



Appetizers

- Grilled Baby Octopus**..... 9
Diced Tomatoes, Gaeta Olives, Hearts of Celery,
Bermuda Onions, Extra Virgin Olive Oil and
Lemon Dressing
- Fried Calamari**..... 9
Fried Rhode Island Calamari Served with Spicy
Marinara Sauce
- Antipasto Misto** 10
Roasted Peppers, Beefsteak Tomatoes, Bufala
Mozzarella, Parmigiano Reggiano, Prosciutto di Parma
and Cacciatorini
- Melanzane Rollatina**..... 7
Grilled Eggplant Stuffed with Smoked Mozzarella
and Ricotta Cheese, Oven Baked and Topped with
Tomato Basil Sauce
- Portobello Tower** 8
Grilled Portobello Mushrooms Layered with
Gorgonzola Cheese and Spinach and Drizzled
with Extra Virgin Olive Oil
- Insalata Caprese** 10
Grilled Beefsteak Tomatoes and Bufala Mozzarella
Served over Greens and Drizzled with Truffle Oil
- Clams Orreaganata**..... 10
Oven Baked Clams Seasoned with Bread Crumbs
and a Lemon Essence Sauce
- Crab Crouquettes** 10
Jumbo Lump Crabmeat Breaded and Served
with Avocado Tartar Sauce

Insalate

- Cesare** 7
Romaine Lettuce, Fresh Oven Baked Croutons and
Homemade Creamy Ceaser Dressing
- Spinaci** 8
Baby Spinach, Sliced Bartlett Pears,
Gorgonzola Cheese and Crispy Pancetta
in a Red Wine Vinaigrette
- Mista** 6
Mixed Baby Greens, Bermuda Onions, Carrots and
Wedged Plum Tomatoes with Balsamic Vinaigrette
- Rucola and Parmigiano**..... 9
Arugula, Mushrooms, Shaved Parmigiano and
Lemon Vinaigrette

Soup

- Pasta Fagioli** 6
Cannellini Beans, Pancetta and Pasta
- Minestrone alla Genovese** 6
Mixed Vegetable Soup
- Zuppa di Cipolle** 6
French Onion Soup

Pasta

- Paccheri**..... 12
Fresh Tomato Sauce, Eggplant and Mozzarella
- Millerighe Alla Bolognese** 11
Traditional Bolognese Sauce
- Spaghetti Vongole**..... 14
Little Neck Clams in a White or Red Sauce
- Linguine del Mare**..... 15
Clams, Mussels, Shrimp, Baby Octopus and Calamari
in a Tomato Broth (Fra Diavolo or Marinara Sauce)
- Gnocchi alla Sorrentina** 12
Potato Dumplings, Fresh Tomato Basil Sauce and
Fresh Mozzarella
- Fettuccine al Pesto**..... 12
Basil Pesto Sauce with Toasted Haricots Vert and
Parmigiano Reggiano
- Lasagna Napoletana**..... 11
Traditional Lasagna with Meat, Ricotta, Mozzarella
and Fresh Tomatoes
- Spaghetti Bella Donna**..... 12
Gaeta Olives, Capers, Fresh Tomatoes, Basil, Garlic
and Olive Oil
- Penne Il Porto**..... 15
Shrimp and Asparagus in a Pink Vodka
Cream Sauce
- Gemelli alle Cime** 12
Gemelli Pasta Sautéed in Garlic, Olive Oil and
Broccoli Rabe

Entrees

Risotto alla Pescatore	16
Arborio Rice Mixed with Seafood	
Scottadite alla Salvia	20
New Zealand Baby Lamb Chops with a Sweet Garlic Sage Sauce	
Vitello alla Sorrentina	18
Veal Scaloppine Topped with Fresh Mozzarella, Eggplant and Prosciutto di Parma	
Suprema di Pollo	15
Chicken Breast, Portobello, Cremini, Shiitake Mushrooms and Sundried Tomatoes in a Marsala Wine Sauce	
Galletto alla Griglia	16
Cornish Game Hen Marinated in a Rosemary, Garlic and White Wine Sauce	
Tagliata di Manzo	22
16 oz. Dry Aged Shell Steak	
Salmone alla Griglia	16
Grilled Salmon with a Side of Creamy Green Peppercorn Sauce	
Costata di Maiale	15
Grilled Center Cut Pork Chop over Three Mushrooms and Sautéed Vidalia Onions Served with a Blueberry and Port Wine Reduction	

The above menu items are served with potatoes and vegetables of the day

Sides

Spinach	5
Steamed Baby Spinach with Extra Virgin Olive Oil and Lemon Sauce	
Haricots Vert	6
French Green Beans Sautéed in a Fresh Garlic and Tomato Sauce	
Trio Funghi	5
Three Mushrooms Sautéed with Sweet Vidalia Onions	
Italian Broccoli	8
Italian Broccoli Sautéed in Extra Virgin Olive Oil and Garlic	
Asparagi	6
Oven Baked Asparagus in a Drawn Butter and Parmesan Sauce	

Brick Oven Pizza – 12 inches/16 inches

Margherita	10/17
Fresh Mozzarella, Basil, Olive Oil and Fresh Tomatoes	
Marinara	10/17
Fresh Tomato, Garlic, Oregano and Basil	
Bianca	11/18
Ricotta Cheese, Mozzarella and Parmigiano	
Ortolana	11/18
Trio Mushroom (Portobello, Shiitake, Crimini), Cherry Tomatoes, Mozzarella and Artichokes	
Navy Yard	14/21
Pesto, Sopressata and Mozzarella	
Rugola and Prosciutto	13/20
Mozzarella, Prosciutto di Parma, Shaved Parmigiano and Arugula	
Washington Pizza	13/20
Chicken, Fresh Mozzarella and Bar-B-Que Sauce	
Il Porto	15/22
Shrimp, Baby Clams, Calamari, Baby Octopus, Capers, Tomatoes, Garlic, Basil and Oregano	
Al Diavolo	10/17
Broccoli Rabe, Sausage, Hot Cherry Peppers and Fresh Mozzarella	
Brooklyn	13/20
Traditional Chicken Parmigiano Pizza	
Wallabout	9/16
Nutella Spread, Toasted Pinenuts and Marshmallows	
Hollywood East	14/21
Grilled Zucchini, Grilled Eggplant, Grilled Peppers, Asparagus and Portobello Mushrooms	
The Cesare	13/20
Romaine Lettuce, Grilled Chicken, Caesar Dressing, Croutons and Shaved Parmigiano	
Sotto Sopra	10/17
Mozzarella and Tomato Finished with Shaved Parmigiano	

20% Gratuity on Parties of 6 or More
Menu designed by Chef Mario Maligieri

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