



## 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* \$13.00
- LENTICCHIE *GF Lentils Soup with Parma Ham, Pancetta and Homemade Sausage* \$13.00
- FISH CHOWDER *GF Traditional Bermuda Fish Chowder Soup* \$14.00
- DAILY SOUP *Ask Your Waiter for Our Daily Soup* \$13.00

### INSALATE

- CAESAR *V Romaine Lettuce, Caesar Dressing, Croutons and Parmesan* \$18
- CAPRINA *V/GF Arugula Leaves, Caramelized Goat Cheese, Walnuts, Mushrooms, Red Beet, Strawberries, Raspberry Dressing* \$24
- INSALATA ZOLA *Romaine Lettuce, Crispy Pancetta, Tomatoes and Scallions, topped with Gorgonzola Dressing.* \$24
- VERDE *GF Spinach, Arugula, Avocado, Fava Beans, Grilled Broccolini, Basil Pesto Dressing* \$24

### ANTIPASTI TERRA

- HAND SHAPED BURRATA *V/GF Hand Shaped Mozzarella, Filled with Stracciatella Cream, Served with Heirloom Tomato, Asparagus, Pickled Onions and Avocado* \$25
- BRUSCHETTA TRICOLORI *V Portofino Bread Crostone, Topped with Avocado, Tomato, and Mozzarella, Basil, Olive Oil and Balsamic Glaze* \$25
- TAGLIERE PORTOFINO *Italian Cold Cuts, Coccole, Mix of crostini, Pecorino Cheese and Honey* \$27
- COCCOLE *Deep Fried Pizza Dough, Arugula, Tomato, Burrata and Parma ham* \$25
- CAPRESE *V/GF Traditional Tomato and Hand Shaped Mozzarella, Basil, Olive Oil and Marjoram* \$23

### ANTIPASTI MARE

- AVOCADO WITH GAMBERETTI *Grilled Avocado, Garlic Butter sauce with Shrimp, Cherry Tomatoes, Scallions, served with homemade Focaccia* \$25
- SAUTEÉ DI COZZE E VONGOLE *Clams and Mussels Sauteé, Cherry Tomato Sauce, Served with Garlic Crostone* \$28
- TUNA TARTARE *Olives, Capers, Spring Onions and Arugula, Drizzled with Sesame Oil and Lemon, Served with Crostini* \$26
- CALAMARI FRITTI *Golden Crispy Calamari, served with Marinara Sauce* 25
- SPADELLATA DI POLPO *Sautee Octopus, Saffron Potatoes, Fava Beans, Cherry Tomato and Kalamata Olives, Drizzled with Lemon Oil Dressing* \$25

Any shared dishes will be subject to a \$3 charge.

## Pasta/Risotto Terra

TAGLIATELLE AL RAGU *Homemade Tagliatelle Pasta, Beef Ragu, Parmesan Cheese* \$29

CHITARRA *Homemade Spaghetti, Sausage, Ragu and truffle paste, topped with shaved parmesan.* \$30

TORTELLONI ( V ) *Homemade Ravioli, filled with Wild Mushrooms and Ricotta, Asparagus Tips, Crispy Straw Potatoes, Butter and Sage* \$29

GNOCCHI *Homemade Potato Gnocchi, Parmesan Velvety, Crispy Pancetta and Truffle Oil* \$30

AMATRICIANA *Spaghetti Pasta, Sautee of Onions & Bacon Simmered in Red Wine & Tomato Sauce* \$29

RISOTTO AL FUNGHI ( V ) *Wild Mushrooms, Risotto, Parmesan and Truffle Oil* \$30

FETTUCCINE PORTOFINO *Homemade Fettuccine Pasta, Chicken Breast, Mushroom, Sundried Tomatoes, Pink and Parmesan* \$29

ALFREDO *Homemade Fettuccine Pasta (choice of chicken or ham), Broccoli, Cream Sauce and Parmesan Cheese.* \$28

LASAGNA *Homemade Beef Lasagna* 28

CARBONARA *Linguine Pasta, Crispy Guanciale, Egg, Pecorino Cheese, Black Peppercorn* 29

## Pasta/Risotto Mare

SCOGLIO *Spaghetti Pasta, Clams, Mussels, Calamari, Shrimps, Daily Catch, Tomato Sauce* \$38

VONGOLE *Linguine Pasta, Clams, White Wine, Chili, Garlic and Parsley* \$34

PENNE AL SALMONE *Penne Pasta , Scottish Salmon, Fresh Tomatoes, Cream and Vodka Sauce* \$34

RAVIOLI DI BRANZINO *Homemade Ravioli, Filled with Mediterranean Sea Bass and Potatoes. Clams, Shrimp and Cherry Tomato in a saffron sauce* \$42

RISOTTO *Seafood Risotto, Lemon Zest and Parsley* \$39

LUCIANA *Linguini Pasta, Lobster Meat, Scallops and Shrimps, in a Pink Brandy Sauce* \$42

## Secondi Piatti Terra

POLPETTE *Classic Beef and Pork Meatballs, served with Spaghetti Pasta, Tomato Sauce and Parmesan* \$30

POLLO ALLA PARMIGIANA *100z chicken Breast Scalop, Topped with Tomato Sauce, Mozzarella and Parmesan Cheese, Served with Spaghetti Marinara Sauce* \$38

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.* \$44

MELANZANA ALLA PARMIGIANA V *Fried Eggplant, Tomato Sauce, Mozzarella, Parmesan* \$29

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, Parmesan Shavings and Truffle Oil Salad* \$39

## Secondi Piatti Mare

TRANCIO DI SALMONE *Grilled Scottish salmon, served with creamy spinach, topped with lemon olive oil* \$44

BRANZINO *Baked Mediterranean Sea Bass, Potato, Cherry Tomato, Zucchini, Onions and Kalamata Olives, Topped with Olive Oil.* \$44

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

TEGAMACCIO *Seafood Stew, Cherry Tomato Sauce, Served with Garlic Crostone* \$56

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