

PORTS OF ITALY

THE ITALIAN FEAST

*Sunday
Brunch*

EVERY SUNDAY / 10:30 AM - 3 PM

Gift
GIFT
CARDS

AVAILABLE

*It's
Back!*

STEAK & NIGHT
EVERY FRIDAY NIGHT

STEAK & FRIES \$1 PER OUNCE

ANTIPASTI

ZUPPA DIL GIORNO / 8

a bowl of hot daily earthy soup

POLPETTINE / 11

slow cooked meat balls in a tomato sauce served with crostini

CALAMARI / 13

fried Rhode Island baby squid, chili, lemon aioli

ANTIPASTO MISTO / 19

selection of Italian cold cuts, cheeses, olives, peppers served with white pizza flat bread

Handmade PASTA

FUSILLI ALLA NORMA / 22

with tomato sauce, basil, roast eggplant & aged ricotta cheese

RIGATONI / 23

8 hours simmer meat sauce bolognese style, Parmesan cheese

AGNOLOTTI / 25

veal shoulder & Prosciutto filled ravioli, veal jus, summer black truffles

PAPPARDELLE / 24

large ribbon pasta with smoked duck breast, cherry tomatoes & wild mushrooms

TAGLIERINI ALLE VONGOLE / 25

angel hair type pasta saute with clams, white wine, garlic & oil

ORECCHIETTE / 23

sauteed with Italian sausage, tomato, broccoli rabe & basil

SALAD

CESAR SALAD / 13

romaine heart lettuce, focaccia bread croutons, parmesan cheese

BARBABIETOLA E FETA / 12

Chick pea hummus, roasted beets, corn, pistacchios, cilantro leaves & warm Feta cheese

LATTUGA E AVOCADO / 13

Boston bibb lettuce, avocado, crispy prosciutto, and lemon creamy dressing

BURRATA / 14

soft center artisanal mozzarella cheese, boston tomatoes, baby arugula, basil, extra virgin olive oil

CARNE E PESCE

PORCHETTA / 22

slow roasted suckling pig served with herbs potatoes & roasted veggies

POLLO ALLA DIAVOLA / 23

grilled half deboned chicken citrus marinated, calabrese chili aioli, Tuscan potatoes, arugula salad

SALMONE / 24

grilled Salmon filet served with vegetable cous cous, basil pesto & Kalamata olives salsa

BRASATO DI MANZO / 27

slow braised Angus short ribs, mash potatoes, veal demi glaze

Neapolitan PIZZA

PROSCIUTTO E RUCOLA / 21

tomato sauce, mozzarella, Italian Prosciutto, burrata cheese & arugula

SALSICCIA E FRIARIELLI / 18

Italian sausage, broccoli rabe, provolone & artisanal mozzarella cheese

MARGHERITA / 17

tomato sauce, artisanal mozzarella, basil, olive oil

FUNGHI E PANCETTA / 19

wild mushrooms, Italian pancetta, parmesan & asiago cheese

CONTORNI

SPINACI / 8

sauteed spinach, garlic & extra virgin olive oil

CAVOLETTI DI BRUXELLES / 8

brussel sprouts & bacon

No Substitutions or Modifications are appreciated.

Buon Appetito! Chef German Lucarelli