



## DINNER MENU

### PANE

GARLIC BREAD *4 Slices per order* \$4.95

PORTOFINO BREAD *Homemade Bread & Butter, 4 slices per order.* \$4.00

FOCACCIA *Pizza crust, topped with garlic, olive oil & seasoning and olive paste on the side.* \$10.00

### ZUPPE

MINISTRONE *V Classic Vegetables Soup, Served with Crispy Parmesan Cheese and Croutons* \$12.00

LENTICCHIE *GF Lentils Soup with Parma Ham, Pancetta and Homemade Sausage* \$12.00

FISH CHOWDER *GF Traditional Bermuda Fish Chowder Soup* \$13.00

DAILY SOUP *Ask Your Waiter for Our Daily Soup* \$12.00

### INSALATE

CAESAR *V Romaine Lettuce, Caesar Dressing, Croutons and Parmesan* \$17

CAPRINA *V/GF Arugula Leaves, Caramelized Goat Cheese, Walnuts, Mushrooms, Red Beet, Strawberries, Raspberry Dressing* \$23

INSALATA ZOLA *Romaine Lettuce, Crispy Pancetta, Tomatoes and Scallions, topped with Gorgonzola Dressing.* \$23

VERDE *GF Spinach, Arugula, Avocado, Fava Beans, Grilled Broccolini, Basil Pesto Dressing* \$23

### ANTIPASTI TERRA

HAND SHAPED BURRATA *V/GF Hand Shaped Mozzarella, Filled with Stracciatella Cream, Served with Heirloom Tomato, Asparagus, Pickled Onions and Avocado* \$23

BRUSCHETTA TRICOLORI *V Portofino Bread Crostone, Topped with Avocado, Tomato, and Mozzarella, Basil and Olive Oil* \$23

TAGLIERE PORTOFINO *Italian Cold Cuts, Coccole, Mix of crostini, Pecorino Cheese and Honey* \$24

COCCOLE *Deep Fried Pizza Dough, Arugula, Tomato, Burrata and Parma ham* \$22

CAPRESE *V/GF Traditional Tomato and Hand Shaped Mozzarella, Basil, Olive Oil and Marjoram* \$21

### ANTIPASTI MARE

CROSTINI CON GAMBERETTI *Baby Shrimp Crostini, Served with Creamy Salmon* \$23

SAUTÉ DI COZZE E VONGOLE *Clams and Mussels Sauté, Cherry Tomato Sauce, Served with Garlic Crostone* \$23

TUNA TARTARE *Olives, Capers, Spring Onions and Arugula, Drizzled with Olive Oil and Lemon, Served with Crostini* \$23

CALAMARI FRITTI *Golden Crispy Calamari, served with Marinara Sauce* 23

SPADELLATA DI POLPO *Saute Octopus, Saffron Potatoes, Fava Beans, Cherry Tomato and Kalamata Olives, Drizzled with Lemon Oil Dressing* \$23



## Pasta/Risotto Terra

- TAGLIATELLE AL RAGU *Homemade Tagliatelle Pasta, Beef Ragù, Parmesan Cheese* \$28
- CHITARRA *Homemade Spaghetti, Sausage, Ragù and truffle paste, topped with shaved parmesan.* \$28
- TORTELLONI ( V ) *Homemade Ravioli, filled with Wild Mushrooms and Ricotta, Asparagus Tips, Crispy Straw Potatoes, Butter and Sage* \$28
- GNOCCHI *Homemade Potato Gnocchi, Parmesan Velvety, Crispy Pancetta and Truffle Oil* \$28
- FIACCHERAIA *Spaghetti Pasta, Parma Ham, Olives, Cherry Tomato Sauce and Pecorino Cheese* \$28
- RISOTTO AL FUNGHI ( V ) *Wild Mushrooms, Risotto, Parmesan and Truffle Oil* \$29
- FETTUCCINE PORTOFINO *Homemade Fettuccine Pasta, Chicken Breast, Mushroom, Sundried Tomatoes, Pink and Parmesan* \$28
- ALFREDO *Homemade Fettuccine Pasta (choice of chicken or ham), Broccoli, Cream Sauce and Parmesan Cheese.* \$28
- LASAGNA *Homemade Beef Lasagna* 28

## Pasta/Risotto Mare

- SCOGLIO *Spaghetti Pasta, Clams, Mussels, Calamari, Shrimps, Daily Catch, Tomato Sauce* \$32
- VONGOLE *Linguine Pasta, Clams, White Wine, Chili, Garlic and Parsley* \$32
- PENNE AL SALMONE *Penne Pasta , Scottish Salmon, Fresh Tomatoes, Cream and Vodka Sauce* \$32
- RAVIOLI DI BRANZINO *Homemade Branzino Ravioli, Fresh Tomatoes, Kalamata Olives and Onions* \$32
- RISOTTO *Seafood Risotto, Lemon Zest and Parsley* \$32
- LUCIANA *Linguini Pasta, Lobster Meat, Scallops and Shrimps, in a Pink Brandy Sauce* \$34

## Secondi Piatti Terra

- POLPETTE *Classic Beef and Pork Meatballs, served with Spaghetti Pasta, Tomato Sauce and Parmesan* \$28
- POLLO ALLA PARMIGIANA *100z chicken Breast Scalop, Topped with Tomato Sauce, Mozzarella and Parmesan Cheese, Served with Spaghetti Marinara Sauce* \$36
- SCOTTADITO GF *Grilled Lamb Chops, Artichokes, Roasted Potatoes and Red Wine Jus* MP
- SCALOPPINE AL LIMONE *Thin slices of Veal topped with a Lemon Butter Sauce, accompanied with Vegetables and Roasted Potatoes.* \$42
- MELANZANA ALLA PARMIGIANA V *Fried Eggplant, Tomato Sauce, Mozzarella, Parmesan* \$28
- BISTECCA PORTOFINO GF *Grilled 100z Rib Eye Steak, Served with Grilled Vegetables, Topped with Garlic Butter Sauce* MP
- FILETTO DI MANZO *Grilled Beef Tenderloin, served with roasted garlic and potatoes mashed, topped with pepper, mushrooms and red wine juices* MP
- POLLO GABRIELE *Grilled or Breaded Free-Range Chicken Breast, Topped with, Arugula, Cherry Tomato and Truffle Oil Salad* \$38

## Secondi Piatti Mare

- TRANCIO DI SALMONE *Grilled Scottish salmon, served with creamy spinach, topped with lemon olive oil* \$42
- BRANZINO *Baked Mediterranean Sea Bass, Potato, Cherry Tomato, Zucchini, Onions and Kalamata Olives, Topped with Olive Oil.* \$40
- PESCE ALLA GHIOTTA *Pan Seared Local Rock Fish, Potatoes, Olives, Cherry Tomatoes, Capers and pan juices.* MP
- TAGLIATA DI TONNO GF *Pistachio Crusted Local Tuna, Served with Avocado and Green Chickpeas Risotto* MP

FOR YOUR CONVENIENCE, A 18% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

For parties of 12 or more and additional 2% will be added.





## PIZZA MENU

1. THE MARATHON PIZZA *Tomato Sauce, Mozzarella Cheese, Ham, Mushrooms, Red & Green Peppers & Olives* \$23.95
2. MARGHERITA *Tomato Sauce & Mozzarella Cheese* \$21.95
3. PIZZA HAWAII *Tomato Sauce, Mozzarella Cheese, Ham & Pineapple* \$22.95
4. CAPRICCIOSA *Tomato Sauce, Mozzarella Cheese, Ham, Capers, Olives, Anchovies, Pepperoni, Salami & Artichokes* \$25.95
5. REGINA *Tomato Sauce, Mozzarella Cheese & Mushrooms* \$21.95
6. CALZONE *Tomato Sauce, Mozzarella Cheese, Eggs, Bacon, Mushrooms & Red Pepper* \$23.95
7. CAPRESE *Pizza Crust Topped with Tomato Sauce, Large Shrimps, Scallops, Lobster Meat, Calamari, Mussels, Garlic, Parsley & a little Mozzarella Cheese* \$34.95
8. VEGETARIAN *Tomato Sauce, Mozzarella Cheese, Artichokes, Green Peppers & Mushrooms* \$ 22.95
9. PEPPERONI *Tomato Sauce, Mozzarella Cheese & Pepperoni* \$22.95
10. QUATTRO STAGIONI *Tomato Sauce, Mozzarella Cheese, Mushrooms, Ham, Olives & Artichokes* \$22.95
11. PORTOFINO SPECIAL *Tomato Sauce, Mozzarella Cheese, Tuna Fish & Onions* \$ 23.95
12. BERMUDA SPECIAL *Tomato Sauce, Mozzarella Cheese, Bermuda Sausage, Salami, Hamburger & Onions* \$ 25.95
13. CESARE'S SPECIAL *Tomato Sauce, Mozzarella Cheese, Red Peppers, Anchovies, Capers & Garlic* \$24.95
14. POPEYE SPECIAL \$ 20.95 *Tomato Sauce, Mozzarella Cheese, Spinach & Garlic* \$ 23.95
15. FRANCO SPECIAL *Tomato Sauce, Mozzarella Cheese, Gorgonzola & Parma Ham* \$ 25.95
16. GIARDINIERA *Tomato Sauce, Mozzarella Cheese & Fresh Vegetables* \$ 25.95
17. PIZZA RUSTICA *Pizza Crust Topped With Spinach, Black Olives, Grilled Chicken, Fresh Tomatoes, Garlic, Goat Cheese & Light Olive Oil* \$ 25.95
18. PIZZA SIMONE *Pesto Sauce, Grilled Chicken, Portobello Mushrooms, Sun Dried Tomatoes, Roasted Garlic, Sprinkled with a little Mozzarella and Topped with Fresh Basil* \$27.95
19. VECCHIA NAPOLI *Mozzarella Cheese, Sausages, Spicy N'Duja, Ricotta and Broccoli* \$26.95
20. PIZZA NOAH *Pizza Sauce, homemade crumble sweet Italian Sausage and topped with Fresh mozzarella cheese.* \$26.95
21. PANCETTA PIZZA *Mozzarella, crispy Italian Pancetta, Thyme, Truffle oil.* \$26.95
22. MASCALZONE *1/2 Pepperoni Pizza and 1/2 Calzoni filled with Ricotta, N'Duja, Mozzarella* \$26.95
23. BURRATA PIZZA *Tomato sauce, Mozzarella, Arugula, Parma Ham and Burrata* \$26.95
24. TRONCHETTO *Folded Pizza Dough, filled with Mozzarella, n'duja, ricotta cheese and pepperoni.* \$26.95
25. FOUR CHEESES *Mozzarella, Taleggio, Gorgonzola and Parmesan, thyme* 26.95

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