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, Benedict, 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 whiskies. Live music five nights. Open 7 days, 11:30am-1am. Kitchen closes at 10pm. 375 Fore St., Old Port, 773-7210, bullfeeney.com.

Crooners & Cocktails Dine in style surrounded by the sounds of Frank Sinatra and Dean Martin at Portland’s only supper club throwback. Enjoy a high energy atmosphere with traditional American cuisine, classic cocktails, and great music celebrating a classic era. We are open 6 days a week for dinner Tues.-Sat. 4pm-1am and Sunday brunch 10am-4pm. 90 Exchange St., Portland. 536-0469, croonersandcocktails.com.

DiMillo's January through March is LOCALS’ SEASON at DiMillo’s with fabulous winter dishes, Happy Hour from 4 to 7pm, Monday thru Friday in our Port Side lounge with cozy fireplace, PLUS an extra hour of FREE PARKING so you can check out shops and boutiques in the Old Port. Open every day at 11am, Commercial St., Old Port, 772-2216.

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.
La Dolce Bayside

Roustabout, in the heart of Portland’s burgeoning East End gentrification, is pretty much at capacity on our arrival on a weekend at 7 p.m.

Seated, we marvel at the huge former Nissen Bakery—now a modern mix of silver and gold, with soaring white and gray walls, supported by proudly exposed steel I-beams, surmounted by all the things that used to be hidden: air ducts, plumbing, and electrical fixtures.

It’s loud and joyful here. We order an Old Fashioned, Frisco Style ($10)—rye, benedictine, and barrel bitters—selected from a cocktail list that runs from the classic Negroni ($9) to the East Bayside cocktail (vodka, fresh herbs, bubbles, $11).

The menu at first seems like a time warp: Caesar salad, spaghetti bolognese, chicken fra diavolo, minestrone, garlic bread. Our server explains that Roustabout’s gnocchi is Roman and therefore not what we may be expecting. Sure enough, a pair of four-inch squares of baked semolina (not little potato pillows) arrives, crisped and brushed with marinara and topped with fresh parsley, the culinary find of the night. And at $8, it will be a repeat performance.

Fritto Misto ($13), billed as an appetizer, is a heaping plate full of goodness. Octopus, calamari, mussels, and veggies are fried to golden brown in a light batter and accompanied by smoked-pepper aioli with just the right kick.

We’re drawn to Smoked Baby Backs ($20). Falling off the bones, the flavorful meat is infused with a smoky richness that carries over into the accompanying rigatoni.

We’ll return for the tiramisu ($10) made with “cold brew and Allen’s.” Happy hour runs from 4 to 6 p.m. (and 10 to midnight) with $3 beers, $5 cocktails, wines, and endearing surprises such as chicken liver mousse ($4) and house ricotta ($4).