



Porto a Casa



APPETIZERS

Fried Zucchini \$18

Deep-fried zucchini served with our homemade garlic dip

Spicy Smelts \$18

Deep-fried smelts with garlic, olive oil, hot peppers & black olive

Calamari Fritte \$18

Lightly floured & deep-fried, served with seafood sauce & house garlic sauce

Rombiballe \$14.50

Two meatballs, spicy tomato sauce & topped with shaved parmigiano reggiano

Bruschetta \$14

Garlic bread baked in the oven with fresh tomatoes, basil, olive oil, parmigiano & mozzarella

Crostini al Salmone \$15.50

Garlic bread baked in the oven, topped with smoked salmon, Quebec goat cheese, red onion, capers & olive oil

Anika Crostini \$15

Garlic bread baked in the oven with tomato sauce, prosciutto & bocconcini cheese, topped with arugula, shaved parmigiano reggiano & olive oil.

Mussels Marinara \$18.95

Fresh mussels in a white wine, garlic, tomato sauce

Kaitlyn's Rosatella \$18.95

Fresh mussels with olive oil, garlic & onions in a white wine, lemon rosé sauce

Mussels Tigulio \$18.95

Fresh mussels, onions, garlic, lemon, white wine, pesto cream sauce

Gamberi Piccante \$17.95

Four jumbo shrimp sautéed with olive oil, garlic, grape tomatoes & hot peppers, topped with goat cheese

Gamberi Ramazzotti \$17.95

Four jumbo shrimp, olive oil, garlic, green onion & black peppercorn in a sambuca cream sauce

Escargot gorgonzola \$15.00

Escargot baked with garlic butter in a creamy gorgonzola cheese sauce

Siciliana \$15.00

Escargot baked with tomato sauce, parmigiano & mozzarella

Traditional \$14

Escargot baked with garlic butter & cheese

EXTRA COCTAIL SAUCE +\$1.50

EXTRA GARLIC SAUCE +\$1.50

SOUPS

Tortellini e Brodo \$10

Cheese tortellini, spinach, & parmigiano cheese in a light chicken broth

SALADS

Italian Salad S-\$7 L-\$13

Mixed greens, cucumbers, tomato & onion tossed in our homemade Italian dressing

Insalata Della Casa \$15.00

Italian salad with artichokes & sun-dried tomatoes, topped with mozzarella cheese

Caesar Salad S-\$8 L-\$15

Fresh romaine, parmigiano cheese, crispy prosciutto, croutons & our creamy caesar dressing

Caprese \$15

Fresh tomatoes, bocconcini cheese, fresh basil, balsamic & olive oil

ADD GRILLED CHICKEN +\$6



PIZZA

Combination \$25.50

Tomato sauce, pepperoni, mushrooms, red & green peppers

Napolitana \$23.50

Tomato sauce, fresh basil, oregano & olive oil

Testa Dura \$25.50

Tomato sauce, portobello mushrooms, hot peppers, black olives & Italian sausage

Poco Pazzo \$25.50

Tomato sauce, soppressata, asiago, spicy eggplant, prosciutto & mozzarella cheese

Carne Carne \$26.00

Tomato sauce, meatballs, pepperoni, sausage & pancetta

La Genovese \$25.00

Chicken, sun-dried tomatoes, pesto, red onion, diced marinated tomatoes & mozzarella cheese

Pizza Alla Gambino \$25.50

Tomato sauce, prosciutto & mozzarella, topped with fresh arugula, olive oil & shaved parmigiano reggiano

Porto A Pizza \$25.50

White pizza with portobello mushrooms, Quebec goat cheese, marinated tomatoes, black olives, hot peppers, garlic & olive oil

EXTRA CHEESE +\$2.50

EXTRA INGREDIENTS VARY IN PRICE*

PASTA

Penne Arrabiata \$24.00

Penne pasta, olive oil, hot peppers & parmigiano in a spicy tomato sauce

Penne Caruso \$25.00

Penne pasta, onions, sausage & red/green peppers in a spicy tomato sauce

Penne Giovanni \$25.00

Penne pasta, chicken, mushroom, shallots & parmigiano in a creamy rosé sauce

Nonna's Spaghetti & Meatballs \$25.50

Spaghetti pasta, homemade meatballs & meat sauce

Rigatoni Soprano \$25.00

Rigatoni pasta, spicy pancetta, onions & baby spinach in a white wine rosé sauce

Rigatoni Primavera \$24.00

Broccoli, mushrooms, roasted red peppers & onions in a creamy rose sauce

Fettuccine Alfredo \$24.00

Fettuccine pasta, cream, garlic & fresh parmigiano cheese

ADD CHICKEN +\$6

Fettuccine Michealino \$26.00

Fettuccine pasta, olive oil, garlic, hot peppers, onions, mushrooms, red/green peppers & chicken

Fettuccine Arcobello \$26.50

Fettuccine pasta, smoked salmon, capers, onions & mushrooms in vodka rosé sauce

Spaghetti Carbonara \$25.00

Spaghetti, spicy pancetta, onions, black peppercorn & egg yolk in a cream sauce

Linguine Pescatore \$34.00

Linguine pasta, baby shrimp, clams, crab, scallops, mussels & olive oil in a tomato sauce

ADD ALFREDO +\$2.50

Gnocchi Di Maria \$24.00

Potato pasta with tomato sauce

ADD MEAT SAUCE +\$2.50

Linguine Porto A Pasta \$25.50

Linguine pasta, sun-dried tomatoes, mushrooms, onions & chicken in a creamy pesto sauce

GLUTEN FREE PENNE PASTA AVAILABLE +\$3.00



STUFFED PASTA

Lasagna \$26.00

Layered pasta with béchamel, meat sauce & cheese

Ravioli Monterosa \$25.00

Ravioli stuffed with cheese in a white wine rosé sauce, spicy pancetta, onions & mushrooms

Cannelloni \$25.50

Rolled pasta with ricotta, spinach & veal, baked with meat sauce, alfredo & mozzarella

Manicotti \$25.00

Rolled pasta with ricotta & spinach, baked with a tomato-alfredo sauce & mozzarella

Tortellini Gorgonzola \$26.00

Cheese tortellini, red grapes & toasted walnuts in a creamy gorgonzola cheese sauce

Tortellini Bocelli \$26.00

Cheese tortellini, fresh spinach, sun-dried tomatoes & shrimp in creamy garlic rosé sauce

Syd's Fazzoletti Di Mare \$27.00

Homemade pasta pillows stuffed with olive oil, garlic, shrimp, clams, crab, tuna & ricotta baked with a tomato-alfredo sauce & mozzarella

ENTREES

Veal Parmigiana \$29.50

Cutlet lightly breaded, topped with tomato sauce, parmigiano & mozzarella

Veal Marsala \$29.00

Scallopine in a Marsala wine mushroom sauce

Veal Piccata \$29.00

Scallopine in a white wine lemon butter sauce with capers

Veal Gorgonzola \$29.50

Scallopine, shallots, red peppers, mushrooms & toasted walnuts in a creamy gorgonzola cheese sauce

Veal Pizzaiola \$29.00

Scallopine with garlic, olive oil & black olives with fresh crushed tomatoes & a hint of spice served with pasta aglio e olio

Eggplant Parm Dianna \$26.50

Eggplant Parmigiana, served with house Italian salad

Pollo Parmigiana \$29.50

Breaded chicken breast with tomato sauce, parmigiano & mozzarella

Pollo Cacciatore \$28.00

Boneless chicken breast, onion, mushroom, red/green peppers & tomatoes

Pollo Nonna Bettina \$29.00

Boneless chicken breast layered with eggplant & ricotta cheese, tomato sauce, fontina & mozzarella cheese

Pollo Amaretto \$29.50

Boneless chicken breast, onions, mushrooms, sun-dried tomatoes & roasted almonds in an amaretto cream sauce

Salsiccia Calabrese \$28.00

Italian sausage sautéed with mushrooms, onions, olives, red, green & pepperoncini peppers

ALL ENTRÉES ARE SERVED WITH PASTA IN A TOMATO SAUCE UNLESS OTHERWISE SPECIFIED

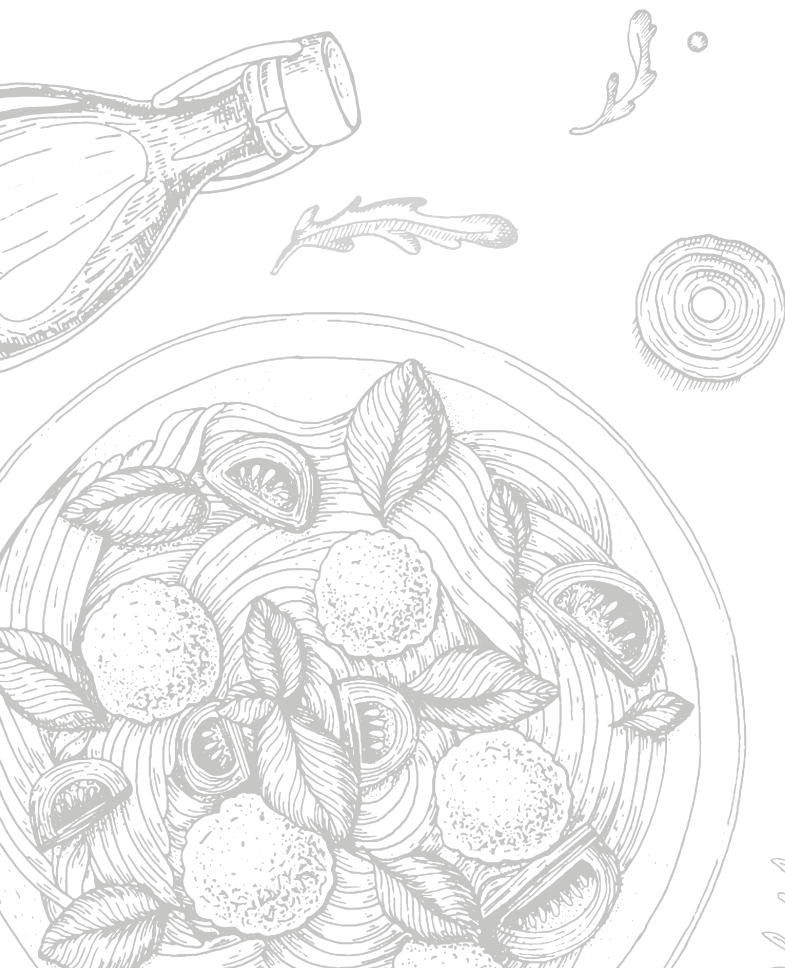
ADD ALFREDO +\$3

ADD ARRABIATA +\$2.75

ADD AGLIO E OLIO +\$2.50

ADD ROSE +\$3

ADD MEAT SAUCE +\$2.75



HOUSE SPECIALTIES

Veal Fiorentina **\$34.50**

Scallopine, prosciutto, baby spinach, mozzarella, jumbo shrimp in a white wine demi-glaze

Veal Bocconcini **\$34.50**

Veal stuffed with prosciutto, mozzarella & spinach in a red wine demi glaze with mushrooms and black peppercorn

Pollo Boscaiola **\$29.50**

Chicken breast, shallots, prosciutto & mushrooms in a brandy cream sauce with black peppercorn & sage.

Salmone Della Luna **\$32.00**

Grilled salmon in a white wine lemon butter sauce with capers

Salmone Mi Amore **\$33.50**

Grilled salmon & jumbo shrimp in a creamy white wine dijon mustard sauce.

Gamberi Fra Diavolo **\$30.00**

Jumbo shrimp, olive oil, hot peppers, onions & tomato sauce, served with linguine aglio e olio

Gamberi Alla Russa **\$30.00**

Jumbo shrimp, olive oil, garlic & onion in a vodka rosé sauce

Osso Buco **\$35.00**

Braised veal shanks, onions, mushrooms, artichokes, black peppercorn, red wine demi glaze served with fettuccine alfredo.

ALL SPECIALTIES ARE SERVED WITH PASTA IN A TOMATO SAUCE UNLESS OTHERWISE SPECIFIED

ADD ALFREDO +\$3
ADD ARRABIATA +\$2.75
ADD AGLIO E OLIO +\$2.50
ADD ROSE +\$3
ADD MEAT SAUCE +\$2.75

HOMEMADE DESSERTS

Tiramisu **\$9.00**

Lady fingers dipped in espresso coffee, layered with mascarpone cheese and topped with shaved chocolate

Caramel Cheesecake **\$9.00**

Baked homemade caramel cheesecake with sour cream caramel topping and graham cracker crust

Chocolate Mousse Zuccotto **\$9.00**

Classic Italian white and dark chocolate mousse cake

SPECIALTY COFFEE (1oz)

Spanish Coffee **\$9.50**

Brandy, Kahlua, Grand Marnier

Monte Cristo **\$9.50**

Grand Marnier, Kahlua

B-52 Coffee **\$9.50**

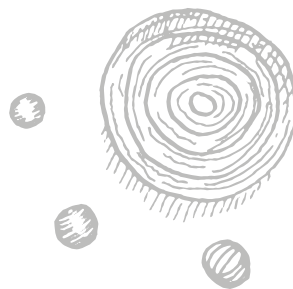
Grand Marnier, Kahlua, Bailey's

Irish Coffee **\$9.50**

Jameson

NON-ALCOHOLIC

Soft Drinks - \$3.50
Sparkling Water - ~~\$4.00~~ L\$7.00
Milk - \$4.00
Juice - \$4.00
Coffee/Tea/Herbal Tea - \$3.00
Cappuccino - \$4.50
Café Latte - \$4.50
Espresso - \$3.50



VINO DELLA CASA

Vino Rosso della Casa - Donini Merlot (Italia)

Vino Bianco della Casa - Soave Folonari (Italia)

GLASS 6OZ - \$8.00 / 9OZ - \$12.00 / 1/2 LITRE - \$22.00 / LITRE - \$42.00

ROSSO

750ML

Luigi Righetti 'Campolieti' Valpolicella (Italia) \$50.00

Dark ruby color, berries, cherries, and plums

GLASS 6OZ - \$12.00 / 9OZ - \$18.00

Tom Gore Cabernet Sauvignon (California) \$48.00

Flavours of fig, nuts, toast, herbs and honey

GLASS 6OZ - \$12.00 / 9OZ - \$17.00

Sinopie Chianti (Italia) \$42.00

Light, fresh & flavourful

GLASS 6OZ - \$10.00 / 9OZ - \$15.00

Masi Campofiorin (Italia) \$60.00

Very smooth & silky

Ruffino Chianti Ducale Reserva (Italia) \$68.00

Violet, cherry, and plum aromas

Fontanafredda Barolo DOCG (Italia) \$75.00

Ruby red colour; plum, cherry, licorice and spice aromas

Six Rows Shiraz (Australia) \$42.00

Red and black berry fruit with hints of licorice

Kim Crawford Pinot Noir (New Zealand) \$60.00

Flavours of black cherry and raspberry with earthy notes

J. Lohr Seven Oaks Cab Sauvignon (California) \$60.00

Full bodied intense aromas & flavours of black cherry, blackcurrant, cedar, vanilla and spices

Graceland Vineyards Cab Sauv (South Africa) \$70.00

Full bodied red with hints of dark cherries, blackberries, anise and dark fruits

BIANCO

750ML

Ruffino Pinot Grigio (Italia) \$40.00

Consists of notable pear and citrus hints

GLASS 6OZ - \$10.00 / 9OZ - \$15.00

Oyster Bay Sauvignon Blanc (New Zealand) \$48.00

Refreshing blend of citrus, yellow berries and fresh herbs

GLASS 6OZ - \$12.00 / 9OZ - \$17.00

Wolfblass Chardonnay (Australia) \$48.00

Apricot, Pear & cinnamon

SPUMANTE & ROSÉ

Zonin Prosecco (Italia)

Light bodied & fruity with aromas & flavours of pear, melon, apple and lime with delicate floral notes

BOTTLE 200ML - \$15.00

Ruffino Prosecco (Italia) 750ML \$48.00

Fresh & delicate bouquet with fruity aromas & hints of apple

Gallo White Zinfandel (USA) 750ML \$35.00

Fruity and versatile with flavours of melon, pear and berry fruits with a balanced finish

GLASS 6OZ - \$8.00 / 9OZ - \$12.00

BIRRA

Import 330ML \$7.25

Birra Moretti
Corona
Stella
Peroni

Domestic 473ML \$7.75

Kichesippi 1855 Amber Ale

LIQUORE

10Z

Brandy / Grappa / Amaro \$7.00

Vecchia Romagna Brandy
Grappa Bottega
Montenegro

Liqueurs

Sambuca - \$7.00

Averna - \$7.00

Amaretto Disaronno - \$7.00

Rossi D'Asiago Limoncello - \$7.00

Bailey's - \$8.00

Grand Marnier - \$10.00