

Porta Via

THE BAR ROOM

APPETIZERS

SOUP OF THE DAY OR GAZPACHO	V/GF	7/9
HOUSE-MADE GUACAMOLE	V/GF	9.5
BURRATA WITH HEIRLOOM TOMATO	GF	17
EXTRA-VIRGIN OLIVE OIL, SEA SALT & FRESHLY GROUND PEPPER		
AHI TUNA POKE		19.5
MANGO & AVOCADO, JAPANESE CUCUMBER, GREEN ONION, CITRUS GINGER SOY		
FRIED OR SAUTÉED CALAMARI		15
STEAMED MUSSELS	GF	17
PRINCE EDWARD ISLAND BLACK MUSSELS, SHALLOTS, FRESH HERBS, CHOPPED TOMATOES, WHITE WINE & CROSTINI		

SMALL BITES

SKIRT STEAK SKEWERS		12
DRY RUB MARINADE. MASHED POTATOES		
CHARCUTERIE BOARD		15
SOPRESSETA ~ SPECK ~ CASALINGO SALUMI ~ GNOCHI FRITO		
CHEESE BOARD		15
FOUGEROUS COW (FR) ~ CROTIN GOAT (FR) ~ PECORINO FOGILE DE NOCE (IT)		
JUMBO GULF SHRIMP	GF	16
FRESH HORSERADISH COCKTAIL SAUCE		
SLIDERS		9
CARAMELIZED ONION & BLUE CHEESE		
CHICKEN TAQUITOS	GF	9
HOUSE MADE. SALSA VERDE & FRESH GUACAMOLE		
GRILLED FLATBREAD		9
MARGHERITA, PROSCIUTTO & ARUGULA OR BBQ CHICKEN		
GRILLED FISH TACOS	GF	9
LETTUCE & PICO DE GALLO. SALSA VERDE & GUAC ON THE SIDE		
BUFFALO CHICKEN SKEWERS	GF	9
GRILLED WHITE MEAT CHICKEN BREAST. BLUE CHEESE SAUCE		
BACON WRAPPED DATES	GF	6
BAKED & PARMIGIANO STUFFED		
DEVILED EGGS	GF	4

SALADS

PORTA VIA BUTTER LETTUCE SALAD	GF	14/17
BUTTER LETTUCE, SWEET MAUI ONION, FRESH DILL & CHERVIL, AVOCADO, FETA. SHALLOT VINAIGRETTE		
CHOPPED SALAD	GF	14/17
ORGANIC CHOPPED LETTUAGES, BEETS, GARBANZO BEANS, GREEN BEANS, TOMATO & FETA CHAMPAGNE SHALLOT VINAIGRETTE		
CHOPPED ANTIPASTO SALAD	GF	15/18
GENOA SALAMI, MOZZARELLA, TOMATO, GARBANZO, RED ONION, PEAS, OLIVES, PEPPEROCINI & BASIL. RED WINE VINAIGRETTE		
KALE SALAD	GF	16/18.50
QUINOA, CITRUS SEGMENTS, GRILLED RED ONION, OVEN-DRIED TOMATOES, PINE NUTS, SHAVED PARMIGIANO & CRISPY LEEKS HONEY MUSTARD VINAIGRETTE		

HOUSE SPECIALTIES

SERVED WITH YOUR CHOICE OF TWO SIDES OR ONE SALAD ·
VEGETABLES SERVED SAUTEED

GRILLED SALMON	GF	29
SUSTAINABLY RAISED, NEW ZEALAND		
ALASKAN HALIBUT		38
PARMIGIANO CRUSTED & PAN ROASTED		
ROASTED LAKE SUPERIOR WHITEFISH		29
WHOLE-GRAIN MUSTARD SAUCE		
BRANZINO	GF	33
GRILLED WITH ROSEMARY, SEA SALT, PEPPER EXTRA-VIRGIN OLIVE OIL		
CHICKEN PAILLARD	GF	25
LEMON CAPER SAUCE		
BRICK-PRESSED ROASTED CHICKEN		28
ROSEMARY CITRUS SAUCE		
PRIME FRENCH CUT PORK CHOP		30
FENNEL POLLEN		
GRILLED LAMB CHOPS		35
GRASS FED FILET MIGNON	GF	40
GREEN PEPPERCORN SAUCE		
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BISTRO BURGER		17.25
GROUND CHUCK & BRISKET. JALAPEÑO JACK CHEESE LETTUCE & TOMATO. BRIOCHE SESAME BUN. POMME FRITES		
TURKEY BURGER		17.25
HOUSE-MADE BBQ SAUCE, LETTUCE & TOMATO BRIOCHE SESAME BUN. POMME FRITES		
'IMPOSSIBLE' BURGER	V	17.25
PLANT-BASED VEGAN BURGER, LETTUCE, TOMATO & AVOCADO. BRIOCHE SESAME BUN. POMMES FRITES.		
ORANGE GINGER CHICKEN STIR FRY		23
TRADITIONAL ASIAN VEGETABLES & ORGANIC BROWN RICE		

PASTAS

PROUDLY SERVING ARTISAN PASTAS FROM
RUSTICHELLA D'ABRUZZO
GLUTEN FREE OR ZUCCHINI PASTA ADD \$3

SPAGHETTI		18
FRESH TOMATO BASIL SAUCE & PARMIGIANO		
SPINACH & RICOTTA RAVIOLI		19
GREEN PEAS & OVEN-DRIED TOMATOES. CHAMPAGNE SAUCE		
BUTTERNUT SQUASH TORTELLINI		21
RICOTTA. JULIENNE MUSTARD GREENS IN A SAGE-WHITE WINE CREAM SAUCE		
RIGATONI BOLOGNESE		22.5
BEEF RAGU & PARMIGIANO		
VEAL LASAGNA		24.25
HOMEMADE PASTA LAYERED WITH VEAL RAGU, FRESH MOZZARELLA & PARMIGIANO		
ZUCCHINI NOODLES WITH SHRIMP	GF	26
BROCCOLINI, CHERRY TOMATO & CHILI FLAKES. ROASTED GARLIC OLIVE OIL		