

# Porta Via

## DINNER

### APPETIZERS

SOUP OF THE DAY OR GAZPACHO <small>V/GF</small>	9
HOUSE-MADE GUACAMOLE <small>V/GF</small>	12
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	20
FRIED OR SAUTÉED CALAMARI	17
STEAMED MUSSELS <small>GF</small> PRINCE EDWARD ISLAND BLACK MUSSELS, SHALLOTS, FRESH HERBS, CHOPPED TOMATOES, WHITE WINE & CROSTINI	18

### SALADS

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

### SIDES

9

CHEF'S VEGETABLE MEDLEY · BLACK KALE  
ASPARAGUS · SPINACH · BROCCOLINI · CARROTS  
BLUE LAKE GREEN BEANS · TUSCAN WHITE BEANS  
CAULIFLOWER · ROASTED BRUSSELS SPROUTS ·  
OVEN DRIED TOMATOES

7

SWEET POTATO FRIES · POMMES FRITES  
ORGANIC BROWN RICE · ORGANIC QUINOA  
GARLIC MASHED POTATOES

### HOUSE SPECIALTIES

SERVED WITH YOUR CHOICE OF TWO SIDES

GRILLED KING ŌRA SALMON <small>GF</small> NEW ZEALAND SUSTAINABLY RAISED	29
ALASKAN HALIBUT PARMIGIANO CRUSTED	39
ROASTED LAKE SUPERIOR WHITEFISH WHOLE-GRAIN MUSTARD SAUCE	32
BRANZINO <small>GF</small> GRILLED WITH ROSEMARY, SEA SALT & PEPPER EXTRA-VIRGIN OLIVE OIL	34
CHICKEN PAILLARD <small>GF</small> LEMON CAPER SAUCE	29
BRICK-PRESSED ROASTED CHICKEN CITRUS HERB SAUCE	32
PRIME FRENCH CUT PORK CHOP FENNEL POLLEN	38
GRILLED LAMB CHOPS	45
GRASS FED FILET MIGNON <small>GF</small> GREEN PEPPERCORN SAUCE	42
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BISTRO BURGER GROUND CHUCK & BRISKET. JALAPEÑO JACK CHEESE LETTUCE & TOMATO. PURITAN VEGAN BUN. POMME FRITES	19
TURKEY BURGER HOUSE-MADE BBQ SAUCE, LETTUCE & TOMATO PURITAN VEGAN BUN. POMME FRITES	18
'IMPOSSIBLE' BURGER PLANT-BASED VEGAN BURGER, LETTUCE, TOMATO & AVOCADO. PURITAN VEGAN BUN & POMMES FRITES.	18
ORANGE GINGER CHICKEN STIR FRY TRADITIONAL ASIAN VEGETABLES & ORGANIC BROWN RICE	25

### PASTAS

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

SPAGHETTI FRESH TOMATO BASIL SAUCE & PARMIGIANO	19
SPINACH & RICOTTA RAVIOLI GREEN PEAS OVEN-DRIED TOMATO CHAMPAGNE SAUCE	23
BUTTERNUT SQUASH TORTELLINI RICOTTA. JULIENNE MUSTARD GREENS SAGE-WHITE WINE CREAM SAUCE	24
RIGATONI BOLOGNESE BEEF RAGU & PARMIGIANO	25
VEAL LASAGNA HOMEMADE PASTA LAYERED WITH VEAL RAGU, FRESH MOZZARELLA & PARMIGIANO	26
ZUCCHINI NOODLES WITH SHRIMP <small>GF</small> BROCCOLINI, CHERRY TOMATO & CHILI FLAKES. ROASTED GARLIC OLIVE OIL	28