

Pasta

 * Gluten free pasta is available

	PORTION	
	HALF	REG.
Spaghetti Napolitaina Tomato sauce with fresh basil.	13	17
Spaghetti Alla Bolognese Traditional Italian meat sauce.	13	18
Fettucine Alfredo Cream, butter and parmesan.	14	19
Tortellini Rosé Tomato sauce, cream, butter and parmesan.	13	18
Capellini Aglio E Olio Olive oil, fresh garlic and parsley.	12	16
Rigatoni Con Salsiccia Italian sausage, roasted peppers, spinach, bonconcini and rosée sauce.	19	24
Penne Con Funghi E Pomodori Secchi Grilled chicken, shiitake, oyster and button mushrooms, French shallots, garlic, cognac, sun dried tomato pesto, parsley, aged parmesan and cream.	19	25
Linguine Con Gamberoni E Gardinara Shrimps, roasted vegetables, white wine, olive oil, garlic, basil pesto and fine herbs.	23	28
Fettucine Alla Fiorentina Cream, fresh spinach, white wine and parmesan.	15	20
Penne Arrabiata Tomato sauce, hot peppers, shallots, garlic, fresh basil and white wine.	14	20
Penne Romanoff Tomato sauce, cream, cracked black pepper, shallots, fresh basil, flambéed with vodka.	15	20
Rigatoni Primavera Broccoli, zucchini, eggplant, mushrooms, shallots, spinach, garlic, a medley of peppers and tomato sauce.	16	21
Penne Alla Gigi Pancetta, button mushrooms, shallots, white wine, rosée sauce and parmesan.	16	21
Linguine Alla Carbonara Pancetta, fresh basil, parsley, egg, shallots, cream, white wine and parmesan.	16	21
Gnocchi Alla Gorgonzola Gorgonzola cheese, cream, French shallots, garlic, fine herbs, parmesan, flambéed with brandy.	16	21
Linguine Pescatore Shrimps, calamari, mussels, fresh Littleneck clams, scallops roasted garlic, shallots, capers, fine herbs, and tomato sauce.	25	30
Manicotti Al Forno Homemade manicotti filled with fresh spinach, ricotta cheese, topped with tomato sauce, melted mozzarella and parmesan.	18	

Cozze mussels & fries

Served with homemade fine herb mayonnaise.

	PORTION	
	HALF	REG.
Marinara Shallots, capers, garlic, fresh basil, anchovies, white wine and tomato sauce.	15	22
Portovino Cream, fresh dill, cracked black peppercorns, shallots, garlic, flambéed with vodka.	15	22
Cozze Ai Due Formaggi Shallots, garlic, cream, white wine, roasted pine nuts, parmesan and Gorgonzola cheese.	15	22
Cozze Con Gamberoni Shrimps, peppers, diced tomatoes, shallots, coriander, tomato sauce and coconut milk.	16	23

Pizze O Calzone pizza or calzone

Margarita Our pizza sauce, mozzarella cheese, Savoura tomatoes, fresh basil, olive oil, and parmesan.	15
Peperonata Mozzarella cheese, Milanese pepperoni and our pizza sauce.	17
Vegetariana Fire roasted seasonal vegetables, ripe tomatoes, red onions, Kalamata olives, mozzarella cheese and our pizza sauce. Finished with olive oil and parmesan.	18
Polpet E Formaggio Di Capra Our pizza sauce, mozzarella cheese, goat cheese, crumbled meat balls and fresh basil.	19

Panini E Hamburger sandwich & burger

Sandwich Di Manzo Roast beef, melted Gouda cheese and herb aioli. Served with parmesan fries.	19
Hamburger Di Portovino Black Angus 6 oz beef patty, brie cheese, sautéed mushrooms, onions, baby arugula leaves and spicy mayo. Served with parmesan fries.	19

Surcharge for sharing all dishes: \$5

Specialite specialities



Salmone Alla Griglia Grilled 5oz salmon drizzled with olive oil, oregano and lemon juice.	19
Pollo All'Origano Grilled chicken breast drizzled with olive oil, lemon juice and oregano.	17
Agnello Sulla Griglia Half rack of lamb, rubbed with two types of Dijon mustard and fresh rosemary. Drizzled with demi-glace and Porto reduction.	28
Pesci Di Tonno Fresh seared Yellowfin tuna crusted with sesame seeds and served with wasabi aioli and ponzu soy dipping sauce.	39
Pesci Di Giornata Catch of the day	market price
<i>*Served with risotto or sautéed vegetables and choice of potatoes.</i>	
Bavette & Frites Grilled Bavette with parmesan fries and three peppercorn sauce.	21
Gamberoni Ai Pepe E Pomodori Semi Secchi Two giant shrimp, green peppercorns, semi-dried cherry tomatoes, cream and white wine. Served with capellini aglio e olio.	24
Ossobuco Alla Milanese Milk-fed veal shank from Quebec, braised in its own juice, with tomato sauce, fine herbs and white wine. Garnished with gremolata and served with risoto.	32

Insalata salads

Insalata Di Pollo Alla Griglia Grilled chicken, cucumber ribbons, mixed mesclun, cherry tomatoes, balsamic vinaigrette, goat cheese, and roasted almonds.	21
Insalata Con Tartaro Di Tonno Yellowfin tuna, semi-dry cherry tomatoes, capers, shallots, wasabi mayo and avocado. Mounted with mesclun salad and balsamic vinaigrette.	24
Insalata Di Salmone Affumicato Smoked salmon, cucumber ribbons, red onions, olive oil, fried capers, mounted with baby arugula leaves and micro organic salad.	21

Misto Di Crudi tartars

Tartaro Di Tono Fresh hand cut yellowfin tuna, red onions, avocado, fresh coriander, Portovino spicy sauce, capers and micro greens.	24
Tartaro Di Manzo Portovino Hand cut beef, pine nuts, baby pickles, capers, shallots, egg yolk, parmesan and Portovino tartar sauce with baby arugula leaves.	22
Tartaro Di Salmone Fresh hand cut Atlantic salmon, mango, sesame seeds, fresh coriander, avocado, red onions, capers, sriracha and garnished with organic micro greens. Served with ponzu soy sauce.	19

Antipasti appetizers

Arancini Con Zafferano E Bocconcini Panko crusted risotto balls with saffron and a creamy fresh bocconcini center, served with marinara sauce and roasted pepper coulis.	16
Polpo Alla Chorizo Fresh octopus, chorizo, roasted red peppers, red onions, garnished with organic micro greens.	19
Calamari Alla Griglia Grilled calamari drizzled with olive oil, lemon juice and fresh oregano. Garnished with capucine capers, gremolata and topped with organic micro greens.	19
Salsiccia Calabrese Grilled Italian sausage sautéed with bell peppers, shallots, button mushrooms, tomato sauce, white wine and fresh basil.	15
Calamari Fritti Crispy calamari served with arrabiata sauce, fine herb mayo and lemon.	19
Lumache Con Pernod Escargots, garlic, shallots, grape tomato confit and bell peppers, flambéed with Pernod, fresh mint and cream. Served on puffy pastry.	17
Cocktail Di Gamberoni Three chilled Black Tiger shrimp, served with two dipping sauces and lemon.	24
Torta Di Grancho Panko crusted crab cake, served on a herb mayo and roasted red pepper coulis.	22
Gamberoni Con Frangelico Two giant shrimp, French shallots, semi-dried cherry tomatoes, walnuts, Frangelico and cream. Garnished with fried spinach.	22