

Porta Via

PALM DESERT

APPETIZERS

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
CRAB CAKES MIXED GREENS, AVOCADO, REMOULADE	27
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

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

THE PORTA VIA SALAD <small>GF</small> ORGANIC BUTTER LETTUCE, SHAVED SWEET ONION, FRESH DILL & CHERVIL AVOCADO & FRENCH FETA. CHAMPAGNE SHALLOT VINAIGRETTE	20
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	22
CHOPPED TUSCAN SALAD <small>GF</small> ORGANIC CHOPPED LETTUCCES, SALAMI, MOZZARELLA, TOMATO PEAS, RED ONION, GARBANZO, OLIVES, PEPPEROCINI, BASIL RED WINE VINAIGRETTE	20
COBB SALAD <small>GF</small> ORGANIC CHOPPED LETTUCCES, GRILLED CHICKEN, BACON, TOMATO CELERY, AVOCADO, EGG & BLUE CHEESE. RED WINE MUSTARD VINAIGRETTE	23

PASTAS

BUTTERNUT SQUASH RAVIOLI ARUGULA & WHITE WINE SAGE CREAM SAUCE	26
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
RIGATONI SPICY VODKA SAUCE ROASTED SHALLOTS, TOMATO, CREAM, PARMIGIANO	26
SPAGHETTI & MEATBALLS HOUSE-MADE MEATBALLS, BEEF, VEAL & PORK BLEND TOMATO BASIL SAUCE & PARMIGIANO	28

HOUSE SPECIALTIES

ORA KING SALMON <small>GF</small> CHOICE OF GRILLED OR BLACKENED ROASTED ORGANIC MARKET VEGETABLES, ORGANIC BROWN RICE	42
MISO-GLAZED CHILEAN SEABASS SAUTÉED BOK CHOY, STICKY RICE, TOASTED SESAME, SCALLIONS	50
PARMIGIANO CRUSTED ALASKAN HALIBUT GRILLED ASPARAGUS & BEURRE BLANC	45
BURGUNDY-BRAISED SHORT RIB ROASTED ORGANIC MARKET VEGETABLES, GARLIC MASHED POTATOES HORSERADISH CREAM	42
CHICKEN PAILLARD <small>GF</small> GRILLED BONELESS & SKINLESS CHICKEN BREAST, ORGANIC MARKET VEGETABLES & ORGANIC BROWN RICE. LEMON CAPER SAUCE	30
VEAL CHOP MILANESE ORGANIC ARUGULA & SHAVED PARMIGIANO SALAD, CITRONETTE, CHECCA	60
NEW ENGLAND LOBSTER ROLL DESHELLED MAINE LOBSTER, TOASTED BRIOCHE BUN HOUSE MADE POTATO CHIPS	36
BISTRO BURGER * GROUND CHUCK & BRISKET, JALAPEÑO JACK CHEESE, LETTUCE TOMATO ON VEGAN BUN. FRENCH FRIES	23
VEGAN BURGER * PLANT-BASED VEGAN BURGER, LETTUCE, TOMATO, AVOCADO, VEGAN JALAPEÑO-CILANTRO SAUCE, VEGAN BUN, FRENCH FRIES	23

STEAKS & CHOPS

GRILLED SKIRT STEAK * CHIMICHURRI	42
GRASS FED FILET MIGNON 7OZ * GREEN PEPPERCORN	55
PRIME NY STRIP 12OZ *	68
PRIME FRENCH CUT PORK CHOP * FENNEL DUSTED	40
BRICK-PRESSED ROASTED CHICKEN	35

EACH SERVED WITH CHOICE OF ONE SIDE DISH

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

ENHANCEMENTS

CRABCAKE (2)	18
GRILLED SHRIMP (2)	18
TRUFFLE BUTTER	10

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.