



<b>Spaghetti Napolitana</b>	<b>19</b>	<b>24</b>
Tomato sauce and fresh basil.		
<b>Spaghetti Alla Bolognese</b>	<b>21</b>	<b>26</b>
Traditional Italian meat sauce.		
<b>Fettuccine Alfredo</b>	<b>21</b>	<b>25</b>
Heavy 35% cream, butter, parmesan, garlic and French shallots.		
<b>Tortellini Quatro Formaggio alla Rose</b>	<b>21</b>	<b>26</b>
Stuffed pasta with four cheese, tomato sauce, cream and parmesan.		
<b>Penne Arrabiata</b>	<b>22</b>	<b>27</b>
Tomato sauce, hot peppers, shallots, garlic, white wine and fresh basil.		
<b>Penne Romanoff</b>	<b>22</b>	<b>27</b>
Rosé sauce, garlic, cracked pepper, shallots, parmesan, Vodka and fresh parsley.		
<b>Rigatoni Primavera</b>	<b>24</b>	<b>29</b>
Oven roasted seasonal vegetables, garlic, white wine, tomato sauce and fresh basil.		
<b>Penne Alla Gigi</b>	<b>25</b>	<b>31</b>
Pancetta, button mushrooms, shallots, white wine, rosé sauce, parmesan and fresh parsley.		
<b>Linguini Alla Carbonara</b>	<b>25</b>	<b>31</b>
Pancetta, shallots, garlic, white wine, egg yolk, cream, parmesan and fresh parsley.		
<b>Gnocchi Alla Gorgonzola</b>	<b>24</b>	<b>29</b>
Homemade gnocchi with ricotta, gorgonzola cheese, French shallots, garlic, fresh chives, cream and parmesan, flambéed with Brandy.		

<b>Cozze Alla Marinara</b>	<b>26</b>	<b>33</b>
Shallots, capers, garlic, fresh basil, anchovies, white wine and tomato sauce.		
<b>Cozze Portovino</b>	<b>26</b>	<b>33</b>
Fresh dill, parmesan, shallots, garlic and cracked black pepper, flambéed with Vodka and cream.		
<b>Cozze Ai Duo Formaggio</b>	<b>26</b>	<b>34</b>
Shallots, garlic, cream, white wine, roasted pine nuts, chives, parmesan and imported gorgonzola cheese.		
<b>Cozze Con Gamberoni</b>	<b>30</b>	<b>38</b>
Shrimp, peppers, diced tomatoes, shallots, tomato sauce, coriander, garlic, white wine and coconut milk.		
<b>Cozze Con Salsiccia E Pomodoro</b>	<b>26</b>	<b>33</b>
Crumbled sausage, garlic, green onions, diced tomatoes, white wine, basil and parmesan.		
<b>Cozze Alla Digione</b>	<b>26</b>	<b>33</b>
Cream, shallots, white wine, two types of Dijon mustard and fresh parsley.		
<b>Cozze Con Pomodori Secchi</b>	<b>26</b>	<b>33</b>
Shallots, garlic, sun-dried tomato pesto, cream, fresh chives and parmesan, flambéed with Cognac.		

Half portion: ½ POUND Regular portion: 1¼ POUND  
Served with parmesan French fries and fine herbs mayonnaise.

<b>Peperonata</b>	<b>24</b>
Mozzarella, Milanese pepperoni and our pizza sauce.	
<b>Margarita</b>	<b>23</b>
Mozzarella, Savoura tomatoes, fresh basil, olive oil, parmesan and our pizza sauce.	
<b>Prosciutto Di Parma E Rucola</b>	<b>29</b>
Fresh buffalo mozzarella, our pizza sauce, arugula leaves and prosciutto from Parma.	
<b>Vegetariana</b>	<b>28</b>
Fire roasted seasonal vegetables, ripe tomatoes, red onions, Kalamata olives, mozzarella and our pizza sauce, finished with olive oil and parmesan.	
<b>Mediterranea E Gamberoni</b>	<b>34</b>
Shrimp, olive oil, garlic, sun-dried tomatoes, Kalamata olives, red onions, fresh spinach, crumbled Greek Feta, fresh origano and drizzled with our tomato sauce.	
<b>Buffalo Mozzarella E Salsiccia</b>	<b>29</b>
Our pizza sauce, fresh buffalo mozzarella, baby spinach, crumbled sausage, basil, ricotta, olive oil and aged parmesan.	
<b>Peperonata Pancetta E Funghi</b>	<b>31</b>
Our pizza sauce, mozzarella, caramelized onions, sautéed mushrooms, black olives, crispy bacon, pepperoni and parmesan.	



<b>Pollo Al Origano</b> Grilled chicken breast drizzled with olive oil, oregano and lemon juice.	<b>29</b> MARKET PRICE
<b>Agnello Sulla Griglia</b> Half rack of lamb, rubbed with two types of Dijon mustard and fresh rosemary, drizzled with a Porto demi-glace reduction.	<b>MARKET PRICE</b>
<b>Entrecote Di Manzo</b> <b>16 oz</b> - Bone in rib steak, sprinkled with our house steak spices.	<b>MARKET PRICE</b>
<b>Bistecca Di Manzo New York</b> <b>12 oz</b> - Striploin topped with a wild mushrooms sauce.	<b>MARKET PRICE</b>
<b>Bistecca Di Manzo</b> <b>8 oz</b> - Filet mignon drizzled with a Porto demi-glace reduction.	<b>MARKET PRICE</b>
<b>Hamburger Di Portovino</b> <b>6 oz</b> - <b>1855 Black Angus Beef</b> patty, brie cheese, sautéed mushrooms, onions, baby arugula leaves and spicy mayo, served with parmesan fries.	<b>26</b>

**Panino Al Manzo** 26  
Thinly sliced **1855 Black Angus** roast beef served on focaccia bread with herb harvarti cheese, horseradish mayonnaise, red onions and baby arugula. Accompanied with an au jus sauce and our homemade parmesan french fries.

<b>Salmone Alla Griglia</b> <b>5oz</b> - Grilled salmon drizzled with olive oil, oregano and lemon juice.	<b>27</b>
<b>Pesci Di Tonno</b> Fresh seared yellow fin tuna crusted with sesame seeds and served with wasabi aioli and ponzu soy dipping sauce.	<b>41</b>
<b>Gamberoni Ai Pepe E Pomodori</b> Two giant shrimp, green peppercorn, semi-dried cherry tomatoes, cream, white wine, served with capellini aglio olio.	<b>32</b>
<b>Pesci Di Giornata</b> Catch of the day.	<b>MP</b>

**Scaloppine Di Vitello Ai Tre Funghi E Pepe Di Madagascar** **4 4**  
Milk fed veal scaloppini, oyster, shiitake and button mushrooms, cream, demi-glace, green peppercorns, rosemary, fresh chives, flambéed with Cognac, served with pasta of the day.

**Scaloppine Di Pollo Alla Parmigiana** **3 8**  
Panko crusted chicken cutlets, topped with tomato sauce, melted mozzarella, parmesan and served with pasta of the day.

**Tartaro Di Manzo** **31**  
Hand cut beef, pine nuts, baby pickles, capers, shallots, egg yolk, parmesan, Portovino tartar sauce and baby arugula leaves.

**Tartaro Di Tonno** **34**  
Hand cut sashimi grade yellow fin tuna, red onions, avocado, fresh coriander, Portovino spicy aioli and capers, garnished with curl green onions.

**Tartaro Di Salmone** **29**  
Hand cut sashimi grade Atlantic salmon, coriander, avocado, red onions, capers, sriracha, olive oil and sesame seeds, served with ponzu soy dipping sauce.

<b>Insalata Di Pollo Alla Griglia</b>	<b>3 2</b>
Grilled chicken breast, cucumber, mixed mesclun, Kalamata olives, pepperoncini, cherry tomatoes, balsamic vinaigrette, Greek feta cheese, chick peas and roasted almonds.	
<b>Insalata Di Salmone</b>	<b>2 9</b>
<b>5 oz</b> - Grilled Atlantic salmon, cucumber, red onions, mango, fried capers, baby arugula leaves and raspberry vinaigrette.	
<b>Insalata Di Tonno</b>	<b>3 5</b>
Seared yellow fin tuna, cucumber, berry capers, red onions, avocado, mixed mesclun and ponzu soy aioli vinaigrette.	
<b>Insalata Di Burrata</b>	<b>2 7</b>
Homemade burrata, baby arugula leaves, olive oil, tomatoes, fresh strawberries, red onions, avocado and parmesan shavings.	

<b>Pizza</b>	<b>15</b>
Your choice of a Napolitana, Ai Funghi, Peperonata or Classico pizza.	
<b>Petto Di Pollo</b>	<b>19</b>
Grilled chicken breast, served with fries.	
<b>Pasta</b>	<b>15</b>
Your choice of spaghetti, fettuccine, linguine, penne, tortellini or gnocchi, served with tomato, meat, alfredo or rosé sauce.	