



Piatto Condivisi 'shared plates'

COZZE IN BIANCO

black pearl mussels, white wine sauce or spicy pomodoro sauce, garlic crostini

BRUSCHETTE AL POMODORO

grilled crostini, chopped tomatoes, fresh basil, aged balsamic, extra virgin olive oil, sea salt, cracked black pepper

SPAGHETTI SQUASH PARMESAN POMODORO AL FORNO

roasted spaghetti squash, pomodoro sauce, fresh mozzarella, basil pesto

CALAMARI FRITTO MISTO

crispy calamari, artichoke, caper berry, zucchini, lemon aioli

POLPETTE DELLA CASA

our house-made meatballs, rich marinara sauce, mozzarella and Parmesan cheeses

TUFFO CREMOSO GRANCHIO

creamy jumbo lump crab dip, garden greens, Parmesan crostini



Insalata e Zuppa 'salad and soup'

RADICCHIO DI CESARE

crisp hearts of Romaine, croutons radicchio, house-made Caesar dressing

BARBABIETOLE ARROSTO E INSALATA DI CAVOLI

balsamic & herb roasted beets, farm fresh kale, arugula, hazelnuts, fennel, goat cheese, lemon thyme vinaigrette

INSALATA CAPRESE

sliced tomatoes, fresh mozzarella, balsamic vinegar, extra virgin olive oil, fresh basil, Mediterranean sea salt

INSALATA CASA

PORTOFINO TRITATA

crisp chopped greens, olives, red onion, cucumber, tomato, orange, house vinaigrette

ZUPPA DI SALSICCIA E LENTICCHIE

lentil soup with sweet fennel and herb sausage

MINISTRONE DI ZUCCHINE GRIGLIATE

garden vegetables, pancetta, Parmesan crostini



Pasta*

SPAGHETTI ALL'AMATRICIANA

a classic Roman dish with spaghetti, spicy pomodoro sauce, onions, pancetta

TAGLIATELLE ALLA BOLOGNESE

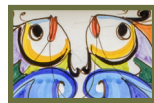
ribbons of fresh pasta, rich and savory bolognese sauce, grated Parmesan

L'ARAGOSTA CUOCE IL CAVATELLI

Parmesan crusted, baked Maine lobster tail, spinach, heirloom tomatoes, chives, ricotta, cavatelli, alfredo

BUCATINI CARBONARA

rosemary cured pork belly, garden peas, fresh parsley, poached farm fresh hen egg



Piatti Principali 'entrées'

SALMONE ALLA GRIGLIA

char-grilled organic scottish salmon, slow cooked leek mashed potatoes, honey rosemary glaze, citrus relish

CAPELANTE SCOTTATE ALLE ERBE

herb rubbed seared diver scallops, rock shrimp risotto, basil oil

CACIUCCO

a Livorno-style seafood stew "cioppino," fresh seasonal fish, lobster, scampi, clams, mussels, spicy tomato broth, roasted garlic crostini

PESCE SPADA PESCATO SELVATICO

char-grilled wild caught swordfish, butternut squash purée, arrabiata heirloom tomato sauce

PARMIGIANA DI MELANZANE

layers of fried eggplant, fresh mozzarella, oven roasted with our marinara sauce

POLLO ARROSTO LENTO

organic free-range half slow roasted chicken, baby peppers, roast fingerling potatoes, rosemary glaze

VITELLO AL LIMONE

veal scalloppine, lemon and white wine sauce, herb roasted potatoes, seasonal vegetable

OSSO BUCCO

braised tender veal osso bucco, Pecorino polenta, heirloom tomato gremolata

RIBEYE GRIGLIATO

char-grilled, grass fed, bone-in ribeye, truffle Parmesan mash, Port wine reduction, grilled asparagus



Pizza*

MARGHERITA

Roma tomatoes, basil, fresh mozzarella

RUSTICA

Italian sausage, gathered mushrooms, sweet onions, tomato sauce, oregano, fontina cheese

SOPPRESSATA

salami, pepperoni, mozzarella, tomato sauce

DIAVOLA

prosciutto, arugula, Roma tomatoes

IL PORTOFINO

spinach, goat cheese, mozzarella, sun-dried tomatoes, oregano, olive oil

PIZZA DEL FORMAGGIO-

1.50- (each additional ingredient)

pepperoni, Italian sausage, prosciutto, grilled chicken, fresh mozzarella, goat cheese, fontina, artichokes, spinach, pesto, tomato, arugula, onions, bell pepper, sun-dried tomatoes, crimini mushrooms, chopped clams, Gorgonzola cheese, olives



Contorni 'sides'

SPAGHETTI ALLA MARINARA

TAGLIATELLE ALLA BOLOGNESE

RISOTTO AI FUNGHI RACCOLTI

ASPARAGO ALLA GRIGLIA

grilled asparagus

CAPELLINI ALLA OLIO

angel hair pasta, garlic, olive oil

**Gluten-free options are available for pasta and pizza.*

Consumer Advisory

Many items on this menu contain ingredients that are not listed; please inform your server of any food allergies or dietary restrictions before you place your order. Consumption of raw or undercooked food may result in an increased risk of foodborne illness.