

Porta Via

PALISADES

APPETIZERS & SALADS

VEGAN SOUP OF THE DAY & GAZPACHO	v/GF	10
HOUSE-MADE GUACAMOLE	v/GF	12
SERVED WITH SLICED CARROT & TORTILLA CHIPS		
BURRATA WITH HEIRLOOM TOMATO	GF	20
EXTRA-VIRGIN OLIVE OIL, SEA SALT & FRESHLY GROUND PEPPER		
STEAMED MUSSELS*		18
WHITE WINE GARLIC TOMATO BROTH. GARLIC CROSTINI		
FRIED CALAMARI		18
HOUSE MADE COCKTAIL SAUCE		
SAUTEED CALAMARI		18
WHITE WINE GARLIC TOMATO BROTH. GARLIC CROSTINI		
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THE PORTA VIA SALAD	GF	17
BUTTER LETTUCE, SWEET MAUI ONION, FRESH DILL & CHERVIL AVOCADO & FETA. CHAMPAGNE SHALLOT VINAIGRETTE		
ARUGULA SALAD	GF	16
BABY ORGANIC ARUGULA, THINLY SLICED MUSHROOMS SHAVED PARMIGIANO. CITRONETTE		
CAESAR SALAD*		16
ROMAINE LETTUCE, PARMIGIANO & SPICY CROUTONS CAESAR DRESSING		
CHOPPED BEET SALAD	GF	17
ORGANIC CHOPPED LETTUCCES, BEETS, GARBANZO BEANS GREEN BEANS, TOMATO & FETA. CHAMPAGNE SHALLOT VINAIGRETTE		
ORGANIC KALE & QUINOA SALAD	GF	19
CITRUS SEGMENTS, GRILLED RED ONION, PINE NUTS, OVEN-DRIED TOMATOES, SHAVED PARMIGIANO & CRISPY LEEKS HONEY MUSTARD VINAIGRETTE		
CHOPPED TUSCAN SALAD	GF	19
CHOPPED ICEBERG, SALAMI, MOZZARELLA, TOMATO, RED ONION, GARBANZO, OLIVES, PEAS, PEPPROCINI, BASIL, RED WINE VINAIGRETTE		
COBB SALAD	GF	19
ORGANIC CHOPPED LETTUCCES, 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>		

SANDWICHES

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

TUNA SALAD SANDWICH	18
WHITE ALBACORE TUNA, LEMON MAYONNAISE, TOMATOES & LETTUCE TOASTED SEEDED SOURDOUGH BREAD	
NEAPOLITAN SANDWICH	18
VINE-RIPENED TOMATOES, FRESH BURRATA, BASIL & HERB OLIVE OIL TOASTED CIABATTA	

SIDES

9

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

8

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

HOUSE SPECIALTIES

GRILLED ŌRA KING SALMON	GF	36
SUSTAINABLY RAISED IN NEW ZEALAND. ORGANIC MARKET VEGETABLES ORGANIC BROWN RICE		
PARMIGIANO CRUSTED HALIBUT		42
GRILLED ASPARAGUS & BEURRE BLANC		
BRANZINO	GF	35
GRILLED WITH ROSEMARY, SEA SALT, PEPPER. EXTRA-VIRGIN OLIVE OIL GRILLED ASPARAGUS & BROWN RICE		
ROASTED WHITEFISH		34
BLUE LAKE GREEN BEANS & ORGANIC BROWN RICE WHOLE-GRAIN MUSTARD SAUCE		
BRICK-PRESSED ROASTED CHICKEN	GF	34
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		27
CHOICE OF CHICKEN OR TOFU WITH PAN ASIAN VEGETABLES BROWN RICE		
PRIME FRENCH-CUT PORK CHOP*		38
SAUTEED BLACK KALE & CARROTS, FENNEL POLLEN GRAND MARNIER SAUCE		
GRASS FED FILET MIGNON*		55
BROCCOLINI & FRENCH FRIES. GREEN PEPPERCORN SAUCE		
GRILLED SKIRT STEAK*		38
DRY RUB MARINATED. ORGANIC MARKET VEGETABLES & FRENCH FRIES		
BISTRO BURGER*		22
GROUND CHUCK & BRISKET, JALAPENO JACK CHEESE, LETTUCE TOMATO ON PURITAN VEGAN BUN. FRENCH FRIES		
VEGAN 'IMPOSSIBLE' BURGER	V	22
PLANT-BASED VEGAN BURGER, LETTUCE, TOMATO & AVOCADO SPREAD PURITAN VEGAN BUN. FRENCH FRIES		

PASTA

GLUTEN-FREE PASTA & ZUCCHINI NOODLES + \$3

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

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.

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