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. anthonyssitaliankitchen.com, 774-8668.

Barnacle Billy’s, known for luxury lobster, steamed clams, large lusty drinks, barbecued chicken, homemade clam chowder & of course, the lobster roll & lobster stew. Features extensive indoor & sundeck seating where guests can enjoy both the beauty of the harbor & the ocean beyond. Perkins Cove, Ogunquit, 646-5575, barnibilly.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 closes at 10 p.m. 375 Fore St., Old Port, 773-7210, bullfeeney.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.

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.

Hurricane Restaurant New England cuisine with an international twist. Local produce and seafood, full bar, award-winning wine list, in-house dessert chef. Nurturing the seacoast palate for over 25 years. Good restaurants come and go. Great restaurants get better and better. Lunch and dinner seven days a week. Bar menu always available. Reservations suggested. 29 Dock Square, Kennebunkport, Maine. 207-967-9111, hurricanerestaurant.com
At long last, the empty restaurant storefront on Longfellow Square that was the original home of Petite Jacqueline has come back to life. *El Corazon*, the popular downtown food truck, has gone brick-and-mortar with a friendly, lively café in this choice spot.

We take a table near the huge front window, with a nice view of Portland’s patron-saint poet’s statue. The drink menu offers bottled brews, including Mexican beers like Dos Equis, for $4 to $5. Wines by the glass are $7 to $9. Our friendly waitress delivers our choices, a glass of Ramon Bilbao Albarino ($9) and a pint glass of El Corazon’s house margarita ($8), pleasingly fruity and free of any sugary bar-mix flavor. As if our minds were read, a complimentary basket of freshly fried tortilla chips and a jaunty little three-legged *molcajete* of house-made salsa appear before us.

*El Corazon*’s chef, Joseph Urtzuastegui, is from Arizona, and the menu pays homage to his mother Rosa, who taught him to cook the hearty dishes he grew up with. The menu contains many greatest hits like quesadillas and *queso fundido*. Wafting kitchen aromas are wonderful, and we are ready to go with the flow.

We start with an appetizer platter ($9.95) of two beef and two chicken taquitos and two beef and two chicken chimi-changas, served with guacamole, *pico de gallo* sauce, housemade *crema*, and topped with “Chihuahua cheese,” which is crumbly and mild, like *cotija*. The crispy taquitos are rolled into skinny cigars, making them a cinch to eat with our fingers after dipping. Heat can be amped via the bottles of Tapatio and Valentina hot sauces on the table. The chimis, also petite and cut in half, are juicier and a bit more exciting than the taquitos, but maybe that’s just us.

At this point, we realize we’ve just assembled a perfect little bargain happy hour on our table.

We try another appetizer, the *coctelas de marisco*, or “Portland’s own” seafood cocktail ($10.95). This is a gazpacho-like mixture of fresh tomatoes, red onion, jalapeños, and lime juice, into which chopped scallop, shrimp, and squid are mixed. It’s served in a glass cylinder and prettily garnished with shrimp, a couple of lobster...
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. Tues.-Sat. starting at 5 p.m. Catering always available. 337 Cumberland Ave. 772-9232, mariasrestaurant.com.

O.Dans Restaurant, Sebago’s newest friendly farm-to-table restaurant in the heart of Sebago. Great local beer & food selection. Open 6 days a week, Tues.-Fri. 4 p.m. to close; Sat.-Sun. 12 p.m. to close; closed on Mon. Happy Hour specials, Tues.-Sat. Live music from local talent, every Fri.-Sat. 46 Sebago Road, Sebago 787-5124 ODansSebago.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.

Portland Lobster Company Picture yourself choosing from our full menu including “Maine’s Best Lobster Roll,” lobster dinners, steamers, fried claims, chowder, and more before stopping by our outdoor bar for an ice-cold locally brewed beer or a glass of fine wine. Then take a seat on our deck overlooking the gorgeous Portland Harbor and relax while listening to daily live music. 180 Commercial Street, 775-2112 portlandlobstercompany.com

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

Rivalries Sports Pub & Grill Now with two fun and comfortable upscale sports bar locations. Known for great casual pub 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 at 11 Cotton Street in Portland’s Old Port (774-6044) and 2 Hat Trick Drive, Falmouth (747-4020), 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, sololitalianorestaurant.com
claws, and slices of avocado. It comes with saltines, but you’ll stick with the tortilla chips for scooping the refreshing, piquant tomato mixture.

We are rapidly approaching critical mass. Portions here suggest Mama Rosa never let anyone leave her table hungry. But how to resist chicken enchiladas with mole sauce ($11.95), especially after our waitress has let on that enchiladas are among her favorite things on the menu?

Two corn tortillas filled with shredded chicken and cheese are sauced in a mole that tastes deeply of spices and chiles. Garnishes of queso fresco and crema offer a nice contrast. And, of course, there are beans—served puréed and refried—and yellow rice.

With the entrée, we try a vino verde ($7) and a glass of the house white sangria, made with prickly pear syrup and steeped with jalapeño for a little kick ($6). It’s pretty and pink and garnished with lime, as bright and cheery a cocktail you’ll ever meet.

The menu, which is quite comprehensive, includes among other things a chili relleno—one of the few vegetarian options ($11.95), tacos (from $10.95), and sopas and tamales (each from $11.95) served as dinners with beans and rice and garnishes.

El Corazon’s tag line is “Mexican food from the heart,” and that it is. It’s also a good value for your dine-out dollar. This cheery little cafe predates the age of hipster small plates and artisanal whatnot in the friendliest possible way.

El Corazon, 190 State St., Portland. Tues.-Sat., 11 a.m.-10 p.m.; Sun. 9 a.m.-9 p.m. 536-1354