



Appetizers



Little Field Farms Mixed Green Salad

Fresh locally grown greens mixed with balsamic vinaigrette \$5.25

Mozzarella and Tomato Salad

*Fresh mozzarella cheese made in house with Heirloom tomatoes,
Basil leaves and balsamic reduction*..... \$8.25

Arugula and Goat Cheese Salad

Served with caramelized onions, baby spinach and sweet red onion vinaigrette \$8.75
Suggested wine Chardonnay

Crispy Calamari with Roasted Pepper Aioli

*Tossed with lemon zest and fresh parsley
And served with a side of Marinara* \$9.50
Suggested wine Sauvignon Blanc

Classic Caesar Salad

*Organic romaine lettuce with fresh croutons
Tossed with anchovies, garlic and parmesan cheese dressing* \$7.25
Suggested wine Rosé

Wild Mushroom Risotto Cake

With fresh tomatoes, basil and grated Parmesan \$7.25

Genuine Prosciutto di Parma

Served with sliced melon..... \$9.75
Suggested wine Pinot Noir

New England Clam Chowder

Sea Clams, chunks of potatoes and double smoked bacon \$5.75



Pastas



Pappardelle Bolognese

Our thick hand cut pasta topped with tomato meat sauce \$17.75
Suggested wine Chianti Classico

Pancetta with Fresh Pasta and Ricotta Cheese

Our thin hand cut pasta tossed with Italian bacon ragú, ricotta cheese and fresh basil..... \$18.50
Suggested wine Merlot

Beef Short Rib Ravioli

Hand-filled pasta served with a light tomato sauce \$18.75
Suggested wine Chardonnay

Summer Pea Ravioli

Handmade pasta stuffed with a sweet pea filling served with baby carrots \$18.25
Suggested wine Pinot Grigio

Four Cheese Cannelloni

Classically prepared Italian dish stuffed with fresh herbs and four Italian cheeses

Served with a sweet red pepper sauce. \$19.25

Suggested wine Valpolicella

Entrees

Chicken Saltimbocca

All natural free range chicken breast topped with Prosciutto fresh herbs

Sundried tomatoes and mozzarella \$21.75

Suggested wine Pinot Noir

Shrimp Marinara

Classically prepared Italian dish served with our handmade pasta..... \$22.75

Suggested wine Chardonnay

Monk Fish Puttanesca

Pan seared Monk Fish cooked with tomatoes, olives, capers and anchovies

Tossed with fresh hand cut pasta..... \$25.75

Suggested wine Valpolicella

Chicken Parmesan

Breaded all natural chicken breasts, marinara sauce

And three cheeses..... \$19.75

Suggested wine Merlot

Baked Chilean Sea Bass

Pistachio crusted Sea Bass with mango and fig mostarda

Served over sautéed spinach \$27.75

Suggested wine Sauvignon Blanc

From The Grill

Bourbon Marinated Pork

Served with black pepper cherry glaze \$19.75

Suggested wine Chianti Classico

Bone-In Ribeye “Cowboy Steak”

24oz Steak rubbed with Porreca’s own spice mixture

And served our own steak sauce \$36.50

NY Strip Steak

16oz Steak, Barolo herb butter crust and caramelized onions, \$32.75

Suggested wine Syrah

Filet Mignon

Topped with Gorgonzola blue cheese and balsamic reduction \$31.75

Suggested wine Barolo

Center Cut Swordfish

Pineapple salsa with red pepper and grilled scallions \$25.75

Suggested wine Sauvignon Blanc

Ask your server about our vegetarian selections