

# Porta Via

## DINNER

### APPETIZERS

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

### SALADS

PORTA VIA BUTTER LETTUCE SALAD <small>GF</small> BUTTER LETTUCE, SWEET MAUI ONION, FRESH DILL & CHERVIL, AVOCADO, FETA. SHALLOT VINAIGRETTE	14/17
CAESAR SALAD ROMAINE LETTUCE, PARMIGIANO & SPICY CROUTONS CAESAR DRESSING	13/16
ARUGULA SALAD <small>GF</small> BABY ORGANIC ARUGULA, THINLY SLICED MUSHROOMS & PARMIGIANO. CITRONETTE	13/16
CHOPPED SALAD <small>GF</small> ORGANIC CHOPPED LETTUCCES, BEETS, GARBANZO BEANS, GREEN BEANS, TOMATO & FETA CHAMPAGNE SHALLOT VINAIGRETTE	14/17
CHOPPED ANTIPASTO SALAD <small>GF</small> GENOA SALAMI, MOZZARELLA, TOMATO, GARBANZO, RED ONION, PEAS, OLIVES, PEPPEROCINI & BASIL. RED WINE VINAIGRETTE	15/18
KALE SALAD <small>GF</small> QUINOA, CITRUS SEGMENTS, GRILLED RED ONION, OVEN-DRIED TOMATOES, PINE NUTS, SHAVED PARMIGIANO & CRISPY LEEKS HONEY MUSTARD VINAIGRETTE	16/18.50

### SIDES GF

8.50

CHEF'S VEGETABLE MEDLEY · BLACK KALE

ASPARAGUS · SPINACH · BROCCOLINI · CARROTS

BLUE LAKE GREEN BEANS · TUSCAN WHITE BEANS

CAULIFLOWER · ROASTED BRUSSELS SPROUTS

6.50

SWEET POTATO FRIES · POMMES FRITES

ORGANIC BROWN RICE · ORGANIC QUINOA

GARLIC MASHED POTATOES · OVEN DRIED TOMATOES

### HOUSE SPECIALTIES

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

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

### PASTAS

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

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