Dining Guide

Anthony’s Italian Kitchen, offers home-made 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. anthonystitaliankitchen.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.

Benkay sushi bar and Japanese restaurant is back! At our new location on 16 Middle Street in Downtown Portland, chef Ando has designed an authentic Japanese culinary experience close to Portland’s waterfront. Full bar and menu including premium sushi, sashimi, and rolls. Monday-Friday: Lunch, 11:30 a.m. - 2 p.m.; Dinner: 5 p.m. - close. Saturday - Sunday: 11:30 a.m. - close, 773-5555, www.sushiman.com

BlueFin North Atlantic Seafood restaurant in the Old Port harnesses all that Maine is, and positions it into a delicious dish. Executive Chef Tim Labonte creates new and unexpected meals using fresh, locally-caught seafood and seasonal ingredients at their peak. From breakfast through dinner and anything in-between, your next adventure may just be your next dish. 468 Fore Street Portland’s Old Port 775-9090 portlandharborhotel.com/portland-harbor-hotel-dining.php

Bolster, Snow & Co., is located on the first-floor of the spectacularly reincarnated brick mansion, The Francis (formerly the Mellen E. Bolster House). With executive Chef Nicolas Verdisco at the helm, Bolster Snow provides guests with warm and genuine hospitality, gracious service, and fiercely seasonal food and drink that are representative of the Northeast Region. 747 Congress St. Portland, 772-7485, thefrancismaine.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.

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
“YOU’LL LOVE THIS TABLE,” says the hostess as she leads the way up one of the two staircases to the second-floor balcony dining room of Tuscan Table. “You can see all the action.” Can we ever. Settling into comfy wing chairs at a table overlooking a huge, bustling universe, we’re enchanted. Soaring, latticed light fixtures of delicately shaved and shaped wood hang from the distant ceiling. As choice as our table is, there doesn’t appear to be a bad seat in the house.

We select glasses of Circa pinot grigio and Dipinti sauvignon blanc ($7.50 and $8 respectively) from the 20 Italian wines available by the glass. Drinks arrive in delicate stemware, quickly followed by bread and a dish of fruity, peppery olive oil.

We ponder choices while sharing an antipasto of cavolfiore—roasted cauliflower set on leaves of romaine hearts sparked by a zingy anchovy-lemon dressing laced with Grana Padano ($9). Dainty, crisp garlic croutons bring to mind a glammed-up Caesar salad. Other antipasti include platters of salumi and formaggio, $3 to $5 per selection; polpette (pork meatballs in tomato agrodolce), $9.50; and a fritto of scallops, whitefish fritters, and calamari served with artichoke aioli, $11.

A bowl of gnocchi with fresh porcini mushrooms braised in butter with leeks, garlic, and thyme ($19) is perfect for sharing. The airy, potato-fragrant gnocchi and the intensely earthy sauce are a deeply satisfying combination. Gnocchi and all pastas here are house-made—we spot spaghetti carbonara ($17) being served below us at the bar, glistening strands beautifully coiled. Other pastas include fettuccine with Bolognese ragu ($19) and lemon-buttered ca-
Congress Bar and Grill has been serving Portlanders delicious lunch, dinner, and late night eats for years! Fully embracing Portland’s laid back, no frills attitude, try the Thai chili wings and the best fries in the city while vintage game shows play silently in the background. Happy hour specials on cocktails and rotating local beers 4 PM-6 PM everyday & 10 PM-12 AM (Friday & Saturday only). Open 7 days, 11:30 AM to 1 AM, 617 Congress St., Portland 828-9944, congressbarand grill.com

The Corner Room features bright, wide-open space with towering ceilings complemented by handcrafted woodwork. Patrons can expect a warm, comfortable atmosphere, marked by the rich aromas of house-made pastas, pizzas, antipasti and artisanal breads. Come and enjoy the taste of Venice in the heart of Portland, ME! 879-4747, 110 Exchange Street. Visit thecornerroomkitchenandbar.com for more information.

Fish Bones American Grill is a casual restaurant offering creatively prepared American cuisine along the canal in the historic Bates Mill complex in the heart of downtown Lewiston. Open seven days, offering dinner Monday through Sunday, lunch Monday (Continued on page 79)
pellini with clams, mussels, and lobster ($23).

Around Portland, gourmet pizza is pretty competitive, and our Porchetta pizza ($17) jumps right into the front of that pack. Sizzling from the glowing, wood-fired oven downstairs, it’s topped with San Marzano tomato sauce, rich bits of pork belly and loin, and mozzarella. To serve, it’s been dressed with a little green storm of baby arugula and a few judicious drops of pomegranate balsamic vinegar. Everything comes together—crisp, chewy crust, divine porkiness, gooey cheese, and piquant garnishes. There’s also a classic Margherita pizza that can be embellished with salami, prosciutto, or meatballs ($12 to $16). Fancier pies include the Bianco pie with roasted garlic, mozzarella, and fried sage ($13). Executive chef Lee Skawinski is the secret weapon here. He made Portland’s Cinque Terre a haute-Italian runaway success back in the early 2000s. Skawinski and sous-chef Charles White make expert use of the restaurant’s two rustic wood ovens.

The lunch and dinner menus are very similar (including in price), though the wood-grilled burger, the fried haddock sandwich, or your pick from a selection of paninis are unique to the lunch menu ($11 to $14). The dinner menu adds wood-grilled salmon, haddock, or scallops, along with old favorites like chicken parmigiana ($19 to $29). Steak Fiorentina for two with Tuscan white beans and anchovy-lemon dressed salad is $79.

A pair of pretty little gelato-filled profiteroles finishes our feast—one pistachio and the other salted caramel, topped with the delicious house chocolate sauce ($6.50). We sip cappuccino ($5) as we enjoy the people-watching.

The location adjacent to the Maine Mall notwithstanding, you’ll never mistake this for a mall or chain restaurant. (It does have two popular sister-establishments, the Tuscan Bistro in Freeport and Royal River Grill House in Yarmouth.) Most diners appear to be on dates or enjoying multi-generational, multi-coursed family meals. Everyone appears to have caught the celebratory vibe.
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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

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 Parmigiana, 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.

Pearl Kennebunk & Spat Oyster Cellar is Chef Rebecca Charles’s (of Pearl Oyster Bar in Greenwich Village New York fame) newest restaurant. Enjoy an elevated beach food menu, including Charles’s famous reinvention of Maine’s classic lobster roll. Join us

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**DINING GUIDE**

for Happy Hour Wednesday, Thursday, and Sunday from 5 p.m. - 6 p.m. for $1 oysters, $5 wines, and well cocktails! 27 Western Ave. Kennebunk 04043. pearl-lobsterbar.com/pearl-maine/. 207-0860

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, pedrosmae.com. 967-5544

Restaurante El Corazon Mexican food from the heart. Authentic family recipes passed down through generations. We serve large and small plates and an “oversized tequila selection.” Try Portland’s own “Marisco” - a Mexican seafood cocktail of shrimp, bay scallops, clams, octopus, and, of course, Maine lobster. Open lunch and dinner, Tues.-Sat. 11:00 a.m.-9:00 p.m., 190 State St. Portland. elcorazonportland.com, 536-1354

Ricetta’s Brick Oven Ristorante, a Maine Italian favorite since 1989, boasts a modern and family-friendly atmosphere with a versatile menu filled with delectable pizza, pasta, grill, and Italian entrees. Enjoy award-winning...
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*For details and restrictions Portland Magazine readers should come in to any of The Rooms in Portland or visit facebook.com/theroomsME

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