

# PORTALE

4-COURSE PRIX FIXE | \$145 PER PERSON

GUESTS WILL BE GIVEN A CHOICE BETWEEN  
2 PRE-SELECTED ITEMS FOR EACH COURSE

\*FAMILY STYLE SIDES AVAILABLE

## ANTIPASTI APPETIZERS

### ZUPPA

chilled heirloom tomato, watermelon  
marcona almonds, ricotta salata

### INSALATA DI CAVOLO NERO

baby kale, quinoa, stone fruit  
marcona almond, pecorino

### BARBABIETOLE

golden beets, goat cheese  
orange, sicilian pistachio

### BURRATA

heirloom tomatoes, strawberry  
roasted red peppers, white balsamic

### CRUDO DI TONNO

yellowfin tuna tartare, cucumber  
calabrian chili, citrus emulsion

### FRUTTI DI MARE

chilled lobster, scallop, octopus  
shrimp, avocado, lemon

### POLPETTE

ricotta meatballs, pomodoro  
parmigiano, fonduta, grilled bread

## PRIMI PASTA

### RISOTTO

ruby red shrimp, pancetta  
oven roasted tomatoes, arugula

### CAVATELLI

ricotta, arrabbiata  
cilantro pesto

### AGNOLOTTI

sweet corn, chanterelles  
sungold tomato, pecorino pepato

### BUCATINI

manila clams, guanciale  
pancetta, pomodoro

### MAFALDINE

maine lobster, calabrian chili  
lemon-basil butter  
supp. \$20

### LUMACHE

bolognese bianco, black truffle  
parmigiano

## SECONDI ENTRÉES

### BRANZINO

broccoli rabe, confit cherry tomato  
eggplant purée, taggiasca olives

### IPPOGLOSSO

halibut, maitake mushrooms, asparagus  
potato purée, white wine emulsion  
supp. \$10

### SALMONE

ora king salmon, baby artichoke  
roasted fennel, pepperonata

### POLLO

roast chicken, soft polenta, sweet corn  
roma beans, preserved lemon

### MAIALE

country-rib pork chop, polenta  
roasted baby peppers, apricot conserva

### BISTECCA

dry aged new york strip steak  
roasted market vegetables, barolo sauce  
supp. \$20

## DOLCI DESSERTS

### TORTA DI OLIO

olive oil cake, plum-ginger compote  
biscotto crumble, vanilla gelato

### RICOTTA CHEESECAKE

almond sponge, macerated strawberries  
rhubarb, marcona almonds, orange zest

### MOUSSE AL CIOCCOLATO

dark chocolate mousse, passion fruit  
malted crunch, bourbon-caramel sauce  
sweet cream gelato

### TIRAMISU

milk chocolate mascarpone, lady fingers  
candied cocoa nibs, espresso gelato  
supp. \$5

### BOMBOLINI

chocolate sauce, vanilla anglaise

\*DUE TO CHEF PORTALE'S SEASONAL  
APPROACH, ALL MENU ITEMS ARE SUBJECT  
TO MARKET AVAILABILITY