

Porta Via

CALABASAS

APPETIZERS & SALADS

VEGAN SOUP OF THE DAY & GAZPACHO	v/GF	9
HOUSE-MADE GUACAMOLE	v/GF	12
SERVED WITH SLICED CARROT & TORTILLA CHIPS		
BURRATA WITH HEIRLOOM TOMATO	GF	17
EXTRA-VIRGIN OLIVE OIL, SEA SALT & FRESHLY GROUND PEPPER		
FRIED CALAMARI		17
HOUSE MADE COCKTAIL SAUCE		
SAUTEED CALAMARI		17
WHITE WINE GARLIC TOMATO BROTH. GARLIC CROSTINI		
<hr/>		
THE PORTA VIA SALAD	GF	14/17
BUTTER LETTUCE, SWEET MAUI ONION, FRESH DILL & CHERVIL AVOCADO & FETA. SHALLOT VINAIGRETTE		
ARUGULA SALAD	GF	13/16
BABY ORGANIC ARUGULA, THINLY SLICED MUSHROOMS SHAVED PARMIGIANO. CITRONETTE		
CAESAR SALAD		13/16
ROMAINE LETTUCE, PARMIGIANO & SPICY CROUTONS CAESAR DRESSING		
CHOPPED BEET SALAD	GF	14/17
ORGANIC CHOPPED LETTUCES, BEETS, GARBANZO BEANS GREEN BEANS, TOMATO & FETA. CHAMPAGNE SHALLOT VINAIGRETTE		
ORGANIC KALE & QUINOA SALAD	GF	16/18.5
CITRUS SEGMENTS, GRILLED RED ONION, PINE NUTS, OVEN-DRIED TOMATOES, SHAVED PARMIGIANO & CRISPY LEEKS HONEY MUSTARD VINAIGRETTE		
CHOPPED TUSCAN SALAD	GF	15/18
CHOPPED ICEBERG, SALAMI, MOZZARELLA, TOMATO, RED ONION, GARBANZO, OLIVES, PEAS, PEPPERCINI, BASIL, RED WINE VINAIGRETTE		
COBB SALAD	GF	15/18.5
ORGANIC CHOPPED LETTUCES, GRILLED CHICKEN, BACON, TOMATO, CELERY, AVOCADO, EGG & BLUE CHEESE. RED WINE MUSTARD VINAIGRETTE		

SHRIMP, SALMON, CHICKEN OR SKIRT STEAK CAN BE
ADDED TO ANY SALAD FOR AN ADDITIONAL CHARGE

SANDWICHES

AVAILABLE FROM 11:30-4PM DAILY
SERVED ON TOASTED BAGUETTE WITH POTATO CHIPS ON THE SIDE
POMMES FRITES CAN BE SUBSTITUTED FOR AN ADDITIONAL \$2

TUNA SALAD SANDWICH	16
WHITE ALBACORE TUNA, LEMON MAYONNAISE, TOMATOES & LETTUCE	
NEAPOLITAN SANDWICH	18
VINE-RIPENED TOMATOES, FRESH BURRATA, BASIL & HERB OLIVE OIL	

SIDES

9

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

7

SWEET POTATO FRIES · FRENCH FRIES
ORGANIC BROWN RICE · ORGANIC QUINOA
OVEN DRIED TOMATOES

HOUSE SPECIALTIES

GRILLED ŌRA KING SALMON	GF	29
SUSTAINABLY RAISED IN NEW ZEALAND. ORGANIC MARKET VEGETABLES ORGANIC BROWN RICE		
PARMIGIANO CRUSTED HALIBUT		39
GRILLED ASPARAGUS & BEURRE BLANC		
BRANZINO	GF	34
GRILLED WITH ROSEMARY, SEA SALT, PEPPER. EXTRA-VIRGIN OLIVE OIL GRILLED ASPARAGUS & BROWN RICE		
PAN ROASTED STRIPED BASS		32
BLUE LAKE GREEN BEANS & ORGANIC BROWN RICE WHOLE-GRAIN MUSTARD SAUCE		
BRICK-PRESSED ROASTED CHICKEN	GF	32
SAUTEED BLACK KALE & CARROTS. ROSEMARY CITRUS SAUCE		
CHICKEN PAILLARD	GF	29
GRILLED BONELESS & SKINLESS CHICKEN BREAST, ORGANIC MARKET VEGETABLES & ORGANIC BROWN RICE. LEMON CAPER SAUCE		
ORANGE GINGER STIR FRY		25
CHOICE OF CHICKEN OR TOFU WITH TRADITIONAL ASIAN VEGETABLES & ORGANIC BROWN RICE		
PRIME FRENCH CUT PORK CHOP		38
SAUTEED BLACK KALE & CARROTS, FENNEL POLLEN GRAND MARNIER SAUCE		
GRASS FED FILET MIGNON		42
FRENCH FRIES & BROCCOLINI. GREEN PEPPERCORN SAUCE		
GRILLED SKIRT STEAK		29
DRY RUB MARINATED. ORGANIC MARKET VEGETABLES & FRENCH FRIES		
BISTRO BURGER		19
GROUND CHUCK & BRISKET, JALAPENO JACK CHEESE, LETTUCE TOMATO ON PURITAN VEGAN BUN. FRENCH FRIES		
'IMPOSSIBLE' BURGER	V	18
PLANT-BASED VEGAN BURGER, LETTUCE, TOMATO & AVOCADO SPREAD PURITAN VEGAN BUN. FRENCH FRIES		

PASTA

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

SPAGHETTI	19
FRESH TOMATO BASIL SAUCE & PARMIGIANO	
ORECCHIETTE PRIMAVERA	22
LIGHT PESTO CREAM SAUCE	
SPINACH & RICOTTA RAVIOLI	23
GREEN PEAS & OVEN-DRIED TOMATOES. CHAMPAGNE SAUCE	
BUTTERNUT SQUASH TORTELLINI	24
RICOTTA. JULIENNE MUSTARD GREENS & WHITE WINE SAGE CREAM SAUCE	
RIGATONI BOLOGNESE	25
BEEF RAGU & PARMIGIANO	
ZUCCHINI NOODLES WITH SHRIMP	GF 28
BROCCOLINI, CHERRY TOMATO & CHILI FLAKES ROASTED GARLIC OLIVE OIL	
IMPOSSIBLE BOLOGNESE	v/GF 26
ZUCCHINI NOODLES & VEGAN PLANT BASED RAGU	

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