

# PortaVia

## APPETIZERS & SALADS

SOUP OF THE DAY & GAZPACHO	v/GF	9
HOUSE-MADE GUACAMOLE	v/GF	10
SERVED WITH SLICED CARROT & TORTILLA CHIPS		
BURRATA WITH HEIRLOOM TOMATO	GF	17
EXTRA-VIRGIN OLIVE OIL, SEA SALT & FRESHLY GROUND PEPPER		
AHI TUNA POKE		20
MANGO & AVOCADO, JAPANESE CUCUMBER, GREEN ONION, CITRUS GINGER SOY		
STEAMED MUSSELS		18
PRINCE EDWARD ISLAND BLACK MUSSELS, SHALLOTS, FRESH HERBS, CHOPPED TOMATOES, WHITE WINE & CROSTINI		
FRIED CALAMARI		15
HOUSE MADE COCKTAIL SAUCE		
SAUTEED CALAMARI		15
WHITE WINE, GARLIC & FRESH TOMATO		
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PORTA VIA BUTTER LETTUCE 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 SALAD	GF	14/17
ORGANIC CHOPPED LETTUCES, BEETS, GARBANZO BEANS, GREEN BEANS, TOMATO & FETA. CHAMPAGNE SHALLOT VINAIGRETTE		
KALE SALAD	GF	16/18.5
QUINOA, CITRUS SEGMENTS, GRILLED RED ONION, OVEN-DRIED TOMATOES, PINE NUTS, SHAVED PARMIGIANO & CRISPY LEEKS HONEY MUSTARD VINAIGRETTE		
COBB SALAD	GF	15/18.5
ORGANIC CHOPPED LETTUCES, GRILLED CHICKEN, BACON, TOMATO, CELERY, AVOCADO, EGG & BLUE CHEESE. RED WINE MUSTARD VINAIGRETTE		
<i>SHRIMP, SALMON, CHICKEN OR SKIRT STEAK CAN BE ADDED TO ANY SALAD FOR AN ADDITIONAL CHARGE</i>		
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BISTRO BURGER		18
GROUND CHUCK & BRISKET, JALAPENO JACK CHEESE, LETTUCE & TOMATO POMMES FRITES		
'IMPOSSIBLE' BURGER	V	18
PLANT-BASED VEGAN BURGER, LETTUCE, TOMATO & AVOCADO POMMES FRITES.		

## 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 \$1

TUNA SALAD SANDWICH	14.75
WHITE ALBACORE TUNA, LEMON MAYONNAISE, TOMATOES, ALFALFA SPROUTS LETTUCE ON GRILLED WHOLE WHEAT	
TOMATO BURRATA SANDWICH	14.75
VINE-RIPENED TOMATOES, FRESH BURRATA & BASIL ON GRILLED CIABATTA	
PROSCIUTTO SANDWICH	15.5
PROSCIUTTO DI PARMA, FRESH MOZZARELLA, TOMATOES, LETTUCE & BLACK OLIVE TAPENADE ON GRILLED CIABATTA	

## HOUSE SPECIALTIES

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

GRILLED SALMON	GF	29
FARMER'S MARKET VEGETABLES & ORGANIC BROWN RICE		
BRANZINO	GF	33
GRILLED WITH ROSEMARY, SEA SALT, PEPPER. EXTRA-VIRGIN OLIVE OIL ORGANIC ASPARAGUS & BROWN RICE		
ROASTED LAKE SUPERIOR WHITEFISH		30
BLUE LAKE GREEN BEANS & ORGANIC BROWN RICE WHOLE-GRAIN MUSTARD SAUCE		
BRICK-PRESSED ROASTED CHICKEN		30
BLACK KALE & CARROTS. ROSEMARY CITRUS SAUCE		
CHICKEN PAILLARD	GF	26
GRILLED BONELESS & SKINLESS CHICKEN BREAST, FARMER'S MARKET VEGETABLES & ORGANIC BROWN RICE		
ORANGE GINGER CHICKEN STIR FRY		24
TRADITIONAL ASIAN VEGETABLES & ORGANIC BROWN RICE		
GRASS FED FILET MIGNON		42
POMMES FRITES & BROCCOLINI. GREEN PEPPERCORN SAUCE		
GRILLED SKIRT STEAK		28
DRY RUB MARINATED. FARMER'S MARKET VEGETABLES & POMMES FRITES		

## PASTAS

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

SPAGHETTI		19
FRESH TOMATO BASIL SAUCE & PARMIGIANO		
FUSSILI PRIMAVERA		20
LIGHT PESTO CREAM SAUCE		
SPINACH & RICOTTA RAVIOLI		20
GREEN PEAS & OVEN-DRIED TOMATOES. CHAMPAGNE SAUCE		
BUTTERNUT SQUASH TORTELLINI		23
RICOTTA. JULIENNE MUSTARD GREENS & WHITE WINE SAGE CREAM SAUCE		
LINGUINE VONGOLE		23
MANILLA CLAMS, CHILI FLAKES, WHITE WINE GARLIC OLIVE OIL		
RIGATONI BOLOGNESE		23
BEEF RAGU & PARMIGIANO		
ZUCCHINI NOODLES WITH SHRIMP	GF	28
BROCCOLINI, CHERRY TOMATO & CHILI FLAKES ROASTED GARLIC 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 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

# PortaVia

## AT HOME

BRING THE BEST OF PORTA VIA TO YOUR HOME!

EACH MEAL COMES WITH SAUTEÉD MARKET VEGETABLES,  
TWO PROTEIN OPTIONS, ONE SALAD, ONE PASTA,  
AND ONE DESSERT. BREAD AND BUTTER ON REQUEST.

### PRICING

4 - 6  
\$138

8 - 10  
\$230

12 - 15  
\$345

### PROTEIN

CHICKEN PAILLARD / CHICKEN MILANESE / CHICKEN PICCATA  
BRICK PRESSED ROASTED CHICKEN  
GRILLED SALMON / CRISPY WHITEFISH / GRILLED SHRIMP  
GRILLED MARINATED SKIRT STEAK  
BRAISED BEEF SHORT RIBS (WHEN AVAILABLE)

### SALAD

CHOPPED / CAESAR / ARUGULA / BUTTER LETTUCE / KALE & QUINOA

### PASTA

(RIGATONI / PENNE OR FUSSILI)  
POMODORO / BOLOGNESE / PESTO PRIMAVERA / PINK  
ORGANIC BROWN RICE

### DESSERT

CHOCOLATE CAKE / TIRAMISU

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TO PLACE YOUR ORDER CALL 310-499-2989  
OR EMAIL RYAN HILL ~ RYAN@PORTAVIABH.COM