



Ristorante
Wood Burning Brick - Oven
Pizza

Executive Chef Mario Maligieri

We Deliver • 7 Days a Week
11AM - 11PM

Come try our international
Beer and Wine Selections

37 Washington Avenue
Brooklyn, NY 11205

ILPORTOBROOKLYN.COM

Phone : 718-624-0954 / 718-624-2965

Fax : 718-624-0169

Hours

Monday - Sunday

Lunch 11:00 am - 4:00 pm

Dinner 4:00 pm - 11:00 pm*

Brunch (Every Day) 11:00 am - 4:00pm

***Price/Portions change for dinner menu**

Available for private parties and catering

Price subject to change without notice

-WINTER 2009-

Appetizers

Grilled Baby Octopus	10
Diced Tomatoes, Gaeta Olives, Hearts of Celery, Bermuda Onions, Extra Virgin Olive Oil and Lemon Dressing	
Fried Calamari	9/10*
Fried Rhode Island Calamari Served with Spicy Marinara Sauce	
Antipasto Misto	9/10*
Roasted Peppers , Beefsteak Tomatoes, Bufala Mozzarella, Parmigiano Reggiano, Prosciutto di Parma and Cacciatorini	
Melanzane Rollatina	7/8*
Grilled Eggplant Stuffed with Smoked Mozzarella and Ricotta Cheese, Oven Baked and Topped with Tomato Basil Sauce	
Portobello Tower	7/8*
Grilled Portbello Mushrooms Layered with Gorgonzola Cheese and Spinach and Drizzled with Extra Virgin Olive Oil	
Insalata Caprese	8/10*
Grilled Beefsteak Tomatoes and Homemade Mozzarella Served over Greens and Drizzled with Truffle Oil	
Clams Oreganata	10
Oven Baked Clams Seasoned with Bread Crumbs and a Lemon Essence Sauce	
Crab Crouquettes	10/12*
Jumbo Lump Crabmeat Breaded and Served with Avocado Tartar Sauce	
Cozze in Umido	10
Mussels, Fresh Tomato, Garlic, Lemon Sauce	

Insalate

Cesare	7
Romaine Lettuce, Fresh Oven Baked Croutons and Homemade Creamy Caesar 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	7/9*
Arugula, Mushrooms, Shaved Parmigiano and Lemon Vinagrette	
Insalata Di Pomodoro	8
Wedge Plum Tomato, Hearts of Palm, Bermuda Onion And Avocado in a Lemon Dressing	
Insalata Di Porto	10/12*
Chopped Baby Greens, Steamed Shrimp, Lump Crab Meat, Tomatoes & Bermuda onion in balsamic Olive Oil Dressing	

Soup

Pasta Fagioli	6
Cannelli Beans, Pancetta and Pasta	
Minestrone Alla Genovese	6
Mixed Vegetable Soup	
Tortellini	6
Cheese Tortellini in a Home made Chicken Soup	

Panini

Chicken Parmigiano	7
Meatball Parmigiano	7
Mozzarella and Prosciutto	8
Eggplant Parmigiano	7
Grilled Chicken Caesar	7
Grilled Vegetables with Fresh Mozzarella	7
Grilled Sweet Italian Sausage and Broccoli Rabe	9
Grilled Chicken with Roasted Peppers, Bermuda Onions and Fresh Mozzarella	8
Shrimp Parmigiano	12
Tuna Salad	7
Dry Aged Steak	12
Fontina, onions, mushrooms, & spinach	
Grilled Shrimp	12
Bruschetta, Arugula, & Lemon Dressing	
Tilapia	12
Roasted red peppers garlic, & mesclun greens with a garlic pesto	

All Panini served with fries and salad

Pasta

Paccheri	9/12*
Fresh Tomato Sauce, Eggplant and Mozzarella	
Millerighe Alla Bolognese	9/12*
Traditional Bolognese Sauce	
Spaghetti Vongole	11/14*
Little Neck Clams in a White or Red Sauce	
Linguine Del Mare	14/18*
Clams, Mussels, Shrimp, Baby Octopus and Calamari In a Tomato Broth (Fra Diavolo or Marinara Sauce)	
Gnocchi alla Sorrentina	9/12*
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	9/11*
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	12/16*
Shrimp and Asparagus in a Pink Vodka Cream Sauce	
Gemelli alle Cime	12
Gemelli Pasta Sauteed in Garlic, Olive Oil and Broccoli Rabe	

Entrees

Risotto Pescatore	16
Arborio Rice Mixed with Seafood	
Scottadite alla Salvia	16/20*
New Zealand Baby Lamb Chops with a Sweet Garlic Sage Sauce	
Vitello alla Sorrentina	15/18*
Veal Scaloppine Topped with Fresh Mozzarella, Eggplant and Prosciutto di Parma	
Suprema di Pollo	14/16*
Chicken Breast, Portobello, Cremini, Shilitake 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	26
16 oz. Dry Aged Shell Steak	
Salmone alla Griglia	14/16*
Grilled Salmon with a Side of Creamy Green Peppercorn Sauce	
Costata di Maiale	14/16*
Grilled Center Cut Pork Chop over Three Mushrooms and Sauteed Vidalia Onions Served with a Blueberry and Port Wine Reduction	
Vitello capricciosa	15/18*
Veal Scaloppine Gold Gold Fried Over Rugola & Tomato Bruschetta	
Tonno Alla Griglia	14/16*
Grilled Yellow Fin Tuna served Over Garden Salad Lemon Extra Virgin olive Oil	

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

Sides

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

Wood Burning Brick Oven Pizza

12 inches/16 inches

Margherita	10/17*
Fresh mozzarella, Basil, Olive Oil and Fresh Tomatoes	
Marinara- (No cheese)	10/17*
Fresh Tomato, Garlic, Oregano and Basil	
Bianca	12/19*
Ricotta Cheese, Mozzarella and Parmigiano	
Ortolana	14/21*
Trio Mushroom (Portobello, Shiitake, Cremini), Cherry Tomatoes, Mozzarella and Artichokes	
Navy Yard	14/21*
Pesto, Sopressata and Mozzarella	
Rugola & Prosciutto	14/21*
Mozzarella, Prosciutto di Parma, Shaved Parmigiano and Arugula	
Washington Pizza	14/21*
Chicken, Fresh Mozzarella, and Bar-B-Que Sauce	
IL Porto	16/24*
Shrimp, Baby Clams, Calamari, Baby Octopus, Capers, Tomatoes, Garlic, Basil and Oregano	
Al Diavolo	14/21*
Broccoli Rabe, Sausage, Hot Cherry Peppers and Fresh Mozzarella	
Brooklyn	14/21*
Traditional Chicken Parmigiano Pizza	
Quattro Formaggi	15/22*
Tomatoes, Fontina, Gorgonzola Fresh Mozzarella & Parmigiano	
Wallabout	12/19*
Nutella Spread, Toasted Pinenuts and Marshmallows	
Seasonal fruit toppings \$3.00	
Hollywood East	15/22*
Grilled Zucchini, Grilled Eggplant, Grilled peppers, Asparagus and portobello Mushrooms, Cherry Tomatoes	
The Cesare	13/20*
Romaine Lettuce, Grilled Chicken, Caesar Dressing, Croutons and Shaved Parmigiano	
Sotto Sopra	11/18*
Mozzarella and Tomato Finished with Shaved Parmigiano	
Gran-Ma Pie	18
Old Fashion Thin Crust, homemade Fresh Mozzarella, Fresh Tomato, Basil, Olive Oil, Grated Cheese	
Supreme Pie	18
Crushed Tomato, Homemade Fresh Mozzarella, Basil, Parmigiano Cheese	

Traditional Pizza

Napolitan Pie (Round)	14
Sicilian Pizza (Square)	14
Toppings	\$3.00 each
Mushrooms, Roasted Peppers, Spinach, Anchovies, Olives, Sausage, Onions, Broccoli Rabe, Eggplant, Ricotta, Grilled Chicken, Extra Mozzarella, Pepperoni, Pancetta, Beefsteak Tomatoes, Pineapple, Ham	

Beverages

Pepsi	1.50	Espresso	2
Coke Products	1.50	Cappuccino	4
Snapple Products	1.50/1.75	Pellegrino Limonata	2.75
2 Liter Coke/Diet Coke/Sprite	3	Pellegrino Aranciata	2.75
Pellegrino - 1 liter	5	Pellegrino Chinotto	2.75
Pellegrino - 1/2 liter	3	Poland Spring	1.00
Panna - 1 liter	5	Gingerale	1.50
Panna - 1/2 liter	3		

Dolci (Desserts)

Il Porto Cheesecake	6
Cannoli	5.50
Tiramisu	6
Tartufo	6
Poached Pear	7
Gelato	5
Panna Cotta	6
Home Made Panna Cotta Served with Raspberry Sauce	
Sorbetto	7
Mandarin, Peach or Lemon Served in a Natural Fruit Shell	
IL PORTO DESSERT PIZZA (Brick Oven)	
Wallabout	12/19
Nutella Spread, Toasted Pinenuts and Marshmallows	
Seasonal fruit toppings	\$3.00

Candlelight Dinner

Monday thru Sunday

5:00 pm - 11:00pm

Introducing our FREE
Customer Pick-up & Drop-Off Service
Thurs., Fri., Sat. (Dine - In Only) 5 -10pm
Excluding Holidays - Call for details