

Appetizers

BRUSCHETTA

Toasted bread with diced tomatoes, balsamic vinegar, basil and cheese. \$9.75
Add pesto \$1.00

COZZE BIANCHE

Mussels appetizer in a white wine sauce or make it Fra Diavolo. \$14.99

FRIED CALAMARI

Tender calamari served with our home made marinara sauce. (Rings only) \$12.99

FRIED MOZZARELLA

Homemade fried cheese served with marinara sauce. \$10.00

SUPPLI

Homemade rice balls with cheese served with side of meat sauce. \$10.99

CRAB SPINACH CARCIOFI

Crab meat, spinach and artichoke cream cheese, served with warm crostini. \$12.99

PANE AGLIO E FORMAGGIO

Homemade garlic bread with cheese. \$8.99

MELANZANE CAPRESE

Fried eggplant with mozzarella, tomato and basil, lightly baked in the oven. \$11.99

ANTIPASTO ORIGINALE

Original Italian cuts, salami, prosciutto, ham, fresh mozzarella, tomatoes, artichokes hearts and garlic oil eggplant. \$18.50 (serves 2)

SHRIMP SCAMPI

Small shrimp sautéed with garlic white wine and heavy cream served over toasted bread. \$12.99

Soups & Salads

Add anchovies \$1.00 Add chicken \$8.00
Add Steak tips \$13.50 Add grilled Salmon \$12.50 Add shrimp \$11

SOUP OF THE DAY

Homemade soup. Ask your server when available. Cup \$5.99 Bowl \$8.50

DELLA CASA

Mix greens, onions, tomatoes, cucumbers, Kalamata olives and white beans.
Sm \$6.99 Lg \$9.99

ATENE

Mix greens, Kalamata olives, onions, tomatoes and feta cheese.
Sm \$8.50 Lg \$10.50

CESARE

Romaine, croutons, parmesan cheese, ceasar dressing. Sm \$7.99 Lg \$9.99

PORTOFINO

Baby spinach, dried cranberries, almonds & blue cheese crumbs in a citrus vinegar dressing. Sm \$8.99 Lg \$10.99

CAPRESE

Sliced fresh mozzarella, fresh tomatoes with basil and balsamic vinaigrette. \$11.99

Special orders or substitutions are subject to an upcharge.

Di Lata / Sides

MEATBALLS

Homemade meatballs (3) \$9.75

ITALIAN SAUSAGE

Sweet Italian sausage (2) \$8.00

MEATBALLS & SAUSAGE

2 meatballs and 1 sausage \$10.50

FRENCH FRIES

French fries \$7.99

ASPARAGUS

Asparagus sautéed with olive oil \$8.99

RISOTTO ITALIANO

Pick two: onions, tomatoes, mushrooms, spinach. \$8.99

SIDE PASTA

Butter \$6.99

Marinara \$7.99

Bolognese or Alfredo \$8.99

SIDE STEAK TIPS \$13.50

SIDE GRILLED SALMON \$12.50

SIDE GRILLED CHICKEN \$8.00

SAUCES

Marinara \$1.00

Alfredo \$2.00

Bolognese \$2.00

Pasta

(Choose from: Angel Hair, Spaghetti, Linguini, Penne or Fettuccini)
(Whole Wheat, Gluten-free or Homemade Pappardelle - add \$3.00)
(Add Salad Della Casa or Cesare to any dinner for just \$4.99)

MARINARA

Homemade tomato sauce with onions. 13.99

BOLOGNESE

Homemade meat sauce. \$15.25

ALFREDO

Our delicious creamy cheese sauce. \$14.75

CARBONARA

Creamy sauce with onions, pancetta and egg yolk. \$16.00

PESTO

Basil, pine nuts and cheese. \$13.99

PATRIOTA

Tomatoes, basil, garlic and fresh mozzarella in white wine sauce. \$15.99

MATRICIANA

Marinara creamy sauce with onions and pancetta. \$15.75

AGLIO E OLIO

Garlic oil & crushed red pepper in a white wine sauce. \$12.25

PUTTANESCA

Anchovies, capers, Kalamata olives and garlic, in a spicy plum tomato sauce. \$16.99

FRA DIAVOLO

Choice of pasta with garlic spicy plum tomato sauce. \$15.99

20% gratuity will be added to parties of 5 or more. Not all ingredients are listed. Alert your server of any food allergies. The Health Department states that meat & eggs, if undercooked, may increase risk of food borne illnesses, especially if you have certain medical conditions.

Pasta Fresca / Fresh Pasta

Add Salad Della Casa or Cesare to any dinner for just \$4.99

FOUR CHEESE RAVIOLI

Marinara, Alfredo or Pesto. \$17.50

HOMEMADE LASAGNA

Traditional meat sauce with mozzarella cheese and besciamella \$19.99
(Contains nutmeg)

TORTELLINI OR GNOCCHI GORGONZOLA

Gorgonzola cheese sauce, baked in the oven. \$16.50
Add chicken \$8.00

TORTELLINI OR GNOCCHI SORRENTINO

Plum tomato, basil and fresh mozzarella, baked in the oven. \$16.50
Add chicken \$8.00

PORCINI (MUSHROOMS) RAVIOLI

Wild mushrooms ravioli tossed with steak tips and portobello in a creamy sauce. \$24.99

DELLA MAMMA

Spinach ravioli with chicken pieces, onions, mushrooms and roasted red peppers in a white wine creamy sauce. \$21.99

LOBSTER RAVIOLI

Small shrimp sautéed in a creamy vodka sauce served with lobster ravioli. \$27.00

BUTTERNUT SQUASH RAVIOLI

Shrimp and scallops sautéed with garlic, tomatoes in a cream white wine sauce tossed with homemade butternut squash ravioli. \$27.00

Carni & Pollo

Choose from: Angel Hair, Spaghetti, Linguini, Penne or Fettuccini
Whole Wheat, Gluten-free or Homemade Pappardelle - add \$3.00
Add Salad Della Casa or Cesare to any dinner for just \$4.99

PARMIGIANA

Deep fried and breaded with mozzarella cheese and marinara sauce.
Eggplant \$19.99 Chicken \$22.99 Veal \$23.99

MARSALA

Marsala wine sauce with mushrooms served over pasta.
Chicken \$20.75 Veal \$21.75

CACCIATORE

Marinara sauce with green peppers, mushrooms and onions.
Chicken \$19.50 Veal \$20.50

PICCATA LEMON

White wine lemon sauce with capers and mushrooms over pasta.
Chicken \$19.99 Veal \$20.99

SCALOPPINE

Marsala wine sauce with mushrooms and prosciutto served over pasta.
Chicken \$21.75 Veal \$22.75

VERDE BIANCO

Creamy pesto sauce with fresh mozzarella and asparagus over pasta.
Chicken \$21.99 Veal \$22.99

CHICKEN & BROCCOLI

Chicken breast pieces, garlic and broccoli in a white wine sauce. \$19.00

CHICKEN & BROCCOLI ALFREDO

Chicken breast pieces, with broccoli in our Alfredo sauce. \$19.99

SALTIMBOCCA

Sage, prosciutto and melted provolone in a white wine sauce.
Chicken \$21.25 Veal \$22.75

POLLO LIGURIA

Chicken breast with mushrooms, capers in an orange butter sauce with parmesan crusted asparagus. \$22.99

Portofino Specialties

Choose from: Angel Hair, Spaghetti, Linguini, Penne or Fettuccini
Whole Wheat, Gluten-free or Homemade Pappardelle - add \$3.00
Add Salad Della Casa or Cesare to any dinner for just \$4.99

POLLO PORTOFINO

Chicken pieces sautéed with garlic, rosemary, tomatoes, artichokes hearts and fresh mozzarella in a pesto wine sauce.
\$21.25

SAUSAGE RISOTTO PORTOFINO

Sautéed ground sausage with onions, Porcini mushrooms in a white wine sauce, tossed with Arborio Italian rice. (No pasta choice)
\$21.99

STEAK TIPS NAPOLI

Steak tips sautéed with garlic, mushrooms and roasted red peppers in a red wine plum tomato sauce. \$24.00

BISTECCA GIULIANO

Steak tips cooked to perfection served with a side of asparagus and mushroom risotto.
\$25.99

SALMON PASTA AND PISTACHIO

Cubed salmon sautéed with tomato, pistachio and garlic, in a pesto basil white wine sauce tossed with fresh pappardelle pasta. \$25.00

SHRIMP FANTASIA

Shrimp sautéed with artichoke hearts and garlic, in a creamy lemon white wine sauce and basil tossed with fettuccine pasta \$23.50

Pesce - Seafood

Choose from: Angel Hair, Spaghetti, Linguini, Penne or Fettuccini
Whole Wheat, Gluten-free or Homemade Pappardelle - add \$3.00
Add Salad Della Casa or Cesare to any dinner for just \$4.99

FRA DIAVOLO

Spicy plum tomato sauce and garlic or make it white wine sauce.
Choose from: Shrimp \$23.99 Scallops \$24.99
Baby Clams \$18.99 Calamari \$20.50
Mussels \$22.99

RISOTTO PESCATORE

Creamy Italian rice with clams, scallops, shrimp and mussels (no shells). \$27.00

HADDOCK PUTTANESCA

Haddock filet with garlic, anchovies, Kalamata olives and capers in a spicy plum tomato sauce.
\$22.99

HADDOCK VENEZIA

Haddock filet sautéed with capers, garlic, tomatoes, Kalamata olives and artichokes in a white wine sauce. \$22.99

MARE SCAMPI

Scampi sauce with garlic and tomatoes.
Shrimp \$23.99 Scallops \$24.99

SCALLOPS PORTOFINO

Fried and breaded scallops served with a side of tomato risotto and asparagus (no pasta choice).
\$26.99

LAGUNA

Sautéed garlic, mushrooms and roasted red peppers in a white wine pesto sauce.
Shrimp \$23.99 Scallops \$24.99

ZUPPA DI PESCE (CIOPPINO)

Served in a spicy plum tomato sauce with basil, garlic, scallops, shrimp, mussels and clams (no shells). \$25.99

SHRIMP GENOVA

Homemade pappardelle with sautéed shrimp, garlic, tomatoes, mushrooms and asparagus, in a white wine sauce. \$23.99

Kids Meal (under 10 years only)

KIDS PARM

Chicken parmigiana served with spaghetti or penne. \$9.99

KIDS BUTTER

Spaghetti or penne with butter. \$6.99

KIDS MARINARA

Spaghetti or penne with marinara sauce. \$7.99
Add one meatball \$3.25

KIDS ALFREDO

Spaghetti or penne with Alfredo sauce. \$8.99

KIDS CHICKEN BROCCOLI ALFREDO

Spaghetti or penne with chicken, broccoli and Alfredo sauce. \$9.50

KIDS CHICKEN & FRIES

Fried chicken fingers with French fries. \$9.00

KIDS RAVIOLI

4 ravioli with tomato sauce. \$6.99

Lunch Menu Served Tuesday - Saturday 12pm - 3pm only

Choose from: Angel Hair, Spaghetti, Linguini, Penne or Fettuccini
Whole Wheat, Gluten-free or Homemade Pappardelle - add \$3.00
Add Salad Della Casa or Cesare to any dinner for just \$3.99

MARINARA

Homemade tomato sauce and onions. \$11.50
Add (2) meatballs \$6.50

ALFREDO

Our creamy cheese sauce. \$11.50

FIRENZE

Mushrooms, spinach, garlic, onions, tomatoes and broccoli in a white wine sauce. \$12.50
(Your choice of pasta or risotto)

BOLOGNESE

Traditional meat sauce. \$11.99

CHICKEN & BROCCOLI ALFREDO

Our creamy cheese sauce with chicken and broccoli. \$12.99

PESTO

Basil, pine nuts and parmesan cheese. \$10.50

PARM LUNCH

Deep fried and breaded with mozzarella cheese and marinara sauce.

Chicken \$13.49 Eggplant \$12.49 Veal \$14.99

MARSALA LUNCH

Marsala wine sauce with mushrooms over pasta.
Chicken \$12.49 Veal \$13.99

SHRIMP RISOTTO

Sautéed shrimp, corn and onions in a creamy Italian Arborio rice. \$13.99

PENNE SAUSAGE

Sausage, onions, green peppers, mushrooms, marinara tossed with penne. \$12.99

CHICKEN BALSAMICO

Chicken pieces sautéed with mushrooms and onions in a creamy balsamic reduction sauce. \$12.99

Panini / Sandwiches (Lunch only) Served with french fries

MEATBALL PANINO

Homemade meatballs marinara sauce and mozzarella cheese. \$11.99

PARM

Deep fried and breaded with mozzarella cheese and sauce.
Chicken \$13.49 Eggplant \$12.49 Veal \$14.99

POLLO VERDURE

Grilled chicken, zucchini, cheese, roasted red peppers and pesto sauce. \$13.99

STEAK LOVE

Steak tips with onions, mushrooms, green peppers and mozzarella cheese. \$13.99

PROSCIUTTO CAPRESE

Fresh mozzarella, tomato, basil, prosciutto and balsamic vinegar. \$12.99

ITALIANO

Salami, prosciutto, ham and provolone cheese. \$12.49

Martinis & Cocktails

ESPRESSO MARTINI DARK

Three Olives Espresso Vodka, triple sec, Kamora & espresso coffee
Make it creamy \$1

FRENCH MARTINI

Smirnoff Vodka, Chambord & pineapple juice

KEY LIME MARTINI

Smirnoff Vanilla Vodka, Malibu, white crème de cacao, lime juice & whipped cream

WEDDING CAKE MARTINI

Smirnoff Vanilla Vodka, pineapple juice & cranberry juice

HYPNOTIZE ME MARTINI

Absolut Citron Vodka, Hynotiq & pineapple juice

WOODFORD MANHATTAN

Woodford Reserve, sweet vermouth & Angostura Bitters (your choice)

RYE MANHATTAN

Bulleit Rye Whiskey, sweet vermouth & Angostura Bitters (your choice)

AZURRO MARTINI

Smirnoff Vodka, Malibu, blue curaçao & pineapple juice

DIVINO CHOCOLATE MARTINI

360 Chocolate Vodka, chocolate ice cream & crème de cacao

WILD RASPBERRY MARTINI

Smirnoff Raspberry Vodka, raspberry liqueur, raspberry syrup & lemonade

ORANGE PINEAPPLE MARTINI

Smirnoff Orange Vodka, stone fruit syrup, pineapple juice & orange juice

ITALIAN MARGARITA

Don Julio Reposado Tequila, amaretto, triple sec, sour mix & lime juice

CARAMEL LOVERS

Smirnoff Kissed Caramel Vodka, triple sec & Baileys Original Irish Cream with whipped cream & a caramel drizzle served on the rocks

PORTOFINO OLD FASHIONED

Bulleit Bourbon, simple syrup, Angostura Bitters, splash of soda water & ginger ale with an orange & cherry

KETEL ONE MOSCOW MULE

Ketel One Family Made Vodka, lime juice & ginger beer

SEED & SODA

Club soda & your choice of 21 Seeds Infused Tequila:

Flavors:

Valencia Orange, Cucumber Jalapeño, Grapefruit Hibiscus



Wine by The Glass

Sangria \$8.99

Red White

Whites \$9.99

Pinot Grigio
Sauvignon Blanc
White Zinfandel
Chardonnay
Riesling
Moscato

Reds \$9.99

Chianti
Cabernet
Malbec
Merlot
Pinot Noir
Sangiovese

Wine by The Bottle

Reds

Chianti Classico Reserva – Monsanto \$58
Chianti Classico Reserva – Banfi \$48
Chianti – Melini \$28
Cabernet Sauvignon – Kendall Jackson \$42
Cabernet Sauvignon – J Lohr \$49
Merlot – Bogle \$36
Pinot Noir – Angeline \$39
Red Zinfandel – 7 Deadly Zins \$39
Malbec – Terrazas Del Plata \$33
Malbec – Cantena \$33
Montepulciano – Masciarelli \$38
Barolo \$74
Amarone \$64
Stemmari – Nero D'Avola – Sicilian Red \$38
Red Blend – Apothic Red \$28
Red Blend – Monrosso \$40
Sangiovese Toscana \$28

Whites

Chardonnay – Kendall Jackson \$34
Pinot Grigio – Mezzacorona \$32
Pinot Grigio – Angelini \$38
Pinot Grigio – Santa Margherita \$48
Sauvignon Blanc – Kendall Jackson \$32
White Zinfandel – Beringer \$26

Beer

Blue Moon \$5.00
Bud Light \$4.50
Budweiser \$4.50
Coors Light \$4.50
Corona \$5.25
Heineken \$5.25
Michelob Ultra \$5.00
Miller Lite \$4.50
Newcastle \$5.25
Peroni \$5.50
Samuel Adams \$5.00
Stella Artois \$5.25
Heineken Zero (N/A) \$5.25

Now Serving Local Brewing Co Able Ebenezer!

Soft Drinks

Coca Cola Products \$3.99

Sprite Ginger Ale Coke
Diet Coke Fanta Root Beer
Unsweetened Iced Tea

20oz Bottled Sodas

Prices May Vary
Coke Diet Coke Ginger Ale Sprite

San Pellegrino Sparkling Water

Small \$4.00 Large \$5.50

Acqua Panna \$3.50

San Pellegrino Limonata \$3.99
San Pellegrino Aranciata \$3.99
San Pellegrino Aranciata Rossa \$3.99

Juice \$3.99

Apple | Cranberry | Orange
Pineapple | Lemonade

Chocolate Milk \$3.50

Milk \$3.00

Coffee \$3.25

Hot Tea \$2.99

Espresso \$3.99

Double Espresso \$5.99

Cappuccino \$6.25

NOW SERVING Red Bull

Red Bull
ENERGY DRINK