



ANTIPASTI

SOUP OF THE DAY	9
EGGPLANT FRITTERS, with mixed salad & goat cheese	15
EGGPLANT PARMIGIANA, eggplant, light tomato sauce, parmigiana reggiano	16
INSALATA AMARONE, mesclun, artichokes, peppers, mozzarella & shaved parmesan (V)	12
BUFALA CAPRESE, mozzarella, pomodoro, basil & evoo(V)	17
CALAMARI FRITTI	17
SPINACI E PECORINO, spinach, almonds, bacon & pecorino Cheese (V)	10
CESARE, lettuce, homemade croutons, parmigiana, anchovies	10
COZZE AL VINO BIANCO, mussels, garlic, evoo & white wine or tomato sauce	14

PRIMI

Homemade SPINACH PAPPARDELLE w/ traditional beef Bolognese	23
Homemade FETTUCCINE "PORTOFINO", shrimp, scallops, tomato, fresh herbs	22
GNOCCHI SORRENTINA, mozzarella, tomato sauce, basil (V)	20
LINGUINE CARBONARA, egg, pecorino & guanciale (pork cheek)	22
RIGATONI SICILIANA, tomatoes, eggplant & mozzarella(V)	19
LINGUINE ALLE VONGOLE, clams, garlic, evoo	22
BUCATINI ALLA MATRICIANA, guanciale, onions, tomatoes	19
FUSILLI "Norcia", hot and sweet sausage w/ fresh tomato sauce, touch of cream	21

*Gluten free pasta available

SECONDI

POLLO GRIGLIATO, grilled pounded chicken breast, mix salad, cherry tomatoes	20
POLLO SCARPARELLO, sweet Italian Sausage, rosemary, garlic, lemon & white wine	22
POLLO AMARONE, rolled chicken breast w/ prosciutto fontina & marsala wine	22
POLLO PARMIGIANA, served with linguine al Pomodoro	24
SALMONE ALLA GRIGLIA, fresh orange sauce	26
RISOTTO DEL GIORNO	MP

CONTORNI

ROASTED POTATOES, garlic, rosemary	8
SAUTEED SPINACH, garlic, parmesan	8

If you have a special request our Chef will do his best to accommodate you