

Antipasti

Focaccia bread	- 15
topped with olive oil, sea salt, rosemary, served with balsamic & olive oil	
Artichoke fondula	- 30
artichokes blended with mozzarella, parmesan, spinach - oven baked and served with crispy homemade pizza-bread brushed with olive oil and garlic	
Beef carpaccio	- 40
thinly sliced raw beef, olive oil, arugula and lemon dijon	
Insalata caesar	- 25
romaine hearts tossed with garlic croutons, caesar dressing, anchovies & shaved parmesan	
Antipasto platter	- 65
italian salami, prosciutto, tomato, olives, fresh mozzarella, artichoke, grilled vegetables	
Seafood platter	- 75
shrimp capri and deep fried calamari, with garlic aioli, mussels, clams in a tomato salsa	
Caprese	- 30
tomato, mozzarella, basil, extra virgin olive oil	
Bruschetta	- 30
toast topped with diced tomatoes, garlic, basil, olive oil and parmesan	
Prosciutto e melone	- 35
thinly sliced prosciutto served with fresh seasoned melon	
Zuppa di cozze	- 30
mussels served in a mediterranean fresh tomato sauce, seasoned with garlic & pepper	
Calamari fritti	- 30
lightly spiced deep fried squid with garlic aioli	

Sides

Salad	- 15 each
Shoestring Fries	
Tomato & Onion	
Spinach & Onions	
Rocket & Parmesan, Aged Balsamic	

Pizza

Margherita	- 30
fresh tomato sauce, mozzarella, basil	
Quattro fromaggi	- 40
mozzarella, gorgonzola, parmesan and goat cheese	
Salsiccia	- 40
mozzarella, chorizo, italian sausage, mushrooms, banana peppers	
Giovanni	- 40
mozzarella, chicken, feta, fresh slices of tomato on a pesto sauce	
Verdura	- 40
eggplant, mushroom, artichoke, olives, pesto	
Florentine	- 40
spinach, mushroom, goat cheese	
Frutti di mare	- 40
mussels, clams, calamari, chopped fresh tomatoes and parsley	
Prosciutto	- 40
dry cured ham, rocket, olive oil	
Pepperoni	- 40
pepperoni, mozzarella, tomato sauce	
Calzone	- 40
filled with ricotta, mozzarella, italian sausage, bell peppers and onions	
Hawaiian	- 40
ham, pineapple and mozzarella	
All American	- 40
pepperoni, chorizo, mushroom and onion	

Desserts

Tiramisu	- 20
Affogato al caffè	- 20
vanilla ice-cream topped with espresso	
Mousse al cioccolato	- 20
Ammaretto cheesecake	- 20
Cheese plate	- 35

Al Porto

authentic italian restaurant

Pasta & Mains

Tagliatelle portofino	- 50
prawns tossed in olive oil, chillies & garlic	
Tagliatelle primavera	- 40
julienne vegetable tossed in olive oil, chillies and garlic	
Bolognese	- 40
spaghetti and meat sauce	
Carbonara	- 40
pancetta bacon, egg and cream, tossed with spaghetti	
Spaghetti alle vongole	- 60
white wine, olive oil with clams	
Chef's ravioli	- 50
selection of the day	
Beef lasagna	- 50
layers of pasta, beef and cheese baked in our wood oven, with side salad	
Cioppino	- 70
clams, mussels, prawns, squid, fresh fish, tomato broth, served with focaccia	
Melanzana alla parmigiana	- 45
grilled eggplant, tomato & basil baked with parmesan crust	
Polo alla romano	- 55
chicken breast stuffed with prosciutto, mozzarella, mushrooms with cream sauce, with homemade fries & tomato mozzarella salad	
Veal marsala	- 70
veal scaloppini, topped with mushrooms and a marsala sauce	
Grilled catch of the day	- 70
please ask your server, served with homemade fries & tomato mozzarella salad	
8oz Fillet mignon	- 90
in peppercorn sauce, served with homemade fries and tomato mozzarella salad	

Vino

Vini Bianchi/White

Pinot Grigio, Delle Venezie, Italy	GL 15 - 55
Chardonnay, Canepa, Chile	GL 10 - 45
Pinot Grigio, Sartori, Italy	- 60
Sauvignon Blanc, Rethore Davy, Loire, France	- 60
Gavi 'Fornacci' Bergaglio, Italy	- 100

Vini Rossi/Red

Montepulciano d' Abruzzo, Italy	GL 15 - 55
Merlot, Canepa, Chile	GL 10 - 45
Santa Cristina Toscana, Antinori, Italy	- 60
Cotes du Rhone, Trignon, France	- 85
Chianti Classico Peppoli, Antinori	- 100
Tignanello, Antinori	- 210

Vini Rosati/Rose

Gris Blanc, Rose, France	- 60
Minuty, Cotes de Provence	- 70

Vini Frizzanti

Prosecco, Sartori, Italy	- 80
Champagne Nicolas Feuillatte	- 210

*All prices in EC Dollars.
15% Antigua & Barbuda Sales Tax is not included in food price. A 10% Service Charge will also be added.
DINNER RESERVATIONS: (268) 562-7848
OPEN 7 Days Week: 5pm-12am / full menu until 10pm
All You Can Eat Pasta & Live Jazz with...
'The Harbour Trio' on Thursdays at 7pm.
2 FOR 1 Pizzas on Tuesdays.
Kids age 9 and under eat for free on Sundays.

Pizza

Cheese – \$15
tomato sauce and cheese

Pepperoni – \$15
pepperoni, cheese, tomato sauce

Hawaiian – \$15
ham, pineapple and cheese

Pasta

Spaghetti – \$15
with meatballs

Mac - n - Cheese – \$15

Mains

Chicken Strips – \$15
with french fries

Fish - & - Chips – \$15

Sides

French Fries – \$5

Garlic Cheese Toast – \$5

Desserts

Ice Cream Sundae – \$10

Drinks

Juice – \$5

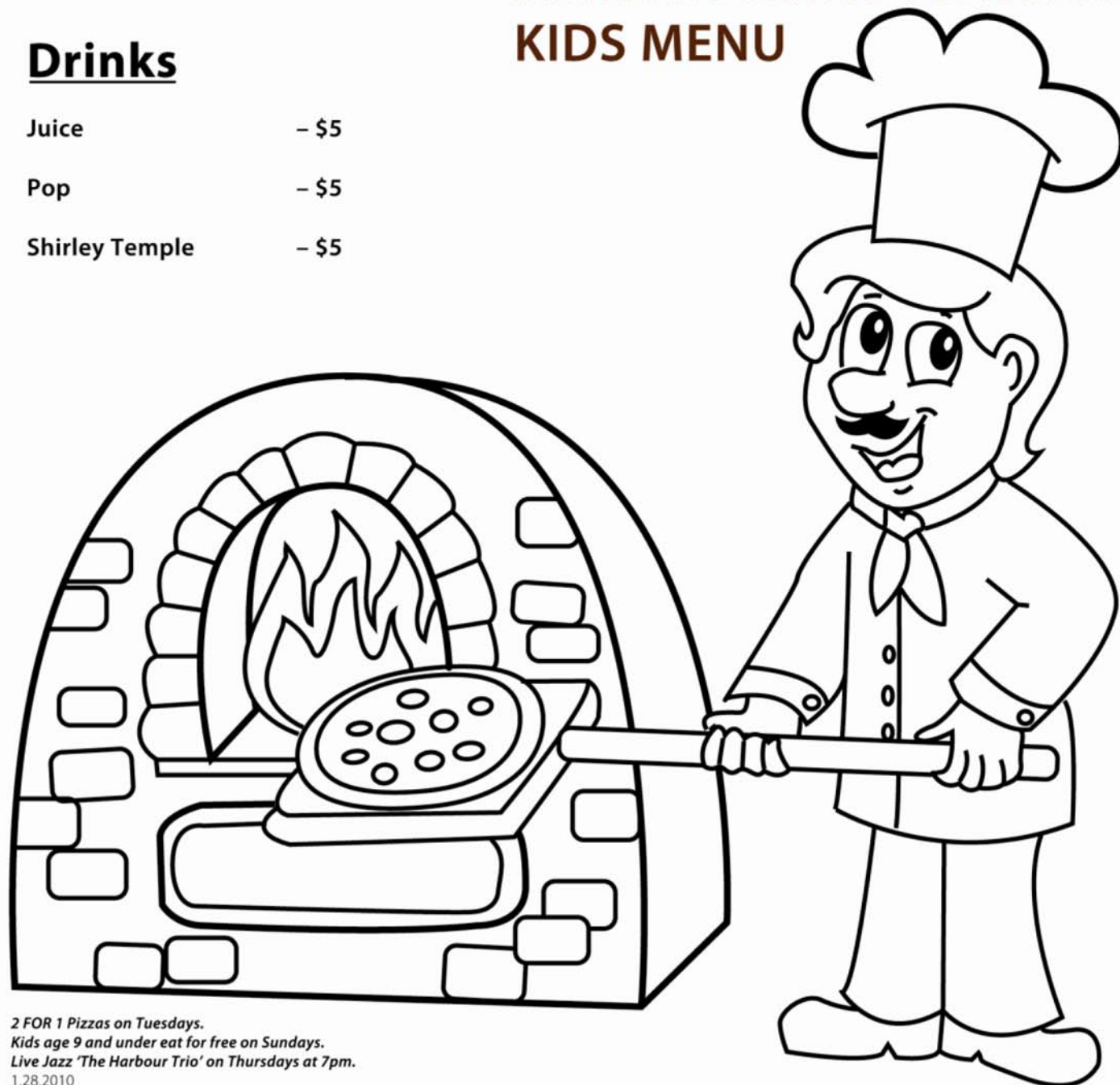
Pop – \$5

Shirley Temple – \$5

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KIDS MENU



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1.28.2010