

Porta Via

P A L M D E S E R T

APPETIZERS

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| GAZPACHO SOUP <small>v/GF</small> | 12 |
| BURRATA WITH HEIRLOOM TOMATO <small>GF</small> EVOO, BALSAMIC REDUCTION, SEA SALT & FRESHLY GROUND PEPPER | 25 |
| TUNA TOWER AHI TUNA, STICKY RICE, CUCUMBER, MANGO, AVOCADO, SESAME SCALLIONS, SPICY MAYO, LEMONGRASS & SERRANO CHILE DRESSING | 26 |
| FRIED CALAMARI HOUSE MADE COCKTAIL SAUCE | 18 |
| SAUTÉED CALAMARI TOMATO, SHALLOT, RED PEPPER, LEMON, PARMESEAN CROSTINI | 20 |
| STEAMED MUSSELS PRINCE EDWARD ISLAND MUSSELS, WHITE WINE, SHALLOT, TOMATO GARLIC BUTTER, PARMESEAN CROSTINI | 22 |
| BEEF CARPACCIO <small>GF</small> ORGANIC ARUGULA, LEMON VINAIGRETTE, SHAVED PARMIGIANO SEA SALT, FRESHLY CRACKED PEPPER | 25 |
| HOUSE-MADE MEATBALLS BEEF, VEAL & PORK BLEND, MARINARA, BURRATA, PARMIGIANO GARLIC CROSTINI | 21 |

CHILLED SEAFOOD

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| SHRIMP COCKTAIL <small>GF</small> THREE JUMBO SHRIMP, COCKTAIL SAUCE | 28 |
| SEASONAL OYSTERS - 1/2 DOZEN <small>GF</small> COCKTAIL SAUCE, HORSERADISH | 24 |
| CAVIAR SERVICE BLINIS, CREME FRAICHE, EGG WHITES, EGG YOLKS, RED ONION & PARSLEY | |
| SIBERIAN | 120 |
| ROYAL OSSETRA | 200 |
| IMPERIAL OSSETRA | 275 |

SALADS

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| THE PORTA VIA SALAD <small>GF</small> ORGANIC BUTTER LETTUCE, SWEET MAUI ONION, FRESH DILL & CHERVIL AVOCADO & FRENCH FETA. CHAMPAGNE SHALLOT VINAIGRETTE | 18 |
| CAESAR SALAD * ORGANIC ROMAINE LETTUCE, PARMIGIANO & CROUTONS CAESAR DRESSING | 18 |
| CHOPPED BEET SALAD <small>GF</small> ORGANIC CHOPPED LETTUCCES, BEETS, GREEN BEANS, TOMATO GARBANZO BEANS, FRENCH FETA. CHAMPAGNE SHALLOT VINAIGRETTE | 18 |
| ORGANIC KALE & QUINOA SALAD <small>GF</small> CITRUS SEGMENTS, GRILLED RED ONION, PINE NUTS OVEN-DRIED TOMATOES, SHAVED PARMIGIANO, CRISPY LEEKS HONEY MUSTARD VINAIGRETTE | 19 |
| CHOPPED TUSCAN SALAD <small>GF</small> ORGANIC CHOPPED LETTUCCES, SALAMI, MOZZARELLA, TOMATO PEAS, RED ONION, GARBANZO, OLIVES, PEPPEROCINI, BASIL RED WINE VINAIGRETTE | 19 |
| COBB SALAD <small>GF</small> ORGANIC CHOPPED LETTUCCES, GRILLED CHICKEN, BACON, TOMATO CELERY, AVOCADO, EGG & BLUE CHEESE. RED WINE MUSTARD VINAIGRETTE | 22 |

PASTAS

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| BUTTERNUT SQUASH RAVIOLI ARUGULA & WHITE WINE SAGE CREAM SAUCE | 25 |
| RIGATONI BOLOGNESE BEEF & VEAL RAGU & PARMIGIANO | 28 |
| PAPPARDELLE AI FUNGHI WILD MUSHROOMS, ROASTED GARLIC, TRUFFLE CREAM SAUCE | 30 |
| ZUCCHINI NOODLES WITH SHRIMP <small>GF</small> BROCCOLINI, CHERRY TOMATO & CHILI FLAKES ROASTED GARLIC OLIVE OIL | 32 |
| LINGUINE VONGOLE MANILLA CLAMS, EVOO, GARLIC, WHITE WINE, PARSLEY | 30 |
| SPAGHETTI POMODORO TOMATO BASIL SAUCE & PARMIGIANO | 22 |
| SPAGHETTI & MEATBALLS HOUSE-MADE MEATBALLS, BEEF, VEAL & PORK BLEND TOMATO BASIL SAUCE & PARMIGIANO | 28 |

HOUSE SPECIALTIES

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| GRILLED KING SALMON <small>GF</small> SUSTAINABLY RAISED IN NEW ZEALAND ORGANIC MARKET VEGETABLES, ORGANIC BROWN RICE | 38 |
| MISO-GLAZED CHILEAN SEABASS SAUTÉED BOK CHOY, STICKY RICE, TOASTED SESAME, SCALLIONS | 50 |
| PARMIGIANO CRUSTED ALASKAN HALIBUT GRILLED ASPARAGUS & BEURRE BLANC | 45 |
| BLACKENED KING SALMON <small>GF</small> SAUTÉED BLUE LAKE GREEN BEANS & ORGANIC BROWN RICE MANGO HABANERO SALSA | 38 |
| CHICKEN PAILLARD <small>GF</small> GRILLED BONELESS & SKINLESS CHICKEN BREAST, ORGANIC MARKET VEGETABLES & ORGANIC BROWN RICE. LEMON CAPER SAUCE | 30 |
| PORK CHOP MILANESE ORGANIC ARUGULA, SHAVED PARMIGIANO, CHECCA | 40 |
| NEW ENGLAND LOBSTER ROLL DESHELLED MAINE LOBSTER, TOASTED BRIOCHE BUN HOUSE MADE POTATO CHIPS | 36 |

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| BISTRO BURGER * GROUND CHUCK & BRISKET, JALAPEÑO JACK CHEESE, LETTUCE TOMATO ON VEGAN BUN. FRENCH FRIES | 22 |
| VEGAN BURGER * PLANT-BASED VEGAN BURGER, LETTUCE, TOMATO, AVOCADO, VEGAN JALAPEÑO-CILANTRO SAUCE, VEGAN BUN, FRENCH FRIES | 22 |

STEAKS & CHOPS

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| GRILLED SKIRT STEAK * | 42 |
| GRASS FED FILET MIGNON 7OZ * | 55 |
| PRIME NY STRIP 12OZ. * | 68 |
| BRICK-PRESSED ROASTED CHICKEN <small>GF</small> | 34 |

EACH SERVED WITH CHOICE OF ONE SIDE DISH

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| MASHED POTATOES | GRILLED ASPARAGUS |
| FRENCH FRIES | SAUTÉED BROCCOLINI |
| SWEET POTATO FRIES | MARKET FRESH VEGETABLES |
| ORGANIC BROWN RICE | SAUTÉED WILD MUSHROOMS |

(SAUCES UPON REQUEST)

CHIMICHURRI, AU POIVRE, CREAMY HORSERADISH

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.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.