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Anthony's Italian Kitchen, offers homemade Italian cooking using the freshest ingredients, featuring favorites such as pizza, pasta, and sandwiches. Voted "Best in Portland" for three years. Dine-in and catering services on offer. Beer and wine available. Open 11-8 Mon. through Sat. 151 Middle St #5, Portland; and new location Cumberland County Courthouse, 205 Newbury St. anthonyitaliankitchen.com, 774-8668.

Bayside American Café (formerly Bintliff's) owned and run by Joe & Diane Catoggio since 2003. The menu includes delicious items like house-made smoked salmon, corned beef hash, crab cakes, sandwiches, salads, Benedicts, and more. Come and discover why customers love Bayside American Café. Breakfast, brunch, and lunch are served daily starting at 7 a.m. 98 Portland St., Portland, 774-0005 baysideamericancafe.com.

Bruno's Voted Portland's Best Italian Restaurant by Market Surveys of America, Bruno's offers a delicious variety of classic Italian, American, and seafood dishes—and they make all of their pasta in-house. Great sandwiches, pizza, calzones, soups, chowders, and salads. Enjoy lunch or dinner in the dining room or the Tavern. Casual dining at its best. 33 Allen Ave., 878-9511.

Bueno Loco offers a unique Mexican experience in Falmouth. We use only the freshest ingredients and make the best house-infused margaritas! Open daily for lunch and dinner. Happy hour 4-6 p.m.. Live music Thursdays 6-9 pm. Kids' menu. Dine in or take out. Plenty of free parking! View our full menu at buenoloco.net. 240 U.S. Rt. 1, Falmouth, 619-7057.

Bull Feeney's Authentic Irish pub & restaurant, serving delicious from-scratch sandwiches, steaks, seafood & hearty Irish fare, pouring local craft & premium imported brews, as well as Maine's most extensive selection of single malt Scotch & Irish whiskeys. Live music five nights. Open 7 days, 11:30 a.m.-1 a.m. Kitchen closes at 10 p.m. 375 Fore St., Old Port, 773-7210, bullfeeneys.com.

Crooners & Cocktails Dine in style surrounded by the sounds of Frank Sinatra and Dean Martin at our supper club throwback. Enjoy traditional American cuisine, classic cocktails, and great music celebrating a classic era. Open 6 days a week for dinner Tues.-Sat. 4 p.m.-1 a.m. and Sunday brunch 10 a.m.- 4 p.m. 90 Exchange St., Portland. 536-0469, croonersandcocktails.com.

DiMillo's Now through December, relax and enjoy Head Chef Melissa Bouchard's masterful creations. Every day, she offers something new and delicious. Try our Early Dinner Specials, Monday-Friday or our wonderful Port Side Lounge, Portland's getaway for grown-ups. Happy Hour includes special menu Monday-Friday, 4-7 p.m. Open daily at 11 a.m., Commercial St., Old Port. Always FREE PARKING while aboard. 772-2216.

Eve's at the Garden, an oasis of calm and great food in the Old Port. Perfect for meetings and special occasions. Ingredients from Maine's waters and farms. The seasonal Ice Bar is ideal for outdoor dining. Happy Hour Mon. - Fri.; free valet parking. Lunch 11:30 a.m. - 2 p.m., Dinner 5-9:30 p.m. 468 Fore St., Portland, 775-9090, evesatthegarden.com

Hurricane Restaurant Enjoy New England cuisine with a modern twist, local seafood, full bar, award-winning wine list. In-house desert chef, river views. Sunday Brunch with make-your-own Bloody Mary bar. Entertainment Saturday nights. Celebrating our 25th year! Good restaurants come and go, great restaurants get better and better. Open 7

days. 29 Dock Sq., Kennebunkport, 967-9111, hurricanerestaurant.com

J's Oyster is a premier seafood destination and locals' favorite with indoor and outdoor waterfront seating on one of Portland's scenic piers. Established in 1977, J's offers classic favorites and friendly service. Coastal Living claimed J's one of "America's Best Seafood Dives 2016." Find us on Facebook. 772-4828

Kon Asian Bistro Steakhouse & Sushi Bar serves Asian cuisine with modern flair. Japanese, Sushi, Thai, Chinese, or hibachi tables. Private party rooms accommodates groups from business meetings to birthday parties. Choose fresh, delicious items prepared before your table. Family friendly; open Mon.-Thurs. 11:30 a.m.-10 p.m., Fri. to 11 p.m., Sat. 1 p.m.-11 p.m., Sun. 11:30 a.m.-9:30 p.m. 874-0000, konasianbistrome.com.

Maria's Ristorante is Portland's original classic Italian Restaurant. Greg and Tony Napolitano are always in house preparing classics like Zuppa de Pesce, Eggplant Parmigian, Grilled Veal Sausages, Veal Chop Milanese, homemade cavatelli pastas, Pistachio Gelato, Limoncello Cake, and Maine's Best Meatballs. Prices \$11.95 - \$22.95. Tue.-Sat. starting at 5 p.m. Catering always available. 337 Cumberland Ave. 772-9232, mariasrestaurant.com.

Pedro's focuses on simple yet full-flavored Mexican and Latino food. Offering tacos, burritos and an impressive array of margaritas, sangria, beer, and wine. *Especiales de la semana* (specials of the week) keep the menu varied and fresh and showcase different Latino cultures. Seasonal outdoor dining available. Open daily, 12 p.m. - 10 p.m. 181 Port Rd., Kennebunk, 967-5544, pedrosmaine.com.

Rivalries Sports Pub & Grill An upscale sports bar serving creative pub food in a fun and comfortable atmosphere. Known for some of Portland's best casual food, Rivalries' menu has something for everyone. And with 30+ HD TVs and every major pro and college sports package, you won't miss a game! Located in Portland's historic Old Port. 774-6044, rivalriesmaine.com

Solo Italiano Traditional northern Italian cuisine mixes Maine freshness with Genovese flavor from international chef Paolo Laboa. Enjoy the crudo bar or the daily changing menu. Included in *Food & Wine Magazine's* 2016 "What to Do in Portland, ME." Open daily 5 p.m.-10 p.m. 100 Commercial Street Portland, 780-0227, soloitalianorestaurant.com

*reservations recommended

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PHOTOS: COREY TEMPLETON(2); FOOD BY JEFF ROBERTS



French Twist, Part Deux

Petite Jacqueline experiences a renaissance in the Old Port.

BY DIANE HUDSON

WE ARRIVE AT **Petite Jacqueline's** new location on Market Street on a Wednesday evening, a happy accident as this is the one night of the week when Petite Jacqueline offers oysters on the half shell for just \$1.50 each. Big and succulent, the Damariscotta beauties are an early holiday treat. Happy hour is an added bonus (5-6 p.m. at the bar), so we begin the meal with a classic martini (\$5) and a hoppy pour of Maine Beer Company's Lunch IPA (\$4).

Unable to resist authentic French fare on offer, we order the escargots as an appetizer to share. The snails do not come in their shells (a small disappointment soon forgotten) but instead bathe in a buttery garlic and basil concoction filled with tasty button mushrooms. Baked here (and replenished often by our attentive server), the bread is a traditional French baguette, perfect for dipping in the herbed butter sauce.

Nostalgically, we also select French onion soup (\$10). Topped with a crusty crostini and Gruyère cheese, this French classic is more subtly flavored than many we've come across.

The entree list requires some serious consideration. My partner deliberates over the "French Attitude" burger with Gruyère, caramelized onion, and house aioli (\$15 or \$17 with fries) before settling on the *Poisson Meunière en Papillote* (\$24). Baked and served in parchment, the delicate flavor of the white fish is accented by zippy capers

and creamy melted butter. Green beans and tiny potatoes are served on the side along with a small bowl of *Meunière* sauce—meaning "miller's wife"—made from brown butter, parsley, and lemon.

Who can resist *boeuf bourguignon* (pictured, \$26) at a French bistro? Filled to the brim with perfectly cooked beef, this dish boasts deep,



authentic flavors and pleasingly fatty pieces of meat. This is the real deal, decadent and comforting on a cold winter evening with its rich, smoky gravy made from bacon *lardons* and attentive braising. Sweet and tender, the firm, colorful vegetables include carrots, baby onions, potatoes, celery, and button mushrooms. *Formidable!*

We finish with a perfectly executed *crème brûlée*. Longfellow Square's loss is the Old Port's gain. Petite Jacqueline triumphs anew as a moveable feast. ■

Petite Jacqueline, 46 Market St., Portland. Open seven days from 11:30 a.m. to close, 553-7044, bistropj.com