

LUNCH

ANTIPASTI

ZUPPA del GIORNO <i>soup of the day</i>	cup 4	bowl 6
PAPPA al POMODORO <i>Tuscan tomato soup, grilled croutons, fresh basil</i>	cup 4	bowl 6
CALAMARI FRITTI <i>crispy calamari, pickled peppers, basil aioli, spicy marinara</i>			8
GAMBERI <i>prawns, roasted peppers, fennel, orange segments, tarragon, pernod, butter, grilled rosemary bread</i>			14
ANTIPASTI <i>salamis, pear mostarda, beet wrapped artisan cheese, marinated olives, cippolini onions, gigante beans, baguette</i>			12

INSALATA

Large salads include your choice of chicken, petite filet mignon, yellowfin tuna or prawns
Add any to a small salad for \$6

INSALATA di CASA <i>mixed greens, olive vinaigrette, gigante beans, roasted peppers, pickled onions</i>			7
SUPREMA <i>mixed greens, goat cheese, roasted tomatoes, pine nuts, balsamic vinaigrette</i>	sm 8	lg 15
CAESAR <i>hearts of romaine, pecorino romano, grilled croutons</i>	sm 8	lg 15
SPINACHI <i>wilted baby spinach, warm balsamic cherry vinaigrette, Carlton Farms guanciale, Telagio cheese, bell peppers</i>			15

PANINI

Sandwiches served with choice of parmesan garlic fries, house salad, or caesar salad

TRAMEZZINO <i>warm ciabatta, smoked turkey, mortadella, salami, smoked bacon, fontina</i>			12
PORTABELLO <i>warm ciabatta, grilled portabello mushroom, grilled zucchini, balsamic onions, white bean spread, watercress</i>			13
POLLO <i>warm ciabatta, grilled chicken breast, basil pesto, mixed greens, roasted bell peppers</i>			13
PORTO TERRA BURGER <i>or gardenburger with choice of Tillamook cheddar, pepper jack, swiss or smoked mozzarella cheese</i>			13

PIZZA & CALZONE

PIZZA MARGHERITA <i>alta cucina tomato sauce, fresh mozzarella, roasted garlic, fresh basil</i>			11
PIZZA FUNGHI <i>olive oil, fontina, wild mushrooms, caramelized red onions</i>			12
CALZONE di GENOVESE <i>mozzarella, tomato sauce, housemade Italian sausage, salami, cremini mushrooms</i>			14

PASTA & RISOTTO

CAPELLINI <i>alta cucina tomato sauce, grape tomatoes, garlic, basil, fresh mozzarella</i>			12
DIABOLO <i>housemade spaghetti, prawns, bay scallops, yellow fin tuna, spicy tomato sauce, baby spinach</i>			16
GORGONZOLA <i>housemade rigatoni, Carlton Farms Guanciale, gorgonzola cream, walnuts, black pepper</i>			13
RISOTTO POLLO, <i>roasted red pepper risotto, chicken breast, prosciutto, peas, watercress</i>			14
BOLOGNESE <i>housemade rigatoni, traditional bolognese meat sauce, cream, tomatoes</i>			15
MEATBALL <i>housemade beef and pork meatballs, housemade spaghetti, creamy vodka tomato sauce, red onions, peas</i>			13

ENTREES

PARMIGIANA <i>breaded chicken breast, spicy marinara, fresh mozzarella, spaghetti</i>			16
LASAGNA <i>housemade spinach pasta, bolognese meat sauce, mozzarella, mascarpone, ricotta, spicy marinara</i>			17
POLLO <i>chicken breast, creamy wild mushroom marsala, fingerling potatoes</i>			16

Executive Chef ~ Marissa Burback

For large parties of six or more an 18% gratuity will be added ~ No separate checks

The department of health advises that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone but especially the elderly, young children, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such foods reduces the risk of illness.