) | 18

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

Stuffed Shells | 17

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

Lasagna Bolognese al Forno | 18

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

Ziti al Forno | 17

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

PORTOFINO CLASSICS

Fettuccini Alfredo: 16

The classic rich alfredo sauce with parmigiano cheese over fettuccini.
(Add: Primavera | +3 / Chicken: | +5 / Shrimp | +7)

Eggplant Parmigiana | 17

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

Fettuccini Alla Carbonara: 22

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

Veal Saltimbocca | 25

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

Ravioli (Meat, Cheese or Combo) | 18

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

Split Fee
\$5.00

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FRUTTI DI MARE (SEAFOOD)

Cod Siciliana | 24

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

Lobster Ravioli alla Vodka | 24

Sauteed in a vodka blush sauce.
(Add Shrimp or Bay Scallops | 7)

Gnocchi alla Verde | 24

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

Mussels fra Diavolo | 23

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

Fritti di Mare | 25

Sauteed clams, mussels, shrimp and calamari with our marinara sauce, Served over Linguini.

Calamari Marinara | 21

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

Linguine & Clams | 23

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

Shrimp Parmigiana | 23

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 Free Range – All-Natural
(CHICKEN) Hand Pounded | 20

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 Free Range - Milk Fed,
(VEAL) Individually Tenderized | 24

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 / Mixed Vegetables | 9

Sausage or Meatballs | 7

Garlic Bread | 5

Add Cheese | +1

Side House Salad | 6

Side Caesar Salad | 7

Split Fee
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LE PASTO (PASTA)

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Tomato/ Marinara / Aglio E Olio | 14
Meatballs / Sausage / Meat Sauce | 18
Alfredo / Baby Clams (White or Red) | 19

CHOOSE YOUR PASTA:

Spaghetti / Linguini / Capellini / Penne
Gnocchi / Tortellini / Cavatelli | +5
Gluten Free | +3

GOURMET PIZZA

Napolitana Thin | 15

Gluten and Dairy Free Traditional or Caulif lower | 19
Vegan/Dairy free cheese | +4 (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 & olive oil.

TRADITIONAL PIZZA

Napolitana Thin | 10

Gluten and Dairy Free Traditional or Caulif lower | 15
Vegan/Dairy free cheese | +3 (Mozzarella only)

Traditional Toppings: 1.25 each

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

Special Toppings | 3 each

Artichoke / Eggplant / Roasted Red Peppers / Ricotta / Meatballs

Premium Toppings | 5 each

Chicken / Prosciutto

Split Fee
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