



Brunch

French Onion Soup	6
Il Porto Salad	10
Chopped Baby Greens, Steamed Shrimp, and Crabmeat in a Balsamic Vinaigrette Served with a Toasted Tomato Bruschetta	
Pandoro	7
French Toast with Fresh Strawberries	
Eggs Benedict	8
(Substitute Crabmeat or Salmon, add 3.00)	
Poached Eggs with Virginia Ham and Hollandaise Sauce Served with Home Fries	
Omelets	8
(For Egg White Omelets, add 1.00)	
Your Choice of:	
• Asparagus and Asiago Cheese	
• Spinach and Mushrooms	
• Ham and Mozzarella	
Served with Home Fries and Mesclun Salad	
Parpadelle	11
With Smoked Salmon and Haricots Vert in a White Creamy Vodka Sauce	
Crabmeat Pancake	9
Served with Eggs and Mesclun Salad	
Grilled Yellow Fin Tuna	15
Over a Bed of Fresh Fennel, Bermuda Onions and Calamata Olives Drizzled with Lemon and Extra Virgin Olive Oil	
Grilled Salmon	15
With Sautéed Calamata Olives, Bermuda Onions, over a Grilled Ruby Red Grapefruit Served with Mesclun Salad	
Steak and Eggs	15
Dry Aged Shell Steak and Eggs Served with Home Fries and Mesclun Salad	
Baby Lamb Chops	14
Grilled New Zealand Lamb Chops in a Blueberry Port Wine Reduction with Home Fries and Mesclun Salad	
Prosciutto Mellone	10
Honeydew Melon Wrapped in Prosciutto De Parma Served with Mesclun Salad	
Wallabout Pizza	9/16
Nutella Spread, Toasted Pinenuts and Marshmallows	

Sides

Sausage	3
Smoked Pancetta	3
Trio Mushrooms – Sautéed	4
Haricots Vert Sautéed with Marinara	4
French Fries	4

20% Gratuity on Parties of 6 or More

Menu designed by Chef Mario Maligieri



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