

Spuntini “Snacks”

- Portafoglio** – crispy portobello “wallet”, fried egg, asiago, caper butter - 6
- Montecato** – crab and whipped potato, roasted peppers, parmesan cream - 6
- Polpetto** – pork and veal meatball, hazelnut pesto, fonduta - 6
- Scamorza** – crispy fried smoked mozzarella, artichoke, shrimp - 6
- Barbabietola** - salt roasted beets, mozzarella, sundried tomato, walnuts - 6
- Olivi** – fried olives stuffed with sausage, tomato agro dolce - 6
- Spiedini** – roasted pork loin kebab, salami, sweet pepper, hazelnut butter - 6
- Saltimbocca** – crispy butternut squash, prosciutto, caper, lemon sage butter - 6
- Bruschetta** - (choose one topping) exotic mushroom and asiago, gorgonzola and fig, house made mozzarella ,tomato and aged balsamic, chicken liver pancetta and apricot - 6

Antipizza

- Cozze** - spicy wood roasted mussels, almonds, lemon, herb butter - 11
- Pollo di Buffala** - spicy chicken wings, gorgonzola di buffala, apricot - 10
- Calamari** - cornmeal crusted fried squid, tomato agro dolce, long hots - 11
- Tuscan Fries** - house cut fries, eggplant, zucchini, onion, peppers, garlic aioli, parmigiana - 8
- Asagio** – assorted olives, artisanal cheese & fruit - 12

Le Paste

- Lasagne** - fresh pasta sheets, classic meat sauce, fried egg - 14
- Gnocchi** - light potato dumplings with exotic mushrooms and gorgonzola cream - 14
- Bucatini Amatriciana** - thick hollow spaghetti, spicy plum tomato, pancetta, pecorino - 13
- Fra Diavlo** - spaghetti, spicy shrimp and mussels, plum tomato-15
- Cannelloni Della Nonna** - rustic house made crepes, stuffed with mozzarella and ricotta, tomato and cream -14

Pizza

The pizza here at La Porta is made the classic Italian way in a brick oven. It will be thin crusted and have areas of char, this is the classic way! Please do not try to alter your pizza in any way; hence it may compromise its integrity! Please see server for questions or concerns. Enjoy!

- Margherita** – mozzarella, plum tomato, basil - 10
- Malfatti** – “badly made”, half pizza–half stromboli, prosciutto, sweet peppers, mozzarella, plum tomato - 12
- Bismarck** – white pizza, taleggio, fried egg, roasted mushroom, truffled asparagus - 13
- Vongole** – spicy white clam, long hots, pancetta, asiago, oregano - 13
- Salsiccia** – house made fennel sausage, plum tomato, mozzarella, rosemary - 12
- Salumi** – artisan sopresetta, plum tomato, asiago, artichoke mostarda - 12
- Napolitano** – anchovy, hot peppers, capers, plum tomato, mozzarella - 11
- Pepperoni** – roasted peppers, pancetta, plum tomato, mozzarella, gorgonzola dolce, basil - 12
- Barolo** - testun di Barolo, fig, caramelized onion, speck - 13
- Rocket** - white pie, arugula, green olives, pistachio pesto, raisins - 12
- Sensa Glutine** - gluten free - choose any style - add two dollars

Insalate

- Insalate con Bistecca** - wood roasted skirt steak, seasonal greens, crispy potato, roasted tomato, mustard vinaigrette – 12
- Casa** – seasonal mixed greens, lemon, EVOO – 7
- Tritare** – “chop”, romaine, olives, hard cooked egg, roasted peppers, honey vinaigrette – 8
- Fritti** – fried red wine poached pear, frisee, prosciutto, gorgonzola, balsamic vinaigrette – 10
- Caprese** – heirloom tomato, buffalo mozzarella, EVOO, 30 yr old balsamic – 9