

"A Passion for the Good Life"

Antipasti

Roasted Garlic, Spinach & Artichoke al Forno

Crispy Parmesan Flatbread 13

Tasting of Bruschetta

Basil, Tomato and Garlic; Peppers Al Forno and Ricotta Salata; Wild Mushrooms and Burrata 12

Hand Rolled Polpette

"Italian Meatballs" Brodo Braised, Creamy Polenta, Aged Sheep's Milk Cheese, Pomodoro 11

Wild Mushroom Risotto

"Spoon to Pot" Risotto, Olive Oil Braised Mushrooms, Aged Parmesan, Peppery Arugula 11

Cozze Bianco

Rope Cultured Black Mussels, Crispy Garlic, Pernod, Lemon Butter Sauce, Grilled Ciabatta 13

Chilled Shellfish Portofino

Alaskan Crab Claws, Maine Lobster, Shrimp, Olive Oil, Lemon, Spicy Red Sauce 28

Brick Oven Pizzette

Our Signature Brick Oven Cooks Pizzas Quickly at 600 Degrees, Locking in Freshness and Flavor While Creating a Light Crispy Crust That Can't Be Duplicated

🍷 Gluten Free Crust Available

Quattro Formaggi

Mozzarella, Fontina, Asiago, Gorgonzola Cheese 15

Porcelli Trio

Sweet Italian Sausage, Pepperoni, Parma Prosciutto, Fontina, Mozzarella, Spicy Pomodoro, Basil 16

Classic Margherita Pizza

Crushed Roma Tomatoes, Fresh Mozzarella, Pesto and Basil 15

Creazioni di Pasta (Pasta Creations)

You Never Have to Leave Your Table to Create Your Own Signature Pasta Dish, You Be The Chef. Pick Your Pasta | Pick Your Sauce | Pick Your Ingredients | Pick Your Side | Magnifico!

🍷 Gluten Free Options Available

Choose Your Pasta

Tagliolini, Garganelli, Rigatoni, Spaghetti, Whole Wheat Rigatoni
Half Portion 16 | Full Portion 20

Pick Your Savory Sauce

Tomato Basil, Asiago Cream, Bolognese, Pesto, Garlic Olive Oil

Crispy Calamari & Zucchini

Tender Calamari, Zucchini Chips, Spicy Italian Peppers, Pomodoro, Lemony Garlic Aioli 14

Maine Lobster and Shrimp

"Scampi Style" Sautéed Lobster, Shrimp, English Peas, Slivered Garlic, Lemon Butter, Brick Oven Toast 16

Crispy Brussels Sprouts

Parma Prosciutto, Toasted Pine Nuts, Tondo Balsamic, Pecorino Toscano 11

Baked Eggplant Rollatini

Rolled Eggplant, Herb Ricotta, Mozzarella, Romano Cheese, Tomato Basil Sauce 11

Handcrafted Gnocchi

Wild Mushrooms, Spinach, Crispy Italian Bacon, Pecorino Cream Sauce 13

Antipasto Della Casa

A Complete Tasting of Our Handcrafted Formaggi & Salumeria with House-made Accompaniments 24

Sizzling Crab & Lobster

"Fonduta" Melted Mozzarella, Garlic Bruschetta 16

Umbria

Wild Mushrooms, Asiago Cream, Truffle Oil, Crisp Arugula 15

Rustica Pizza

Grilled Chicken, Pesto, Sun-dried Tomatoes, Mozzarella, Ricotta, Garlic-Olive Oil, Parmesan Cheese 16

Select Your Fresh Ingredients

Mushrooms, Spinach, Country Olives, Tomatoes, Roasted Garlic, Broccoli Rabe, Sundried Tomatoes, Onions, Mozzarella, Asparagus, Artichokes, Peas, Prosciutto

Add a Hearty Side

Italian Sausage, Chicken or Meatballs 6, Shrimp 7 or Maine Lobster 10

Insalate & Zuppe

Rustic Italian Soup

"Acquacotta" White Beans, Morels, Mercato Vegetables, Pesto, Shaved Parmesan, Grissini 9

Insalata di Cesare

"Hearts of Romaine" Creamy Caper Dressing, Ciabatta Croutons, Parmigiano-Reggiano 10

Zuppa di Aragosta

Creamy Lobster Bisque, Lobster Chunks, San Marzano Oil 10

Herb Grilled

Chicken Caesar

Romaine, Creamy Caper Dressing, Parmigiano-Reggiano, Ciabatta Croutons 16

Maine Lobster Salad

Marinated French Beans, Rustic Potatoes, Tuscan Olives, Local Goat Cheese, Heirloom Tomatoes, Baby Greens, House Vinaigrette 22

Focaccia, Panini and Specialty Sandwiches

Served with Maitland Mountain Farms Pickle and Choice of Pasta Insalata or Tuscan Fries

New England Lobster Roll

Fresh Picked Maine Lobster, Lemon Mayonnaise, Hearth Baked Roll (Mkt Price)

Grilled Rustic Butchers

Burger

Artisanal Butchers Blend, Pancetta Chips, Fontina Cheese, Black Truffle Aioli, Soft Baked Roll 16

Locally Harvested

Vegetables

Marinated Grilled Zucchini, Portobello's, Blistered Peppers, Backyard Tomatoes, Eggplant, Goat Cheese, Garden Pesto Aioli, Arugula, Toasted Ciabatta 14

Specialita Della Casa (Specialties of the House)

Hook & Line Caught

Haddock

Ancient Grain Polenta, Italian Bacon, Baby Vegetables, Charred Lemon, Citrus Lobster Emulsion 27

Chicken or Veal Piccata

Lemon, Capers, White Wine, Romano, Fresh Herbs, Spaghetti 25/29

Caprese Insalate

Backyard Farms Seasonal Tomatoes, Creamy Burrata, House Pulled Mozzarella, Aged Balsamic, Country Olives, Torn Basil, First Press Olive Oil 13

Pompeii Wedge

Baby Iceberg, Toasted Pignolis, Italian Bacon, Heirloom Tomatoes, Roasted Sweet Peppers, Beldi Olives, Creamy Gorgonzola Dressing 10

Tuscan Salad

Mixed Greens, Olives, Gorgonzola, Cucumbers, Roma Tomatoes, Pine Nuts, Honey Balsamic Vinaigrette 10

"Bistecca" Steak Salad

Marinated Grilled Sirloin, Cultivated Greens, Olives, Gorgonzola, Long Stem Artichokes, Herb Roasted Tomatoes, Toasted Pine Nuts, Crispy Onions, White Balsamic Vinaigrette 19

Rosemary Chicken

Grilled Small Farms Chicken, Oven-Roasted Zucchini, Tomato, Provolone Cheese, Rosemary Oil, Garden Pesto, Crusty Ciabatta 15

Portofino Fish Sandwich

Peroni Battered Day Boat Haddock, Aged Provolone, Hearth Baked Roll, Lemon Tartar 15

Meatball & Three Cheese

Home-made Meatballs, Provolone, Mozzarella and Romano Cheeses, Pressed Between Crusty Italian Bread, Pomodoro Dipping Sauce 15

Steak Frites

Marinated Grilled Sirloin, Hand-cut Italian Frites, Brushetta Tomatoes, Crema di Balsamico 26

Veal or Chicken

Parmigiana

Pomodoro Sauce, Fresh Basil, Melted Fontina, Tagliolini 29/25

* 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 under cooked food may result in an increased risk of foodborne illness.

Come for the Food, Leave with the Memories