



## DINNER MENU

### PANE

GARLIC BREAD *4 Slices per order* \$3.75

PORTOFINO BREAD *Homemade Bread & Butter, 4 slices per order.* \$2.50

FOCACCIA *Pizza crust, topped with garlic, olive oil & seasoning and olive paste on the side.* \$8.00

### ZUPPE

MINISTRONE *V Classic Vegetables Soup, Served with Crispy Parmesan Cheese and Croutons* \$11.00

LENTICCHIE *GF Lentils Soup with Parma Ham, Pancetta and Homemade Sausage* \$11.00

FISH CHOWDER *GF Traditional Bermuda Fish Chowder Soup* \$11.00

DAILY SOUP *Ask Your Waiter for Our Daily Soup* \$11.00

### INSALATE

CAESAR *V Romaine Lettuce, Caesar Dressing, Croutons and Parmesan* \$15

CAPRINA *V/GF Arugula Leaves, Caramelized Goat Cheese, Walnuts, Mushrooms, Red Beet, Strawberries, Raspberry Dressing* \$21

INSALATA ESTIVA *Arugula, Radicchio, Cherry Tomato, Red Onions, Avocado, Kalamata Olives and Feta Cheese, Italian Dressing* \$18

VERDE *GF Spinach, Arugula, Avocado, Fava Beans, Grilled Broccolini, Basil Pesto Dressing* \$18

### ANTIPASTI TERRA

HAND SHAPED BURRATA *V/GF Hand Shaped Mozzarella, Filled with Stracciatella Cream, Served with Heirloom Tomato, Asparagus, Pickled Onions and Avocado* \$21

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* \$19

PANZEROTTI *Classic Mini Pizza Pocket Stuffed with Spinach, Ricotta and Parmesan Cheese, Served with Marinara Sauce* \$19

CAPRESE *V/GF Traditional Tomato and Hand Shaped Mozzarella, Basil, Olive Oil and Marjoram* \$17

INSALATA D'ANGURIA *Watermelon, Crumbled Goat Cheese, Olives, Cucumber, Red Onions and Arugula, Tossed with Mint and Yogurt Dressing* \$21

### ANTIPASTI MARE

CARPACCIO DI SALMONE *Smoked Salmon Carpaccio, Red Onions, Capers, Lemons and Sour Cream Dressing* \$18

SAUTÉ DI COZZE E VONGOLE *Clams and Mussels Sauté, Cherry Tomato Sauce, Served with Garlic Crostone* \$18

TUNA TARTARE *Olives, Capers, Spring Onions and Arugula, Drizzled with Olive Oil and Lemon, Served with Crostini* \$19

GRILLED CALAMARI *Arugula, Radicchio and Cherry Tomato Salad, Provenzale Sauce* \$19

SPADELLATA DI POLPO *Saute Octopus, Saffron Potatoes, Fava Beans, Cherry Tomato and Kalamata Olives, Drizzled with Lemon Oil Dressing* \$18

## Pasta/Risotto Terra

- TAGLIATELLE AL RAGU *Homemade Tagliatelle Pasta, Beef Ragù, Parmesan Cheese* \$26
- TAGLIOLINI *Homemade Tagliolini Pasta, Sausage, Green Peas, Ricotta and Saffron* \$26
- 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* \$25
- FIACCHERAIA *Spaghetti Pasta, Parma Ham, Olives, Cherry Tomato Sauce and Pecorino Cheese* \$24
- 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* \$25
- ALFREDO *Homemade Fettuccine Pasta (choice of chicken or ham), Broccoli, Cream Sauce and Parmesan Cheese.* \$23



## 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 Ravioli, Filled with Mediterranean Sea Bass, Served with Clams, Shrimp, Cherry Tomato and Saffron Sauce* \$30
- 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* \$38
- SCALOPPINE AL LIMONE *Thin slices of Veal topped with a Lemon Butter Sauce, accompanied with Vegetables and Roasted Potatoes.* \$38
- 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* \$42
- TENDERLOIN *100z Beef Tenderloin, Served with Lemon Crushed Potatoes and spring Onions, Topped with Salsa Criolla* \$42
- POLLO GABRIELE *Grilled or Breaded Free-Range Chicken Breast, Topped with, Arugula, Cherry Tomato and Truffle Oil Salad* \$36

## Secondi Piatti Mare

- GRILLIATA MISTA DI PESCE *Grilled Local Tuna, Rockfish, Calamari and Shrimps, served with Grilled Vegetables, Topped with Pepperonata Sauce* \$42
- BRANZINO *Baked Mediterranean Sea Bass, Potato, Cherry Tomato, Zucchini, Onions and Kalamata Olives, Topped with Olive Oil.* \$38
- PESCE ALLA SICILIANA *Grilled Local Catch, served with Vegetables and Roasted Potatoes, topped with Sicilian Sauce (Tomato sauce, Capers, Black Olives and Anchovies.* \$38
- TAGLIATA DI TONNO GF *Pistachio Crusted Local Tuna, Served with Avocado and Green Chickpeas Risotto* \$42





## PIZZA MENU

1. THE MARATHON PIZZA *Tomato Sauce, Mozzarella Cheese, Ham, Mushrooms, Red & Green Peppers & Olives* \$21.95
2. MARGHERITA *Tomato Sauce & Mozzarella Cheese* \$18.85
3. PIZZA HAWAII *Tomato Sauce, Mozzarella Cheese, Ham & Pineapple* \$20.95
4. CAPRICCIOSA *Tomato Sauce, Mozzarella Cheese, Ham, Capers, Olives, Anchovies, Pepperoni, Salami & Artichokes* \$22.95
5. REGINA *Tomato Sauce, Mozzarella Cheese & Mushrooms* \$19.95
6. CALZONE *Tomato Sauce, Mozzarella Cheese, Eggs, Bacon, Mushrooms & Red Pepper* \$21.95
7. CAPRESE *Pizza Crust Topped with Tomato Sauce, Large Shrimps, Scallops, Lobster Meat, Calamari, Mussels, Garlic, Parsley & a little Mozzarella Cheese* \$28.95
8. VEGETARIAN *Tomato Sauce, Mozzarella Cheese, Artichokes, Green Peppers & Mushrooms* \$ 20.95
9. PEPPERONI *Tomato Sauce, Mozzarella Cheese & Pepperoni* \$19.95
10. QUATTRO STAGIONI *Tomato Sauce, Mozzarella Cheese, Mushrooms, Ham, Olives & Artichokes* \$20.95
11. PORTOFINO SPECIAL *Tomato Sauce, Mozzarella Cheese, Tuna Fish & Onions* \$ 21.95
12. BERMUDA SPECIAL *Tomato Sauce, Mozzarella Cheese, Bermuda Sausage, Salami, Hamburger & Onions* \$ 21.95
13. CESARE'S SPECIAL *Tomato Sauce, Mozzarella Cheese, Red Peppers, Anchovies, Capers & Garlic* \$21.95
14. POPEYE SPECIAL \$ 20.95 *Tomato Sauce, Mozzarella Cheese, Spinach & Garlic* \$ 20.95
15. FRANCO SPECIAL *Tomato Sauce, Mozzarella Cheese, Gorgonzola & Parma Ham* \$ 23.95
16. GIARDINIERA *Tomato Sauce, Mozzarella Cheese & Fresh Vegetables* \$ 22.95
17. PIZZA RUSTICA *Pizza Crust Topped With Spinach, Black Olives, Grilled Chicken, Fresh Tomatoes, Garlic, Goat Cheese & Light Olive Oil* \$ 22.95
18. PIZZA SIMONE *Pesto Sauce, Grilled Chicken, Portobello Mushrooms, Sun Dried Tomatoes, Roasted Garlic, Sprinkled with a little Mozzarella and Topped with Fresh Basil* \$25
19. VECCHIA NAPOLI *Mozzarella Cheese, Sausages, Spicy N'Duja, Ricotta and Broccoli* \$25
20. PIZZA NOAH *Pizza Sauce, homemade crumble sweet Italian Sausage and topped with Fresh mozzarella cheese.* \$24
21. PANCETTA PIZZA *Mozzarella, crispy Italian Pancetta, Thyme, Truffle oil.* \$24
22. MASCALZONE *1/2 Pepperoni Pizza and 1/2 Calzoni filmes with Ricotta, N'Duja, Mozzarella* \$22
23. BURRATA PIZZA *Tomato sauce, Mozzarella, Arugula, Parma Ham and Burrata* \$25