

"A Passion for the Good Life"

Antipasti

Roasted Garlic, Spinach & Artichoke al Forno
Crispy Parmesan Flatbread 13

Hand Rolled Polpette
"Italian Meatballs" Brodo Braised, Creamy Polenta, Aged Sheep's Milk Cheese, Pomodoro 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

Crispy Brussels Sprouts
Parma Prosciutto, Toasted Pine Nuts, Tondo Balsamic, Pecorino Toscano 11

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

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

Sizzling Crab & Lobster
"Fonduta" Melted Mozzarella, Garlic Bruschetta 16

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

Tasting of Bruschetta
Basil-Tomato and Garlic; Oven Roasted Peppers and Black Garlic; Wild Mushrooms, Buratta 12

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

Classic Margherita Pizza
Crushed Roma Tomatoes, Fresh Mozzarella, Pesto and Basil 15

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

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

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

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

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

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

Select Your Fresh Ingredients

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

Pick Your Savory Sauce

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

Add a Hearty Side

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

Cucina Classico (Classic Recipes)

Veal or Chicken Parmigiana

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

Veal Scallopini

Sautéed Veal Cutlet, Prosciutto, Mozzarella, Oven Roasted Tomatoes, Spinach, Wild Mushroom, Roasted Garlic and Lemon, Tuscan Mashed Potatoes 29

Chicken Saltimbocca

Boneless Chicken Breast Pounded Thin, Prosciutto, Fontina, Forest Mushrooms and Fresh Sage, Sautéed in Olive Oil and Madeira Wine, Tuscan Mashed Potatoes 26

Chicken or Veal Piccata

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

Specialita Della Casa (Specialties of the House)

• Available after 5 pm

Rustic Stew of Coastal Shellfish

Spicy Tomato Broth, Stew of Mussels, Clams, Maine Lobster, Calamari, Shrimp and Halibut, Grilled Ciabatta, Saffron Rouilli 31

Steak Frites

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

"Old World" Bella Filet Duo

Tenderloin Filets each "Crusted" with a Classic Italian Flavor; Gorgonzola Dolce Fonduta | Butternut Bruschetta and Kale Pesto. Served with Baby Vegetables, Trumpet Mushrooms, EVOO Whipped Potato, Porcini Jus 34

Gulf of Maine Salmon

Kale-Butternut Squash Risotto, Roasted Brussels Sprouts, Grilled Lemon, Pinot Grigio Lobster Burro 30

East Coast Halibut with Tagliolini

Littleneck Clams, Blistered Tear Drop Tomatoes, Italian Artichokes, Capers, Lemon Zest, Italian Parsley, Extra Virgin Oil 32

Borolo Braised Boneless Short Rib

Tuscan Kale, Baby Vegetables, Pearl Onion Agrodolce, Stone Ground Polenta, Braising Liquids 30

Hook & Line Caught Haddock

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

Aragosta and Bistecca

Butter Basted Maine Lobster & Tenderloin of Beef, Roasted Pearl Onions, Asparagus, Tuscan Potato, Two Sauces 39 *MP Surcharge 5

Lobster & Crab Ravioli

Sautéed New England Lobster, Roasted Butternut Squash, Sundried Tomatoes, Baby Spinach, Lobster Burro 28

"Two Pound" Garlic Butter Poached Jumbo Maine Lobster

Whipped EVOO Potato, Roasted Butternut Squash, Grilled Asparagus, Lobster Jus 42 *MP Surcharge 5

✳ 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