

Porta Via

APPETIZERS & SALADS

SOUP OF THE DAY & GAZPACHO ^{v/GF}	9
HOUSE-MADE GUACAMOLE ^{v/GF} SERVED WITH SLICED CARROT & TORTILLA CHIPS	12
BURRATA WITH HEIRLOOM TOMATO ^{GF} EXTRA-VIRGIN OLIVE OIL, SEA SALT & FRESHLY GROUND PEPPER	17
AHI TUNA POKE MANGO & AVOCADO, JAPANESE CUCUMBER, GREEN ONION, CITRUS GINGER SOY	20
STEAMED MUSSELS PRINCE EDWARD ISLAND BLACK MUSSELS, SHALLOTS, FRESH HERBS, CHOPPED TOMATOES, WHITE WINE & CROSTINI	18
FRIED CALAMARI HOUSE MADE COCKTAIL SAUCE	17
SAUTEED CALAMARI WHITE WINE, GARLIC & FRESH TOMATO	17
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PORTA VIA BUTTER LETTUCE SALAD ^{GF} BUTTER LETTUCE, SWEET MAUI ONION, FRESH DILL & CHERVIL, AVOCADO, FETA. SHALLOT VINAIGRETTE	14/17
ARUGULA SALAD ^{GF} BABY ORGANIC ARUGULA, THINLY SLICED MUSHROOMS & SHAVED PARMIGIANO. CITRONETTE	13/16
CAESAR SALAD ROMAINE LETTUCE, PARMIGIANO & SPICY CROUTONS & CAESAR DRESSING	13/16
CHOPPED SALAD ^{GF} ORGANIC CHOPPED LETTUCES, BEETS, GARBANZO BEANS, GREEN BEANS, TOMATO & FETA. CHAMPAGNE SHALLOT VINAIGRETTE	14/17
KALE SALAD ^{GF} QUINOA, CITRUS SEGMENTS, GRILLED RED ONION, OVEN-DRIED TOMATOES, PINE NUTS, SHAVED PARMIGIANO & CRISPY LEEKS HONEY MUSTARD VINAIGRETTE	16/18.5
COBB SALAD ^{GF} ORGANIC CHOPPED LETTUCES, GRILLED CHICKEN, BACON, TOMATO, CELERY, AVOCADO, EGG & BLUE CHEESE. RED WINE MUSTARD VINAIGRETTE	15/18.5
<i>SHRIMP, SALMON, CHICKEN OR SKIRT STEAK CAN BE ADDED TO ANY SALAD FOR AN ADDITIONAL CHARGE</i>	

BISTRO BURGER GROUND CHUCK & BRISKET, JALAPENO JACK CHEESE, LETTUCE & TOMATO POMMES FRITES	19
'IMPOSSIBLE' BURGER ^v PLANT-BASED VEGAN BURGER, LETTUCE, TOMATO AVOCADO SPREAD. POMMES FRITES.	18

SANDWICHES

AVAILABLE FROM 11:30-4PM DAILY

ALL SANDWICHES PREPARED ON FRESH GRILLED BREAD
WITH YOUR CHOICE OF HOUSEMADE CHIPS OR
ORGANIC MIXED BABY GREENS
POMMES FRITES CAN BE SUBSTITUTED FOR AN ADDITIONAL \$2

TUNA SALAD SANDWICH WHITE ALBACORE TUNA, LEMON MAYONNAISE, TOMATOES, ALFALFA SPROUTS LETTUCE ON TOASTED WHOLE WHEAT	16
TOMATO BURRATA SANDWICH VINE-RIPENED TOMATOES, FRESH BURRATA & BASIL ON TOASTED CIABATTA	18
PROSCIUTTO SANDWICH PROSCIUTTO DI PARMA, FRESH BURRATA, TOMATOES, LETTUCE BLACK OLIVE TAPENADE ON TOASTED CIABATTA	18

HOUSE SPECIALTIES

ALL VEGETABLES SERVED SAUTEED UNLESS OTHERWISE REQUESTED
ONE SALAD CAN BE SUBSTITUTED FOR TWO SIDES UPON REQUEST

GRILLED KING ŌRA SALMON ^{GF} FARMER'S MARKET VEGETABLES & ORGANIC BROWN RICE	29
PARMIGIANO CRUSTED HALIBUT ^{GF} GRILLED JUMBO ASPARAGUS & BEURRE BLANC	39
BRANZINO ^{GF} GRILLED WITH ROSEMARY, SEA SALT, PEPPER. EXTRA-VIRGIN OLIVE OIL ORGANIC ASPARAGUS & BROWN RICE	34
ROASTED LAKE SUPERIOR WHITEFISH BLUE LAKE GREEN BEANS & ORGANIC BROWN RICE WHOLE-GRAIN MUSTARD SAUCE	32
BRICK-PRESSED ROASTED CHICKEN ^{GF} BLACK KALE & CARROTS. ROSEMARY CITRUS SAUCE	32
CHICKEN PAILLARD ^{GF} GRILLED BONELESS & SKINLESS CHICKEN BREAST, FARMER'S MARKET VEGETABLES & ORGANIC BROWN RICE	29
ORANGE GINGER CHICKEN STIR FRY TRADITIONAL ASIAN VEGETABLES & ORGANIC BROWN RICE	25
FRENCH CUT PRIME PORK CHOP ROASTED PEE WEE POTATOES AND SPINACH. FENNEL POLLEN GRAND MARNIER SAUCE	38
GRASS FED FILET MIGNON POMMES FRITES & BROCCOLINI. GREEN PEPPERCORN SAUCE	42
GRILLED SKIRT STEAK DRY RUB MARINATED. FARMER'S MARKET VEGETABLES & POMMES FRITES	29

PASTAS

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

SPAGHETTI FRESH TOMATO BASIL SAUCE & PARMIGIANO	19
FUSILLI PRIMAVERA LIGHT PESTO CREAM SAUCE	22
SPINACH & RICOTTA RAVIOLI GREEN PEAS & OVEN-DRIED TOMATOES. CHAMPAGNE SAUCE	23
BUTTERNUT SQUASH TORTELLINI RICOTTA. JULIENNE MUSTARD GREENS & WHITE WINE SAGE CREAM SAUCE	24
LINGUINE VONGOLE MANILLA CLAMS, CHILI FLAKES, WHITE WINE GARLIC OLIVE OIL	23
RIGATONI BOLOGNESE BEEF RAGU & PARMIGIANO	25
ZUCCHINI NOODLES WITH SHRIMP ^{GF} BROCCOLINI, CHERRY TOMATO & CHILI FLAKES ROASTED GARLIC OLIVE OIL	28
IMPOSSIBLE BOLOGNESE ^{v/G} ZUCCHINI NOODLES. MADE WITH IMPOSSIBLE 'MEAT'	26

SIDES

9

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

7

SWEET POTATO FRITES · POMMES FRITES
ORGANIC BROWN RICE · ORGANIC QUINOA
OVEN DRIED TOMATOES

PLEASE NOTE THAT ADDITIONS OR SUBSTITUTIONS TO ANY
MENU ITEM MAY RESULT IN ADDITIONAL CHARGES

Bread served upon request • Split plate \$3 • 20% Gratuity will be applied for parties of six or more.
Porta Via is committed to sustainable farming practices. We support organic and locally grown produce.
Please ask your server about Porta Via's Vegan and Gluten-Free options.

03.06.20