



DINNER MENU

PANE

GARLIC BREAD \$3.75

4 Slices per order

PORTOFINO BREAD \$2.50

Homemade Bread & Butter, 4 slices per order.

FOCACCIA \$8

Pizza crust, topped with garlic, olive oil & seasoning and olive paste on the side.

ZUPPE

MINISTRONE V \$10

Classic Vegetables Soup, Served with Crispy Parmesan Cheese and Croutons

LENTICCHIE GF \$9.50

Lentils Soup with Parma Ham, Pancetta and Homemade Sausage

FISH CHOWDER GF \$12

Traditional Bermuda Fish Chowder Soup

DAILY SOUP \$12

Ask Your Waiter for Our Daily Soup

ANTIPASTI TERRA

HAND SHAPED BURRATA V/GF \$21

Hand Shaped Mozzarella, Filled with Stracciatella Cream, Served with Heirloom Tomato, Asparagus, Pickled Onions and Avocado

BRUSCHETTA TRICOLORI V \$23

Portofino Bread Crostone, Topped with Avocado, Tomato, and Mozzarella, Basil and Olive Oil

CARPACCIO DI BARBABIETOLA V/GF \$17

Red Beet Roots Carpaccio, Arugula, Goat Cheese, Pears, Walnuts, Topped with Honey Mustard Dressing

TAGLIERE PORTOFINO \$19

Italian Cold Cuts, Coccole, Mix of crostini, Pecorino Cheese and Honey

PANZEROTTI \$19

Classic Mini Pizza Pocket Stuffed with Homemade Sausage, Ricotta and Rosemary, Served with Marinara Sauce

CAPRESE V/GF \$17

Traditional Tomato and Hand Shaped Mozzarella, Basil, Olive Oil and Marjoram

INSALATE

CAESAR V \$15

Romaine Lettuce, Caesar Dressing, Croutons and Parmesan

CAPRINA V/GF \$21

Arugula Leaves, Caramelized Goat Cheese, Walnuts, Mushrooms, Red Beet, Strawberries, Raspberry Dressing

MISTA V/GF \$18

Mixed Greens, Green Beans, Carrot, Cucumber, Pistachio, Parmesan, Balsamic Dressing

VERDE GF \$18

Spinach, Arugula, Avocado, Fava Beans, Grilled Broccolini, Basil Pesto Dressing

ANTIPASTI MARE

CARPACCIO DI POLPO GF \$18

Octopus Carpaccio, Arugula, Fire Roasted Yellow Peppers, Sriracha Sauce, Balsamic Glaze, Olive Oil

SAUTÉ DI COZZE E VONGOLE \$18

Clams and Mussels Sauté, Cherry Tomato Sauce, Served with Garlic Crostone

TUNA TARTARE \$19

Olives, Capers, Spring Onions and Arugula, Drizzle with Olive Oil and Lemon, Served with Crostini

GRILLED CALAMARI GF \$19

Arugula, Radicchio and Cherry Tomato Salad, Provenzale Sauce

SPADELLATA DI GAMBERI \$18

Shrimps Asparagus and Cherry Tomato Sauce, Served with Garlic Crostini

Pasta/Risotto Terra

TAGLIATELLE AL RAGU	\$26
<i>Homemade Tagliatelle Pasta, Beef Ragù, Parmesan Cheese</i>	
TAGLIOLINI	\$26
<i>Homemade Tagliolini Pasta, Sausage, Green Peas, Ricotta and Saffron</i>	
TORTELLONI V	\$28
<i>Homemade Ravioli, filled with Wild Mushrooms and Ricotta, Asparagus Tips, Crispy Straw Potatoes, Butter and Sage</i>	
GNOCCHI	\$25
<i>Homemade Potato Gnocchi, Parmesan Velvety, Crispy Pancetta and Truffle Oil</i>	
FIACCHERAIA	\$24
<i>Spaghetti Pasta, Parma Ham, Olives, Cherry Tomato Sauce and Pecorino Cheese</i>	
RISOTTO ASPARAGI E BURRATA	\$29
<i>Asparagus and Burrata Risotto</i>	
FETTUCCHINE PORTOFINO	\$25
<i>Homemade Fettuccine Pasta, Chicken Breast, Mushroom, Sundried Tomato, Cream and Parmesan</i>	
ALFREDO	\$23
<i>Homemade Fettuccine Pasta (choice of chicken or ham), Broccoli, Cream Sauce and Parmesan Cheese.</i>	

Secondi Piatti Terra

POLPETTE	\$28
<i>Classic Beef and Pork Meatballs, served with Spaghetti Pasta, Tomato Sauce and Parmesan</i>	
POLLO ALLA PARMIGIANA	\$36
<i>100z chicken Breast Scalop, Topped with Tomato Sauce, Mozzarella and Parmesan Cheese, Served with Spaghetti Marinara Sauce</i>	
SCOTTADITO GF	\$38
<i>Grilled Lamb Chop, Artichokes, Roasted Potatoes and Red Wine Jus</i>	
SALSICCIA GF	\$28
<i>Homemade Pork Sausage, Grilled Boccolini, Fresh Chili</i>	
MELANZANA ALLA PARMIGIANA V	\$28
<i>Fried Eggplant, Tomato Sauce, Mozzarella, Parmesan</i>	
BISTECCA PORTOFINO GF	\$42
<i>Grilled 100z Rib Eye Steak, Served with Grilled Vegetables, Topped with Garlic Butter Sauce</i>	
TENDERLOIN	\$42
<i>8oz Beef Tenderloin, Served with Roasted Garlic, Mashed Potatoes, Roasted Cherries and Brioche Bread Crostini, Topped with 3 Peppercorns Sauce.</i>	
POLLO GABRIELE	\$30
<i>Grilled or Breaded Free-Range Chicken Breast, Topped with, Arugula, Cherry Tomato and Truffle Oil Salad</i>	

Pasta/Risotto Mare

SCOGLIO	\$32
<i>Spaghetti Pasta, Clams, Mussels, Calamari, Shrimps, Daily Catch, Cherry Tomato Sauce</i>	
VONGOLE	\$32
<i>Linguine Pasta, Clams, White Wine, Chili, Garlic and Parsley</i>	
PACCHERI	\$32
<i>Paccheri Pasta Tubes, Fresh Local Catch, Cherry Tomato Sauce and Fresh Basil</i>	
RAVIOLI DI BRANZINO	\$30
<i>Homemade Ravioli, Filled with Mediterranean Sea Bass, Served with Clams, Shrimp, Cherry Tomato and Saffron Sauce</i>	
RISOTTO	\$32
<i>Seafood Risotto, Lemon Zest and Parsley</i>	
LUCIANA	\$34
<i>Linguini Pasta, Lobster Meat, Scallops and Shrimps, in Pink Brandy Sauce</i>	



Secondi Piatti Mare

TEGAMACCIO	\$42
<i>Seafood Stew, Cherry Tomato Sauce, Served with Garlic Crostone</i>	
BRANZINO AL CARTOCCIO	\$38
<i>Phyllo Pastry Wrapped Mediterranean Sea Bass, Artichokes, Roasted Bell Peppers, Cherry Tomato and Olives, Topped with Lemon Olive Oil</i>	
PESCE AL ACQUA PAZZA	\$38
<i>Pan Seared Bermuda Catch, New Potatoes, Cherry Tomatoes, Olives, Pan Juices</i>	
TAGLIATA DI TONNO GF	\$42
<i>Pistachio Crust Local Tuna, Served with Avocado and Green Chickpeas Risotto</i>	

