**Dining Guide**

**Bayside American Café** (formerly Bintliff's) has been owned and run by Joe & Diane Catoggio since 2003. Their craveable menu includes simple to decadently delicious items like house-made smoked salmon, corned beef hash, crab cakes, sandwiches, salads, Benedicts, and more. Come enjoy the food and drinks, and discover why customers love Bayside American Café. Breakfast, brunch, and lunch are served daily starting at 7 am. 774-0005. 98 Portland St., Portland, baysideamericancafe.com.

**Brea Lu Café** has been serving up breakfast & lunch for 25 years! Favorite menu choices include 12 specialty omelettes, build-your-own breakfast burritos, Belgian waffles with fruit, eggs Benedict & homemade corned beef hash. Enjoy a pint sized bloody Mary, mimosa, or Irish coffee while you feast on your favorite breakfast. Open daily, 7am-2pm. 428 Forest Ave., Portland, 772-9202.

**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, 11:30am-1am. Kitchen closes at 10pm. 375 Fore St., Old Port, 773-7210, bullfeeneys.com.

**DiMillo’s** C’mon. 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 grownups. Happy hour includes a special menu Monday-Friday, 4-7pm. Open daily at 11am, Commercial St., Old Port, 772-7210, bullfeeneys.com.

**El Rodeo**, an incredibly authentic Mexican Restaurant and Bar, is locally-owned and family-operated at their convenient South Portland location. Open 7 days a week for lunch and dinner. Tableside guacamole, sizzling fajitas, delicious margaritas, and live Latin music are to be enjoyed. See Facebook for daily specials. 147 Western Ave., South Portland, 773-8851.

**Eve’s at the Garden**, an oasis of calm and great food in the middle of the Old Port. The perfect spot for meetings, special occasions, and a cocktail. Ingredients from Maine’s waters and farms: jumbo scallops, natural, sustainable pork, beef, fish, and shellfish, and Maine lobster. Home to the annual Ice Bar, Eve’s garden is perfect for outdoor dining in season. Happy Hour Mon.-Fri.; free valet parking. Lunch 11:30am-2pm, Dinner 5-9:30pm. 468 Fore St., Portland, 775-9090, evesatthegarden.com.

**Great Lost Bear** a full bar with 70 beer taps of Maine & American craft breweries & a large Belgian selection. Menu features salads, burgers, a large vegetarian selection & the best nachos & Buffalo wings in town. Discover where the natives go when they’re restless! Every day 11:30am-11:30pm. 540 Forest Ave.,
in the Woodfords area of Portland, 772-0300, greatlostbear.com

Hurricane Restaurant features the finest seafood and New England cooking on Maine’s coast. Serving lunch and dinner seven days a week. Sunday Brunch ’til 3:30pm. Discover our award-winning wine list, enjoy $10 off every bottle of wine on Wednesdays. Wicked good house-made pastries, signature cocktails, and extraordinary five-star New England cuisine. Reservations strongly suggested. Dock Square, Kennebunkport, 967-9111, hurricanerestaurant.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 5pm. Catering always available. 337 Cumberland Ave. 772-9232, www.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, 12pm-10pm. 181 Port Rd., Kennebunk, 967-5544, pedrosmaine.com

Pier 77 & The Ramp Bar & Grill are owned & managed by Kate & Chef Peter Morency. Pier 77 has a formal dining room with stunning views of Cape Porpoise Harbor & live music each weekend, while the Ramp is more casual, with its own bar menu at hard-to-beat prices. Open year-round. 77 Pier Rd., Kennebunkport, 967-8500, pier77restaurant.com *

*reservations recommended

Fireside, Freeport

The Tuscan Brick Oven Bistro is just the place for feasting after a day of shopping.

T here’s comfort food, which many restaurants can boast about serving. And then there’s comfort itself which is more rare. Tuscan Bistro in Freeport, a stone’s throw from LL Bean, offers both.

Imaginatively lit, the airy, spacious dining room is studded with comfortable sofas and tables with comfy high-back armchairs. The flickering flames of the brick oven, front and center, can be seen from every corner. Its scent alone provides a welcome respite from the chills of the evening outside.

We take a seat at the bar where, until 6 p.m., happy-hour drink prices are 20 percent off. A Makers Mark Manhattan and a velvety, deep-flavored duck liver mousse with various accoutrements.

Going forward, we’re totally enchanted with the exquisite roasted squash and truffle sformatino ($11). Is that a new word for you, too? I still can’t pronounce it (nor could our waitress). Anyway, think souffle. This is a savory Italian egg custard dish, ingeniously concocted with roasted local butternut squash, pine nuts, white truffle oil, Alfredo sauce, pink peppercorn Parmigiano mousse, and balsamico. So stunning in its towering presence we have reservations diving into it. But we do—bellissimo!

The excellent Cornish Game Hen ($24) is moist and flavorful. Perhaps that’s attributable to this all-natural, semi-boneless bird being brick-oven roasted. Accompanying roasted local carrots, Brussels sprouts, and parsnips are equally successful, as are the Parmigiana reggiano mashed potatoes.

We will return for the popular wood-grilled pizza, the braised local rabbit with hand-cut pappardelle ($20), cannoli ($5), made with cinnamon basil ricotta and candied pistachios, or perhaps the Grand Marnier chocolate mousse ($6) with bittersweet chocolate and extra virgin olive oil.

Scratch-made
Nice People
Totally Authentic

Bull Feeney’s
Portland’s pub

773.7210 375 Fore Street in the Old Port
Facebook.com/BullFeeneyS  @BullFeeneyS

Tuscan Brick Oven Bistro, 140 Main St, Freeport. Open daily, 11 a.m.-9 p.m., 869-7200 or tuscanbrickovenbistro.com

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