

Porto-Bello

Appetizers

Eggplant Rollatini 13.99

Lightly battered eggplant stuffed with ricotta, mozzarella cheese and fresh basil; topped with our homemade pomodoro sauce.

Homemade Maine Crab Cakes 12.99

Crab cakes served with a homemade sauce.

Vinegar Peppers and Potatoes 10.99

Hand cut potatoes sautéed with sausage, vinegar peppers, garlic, extra virgin olive oil and cherry peppers.

Camarão à Casa (*Portuguese*) (*Shrimp House Style*) 9.99

Sautéed shrimp with a touch of piri-piri served in a garlic saffron wine sauce.

Broccoli Rabe and Sausages 9.99

Sweet Italian sausages with broccoli rabe in a garlic olive oil sauce.

Bruschetta 8.99

Italian bread brushed with garlic and extra virgin olive oil, topped with tomatoes and basil.

Chouriço Flamejado (*Portuguese*) 8.99

Portuguese sausage served in flames.

Mussels Bianco OR Fra Diavolo 10.99

Mussels served with fresh herbs in a **White Wine OR Fra Diavolo** sauce.

Meatballs 9.99

Homemade meatballs slowly simmered in tomato sauce and topped with mozzarella cheese.

Salads

Insalate di Portabella 13.99

Portabella mushrooms sautéed in extra virgin olive oil, garlic, basil, marinated tomatoes, onions and black olives; served over romaine lettuce.

La Caprese 10.99

Tomatoes, fresh mozzarella and basil drizzled with **Imported Balsamic Glaze**.

Caesar Salad 9.99

Traditional romaine salad tossed with our own homemade caesar dressing, croutons and Parmigiano cheese.
* *with grilled chicken* 15.99

Insalate di Casa 6.99

Mixed greens, tomatoes, black olives and sliced onions topped with balsamic vinaigrette.

Soup

Soup of the Day ~ Ask your server

Porto-Bello

Pasta

Pappardelle and Scallops 27.99

Sautéed scallops with cherry tomatoes tossed in a homemade pesto sauce with homemade pappardelle.

Fusilli and Shrimp 23.99

Sautéed shrimp, spinach, cherry tomatoes in a seafood sauce tossed with homemade fusilli.

Lobster Ravioli 18.99

Homemade lobster ravioli served in a pink seafood cream sauce.

Melanzane Valdostana 21.99

Homemade breaded eggplant topped with sautéed spinach, mushrooms, Prosciutto di Parma and mozzarella cheese, finished in the oven; served with linguini in a pomodoro sauce.

Penne alla Vodka 19.99

Sautéed chicken, peas and cherry tomatoes tossed in a pink vodka cream sauce.

Gnocchi alla Pesto 18.99

Homemade gnocchi tossed with homemade pesto sauce and cherry tomatoes.

Gnocchi alla Portobello 20.99

Homemade gnocchi sautéed with portabella mushrooms, onions, prosciutto and peas in extra virgin olive oil with Pecorino Romano cheese.

Pappardelle alla Rustica 19.99

Sautéed with sweet Italian sausages, roasted peppers and mushrooms in a sage cream sauce.

Fusilli, Broccoli Rabe and Sausage 20.99

Sweet Italian sausage, broccoli rabe in a garlic olive oil sauce tossed with homemade fusilli.

Pappardelle Carbonara 19.99

Sautéed pancetta (*Italian style bacon*) and spinach in a cream sauce with egg and Pecorino Romano cheese tossed with pappardelle.

Four Cheese Ravioli 16.99

Fresh four cheese ravioli topped with a homemade Pomodoro sauce.

ADD \$5.00 FOR A CAESAR SALAD WITH ANY ENTRÉE

ADD A SIDE SALAD WITH ANY ENTRÉE

MEALS ARE COOKED TO ORDER, PLEASE ALLOW AMPLE TIME FOR US TO
PREPARE YOUR ENTRÉE.

The Commonwealth of Massachusetts suggests that raw or undercooked meats or seafood may increase your risk of food borne illnesses, especially if you have certain medical conditions.

Porto-Bello

Lamb ~ Vitello ~ Carne

Lamb Shank 24.99

Braised lamb shank slowly cooked in a white wine demi-glaze mushroom sauce; served with roasted potatoes.

***Rib-Eye Caprese 31.99**

Grilled Black Angus Rib-Eye steak, topped with sliced ripe tomatoes and fresh buffalo mozzarella cheese drizzled with Imported Balsamic Glaze; served with roasted potatoes.

***Bistecca con Broccoli Rabe 29.99**

Gilled Black Angus Rib-Eye steak topped with sautéed broccoli rabe in a garlic sauce; served with roasted potatoes.

***Bistecca Portobello 29.99**

Gilled Black Angus Rib-Eye steak topped with portabella mushrooms; served with roasted potatoes.

***Pork Chops Portobello 25.99**

Grilled pork chops topped with sun-dried tomatoes, spinach in a demi-glazed Port wine reduction sauce; served with roasted potatoes.

Carne de Porco à Alentejana *(Portuguese)* 24.99

Marinated cubed pork loin, sautéed with clams, wine and garlic; served with fries.

***Febras de Porco com Figos *(Portuguese)* 23.99**

Grilled pork loin medallions tossed with figs, in a Madeira wine sauce; served with roasted potatoes.

Vitello Amore 27.99

Veal scaloppini with portabella mushrooms, cherry tomatoes, garlic and artichoke hearts in a sherry wine sauce; served with homemade fusilli.

Vitello Valdostana 27.99

Homemade breaded veal topped with sautéed spinach, mushrooms, Prosciutto di Parma, mozzarella cheese and finished in the oven; served with linguini in our homemade pomodoro sauce.

Vitello Saltimbocca 25.99

Sautéed veal scaloppini, topped with Prosciutto di Parma, mozzarella cheese and sage, in a white wine sauce; served with linguini.

Vitello Marsala 24.99

Sautéed veal scaloppini with mushrooms and onions, in a Marsala wine sauce; served with linguini.

Vitello Parmigiana 22.99

Homemade breaded veal topped with mozzarella cheese and finished in the oven; served with linguini in our homemade pomodoro sauce.

BEFORE PLACING YOUR ORDER PLEASE INFORM YOUR SERVER IF A MEMBER IN YOUR PARTY HAS A FOOD ALLERGY

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Porto-Bello

Pollo

Pollo del Pescatore 26.99

Sautéed chicken breast, shrimp and scallops with cherry tomatoes in a portabella mushroom sauce served with fusilli.

Pollo Valdostana 25.99

Homemade breaded chicken breast topped with sautéed spinach, mushrooms, Prosciutto di Parma, mozzarella cheese and finished in the oven; served with linguini in a pomodoro sauce.

Pollo alla Portobello 25.99

Sautéed chicken breast topped with portabella mushrooms, artichoke hearts, roasted peppers, fontina cheese and finished in the oven; served with rice.

Chicken Algarvia (*Portuguese*) 24.99

Chicken, little necks, shrimp and rice simmered in garlic saffron white wine with a touch of piri-piri sauce.

Pollo Calabrese 23.99

Sautéed chicken, Italian sausage, roasted peppers, onions and mushrooms in a Marsala wine sauce; tossed with homemade penne.

Pollo Saltimbocca 22.99

Sautéed chicken breast topped with Prosciutto di Parma, mozzarella cheese and sage, in a white wine sauce; served with linguini.

Pollo Marsala 21.99

Sautéed chicken breast with mushrooms and onions in a Marsala wine sauce; served with linguini.

Pollo alla Limone 20.99

Sautéed chicken breast in a white wine lemon sauce with capers and mushrooms; served with linguini.

Pollo Cacciatore 19.99

Sautéed chicken with peppers, onions, mushrooms in a pomodoro sauce; tossed with penne.

ADD \$5.00 FOR A CAESAR SALAD WITH ANY ENTRÉE
ADD A SIDE SALAD WITH ANY ENTRÉE

PLEASE, NO SUBSTITUTIONS
ALL SPLIT OF ENTREES add \$4.00

Parties of 6 or more 20% gratuity will be added

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Pesce

Mariscada (*The Classic Portuguese Seafood Stew*) 28.99

Cooked in its own kettle pot with clams, mussels, shrimp, calamari and scallops, poached in a Portuguese style sauce with peppers, onions and diced tomatoes; served with rice on the side.

Fruitti di Mare 24.99

Clams, mussels, shrimp, and calamari, slowly cooked in a fresh **Fra Diavolo** pomodoro sauce; served over linguini.

Salmon Pappardelle 23.99

Salmon sautéed with peas, sun-dried tomatoes in a saffron cream sauce.

Lobster Ravioli 18.99

Homemade lobster ravioli in a pink seafood cream sauce.

Haddock alla Livornese 19.99

Baked fresh haddock topped with black olives, onions and capers in a pomodoro sauce; served with linguini.

Baked Haddock (**Fresh Fish of the Day**) 19.99

Baked fresh native haddock topped with Ritz Cracker crumbs; served with rice.

Risotto

Risotto del Pescatore 27.99

Shrimp, calamari, scallops and mussels sautéed in a scampi sauce; served over risotto.

Risotto Italiano 21.99

Sautéed shrimp, spinach and roasted peppers in a seafood cream sauce.

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