



portico

BY FABIO VIVIANI



APPETIZERS & SALADS

Charcuterie | \$20
prosciutto di parma, soppressata,
local blue cheese, giardiniera, aged local
farm cheese, caponata, rosemary focaccia

Coccoli Platter | \$13
beignet-style bread balls, prosciutto di parma,
stracchino cheese, truffle honey, herb oil

Crispy Potato Skins* | \$10
roasted garlic aioli, parmesan cheese

Kobe Meatball | \$14
tomato confit, whipped ricotta

Charred Octopus | \$17
Calabrian chili, roasted golden beet,
shaved celery, Kalamata olive

Shrimps Oreganata | \$17
crabmeat, oreganata breadcrumb,
lemon rosemary sauce

Smoked Pork Belly | \$12
cured, balsamic glazed smoked bacon,
herb frisée salad, blistered tomato,
peppadew vinaigrette

Burrata Caprese | \$12
aged balsamic, grana padano cheese, basil,
arugula, tomato

Red Romaine Caesar* | \$12
parmesan crouton, red romaine,
sun-dried tomato, anchovy

**Lobster and Avocado
Salad | \$17**
butter poached lobster, arugula,
honey grapefruit vinaigrette,
shaved celery, fennel

Poached Pear Salad* | \$12
red wine poached pears, candied walnuts,
aged Muranda blue cheese,
creamy balsamic vinaigrette

**Scarlet Butter Crunch
Wedge Salad* | \$15**
Muranda blue cheese, smoked crispy bacon,
parmesan truffle dressing

PASTA

Classic Bolognese | \$14
fettucini pasta, grana padano,
slow braised beef, red wine, tomato confit

Gnocchi all'Amatriciana | \$16
egg-less potato gnocchi, pancetta,
tomato confit, pecorino

Rigatoni Carbonara* | \$16
Brussels sprouts, grana padano, black pepper,
farm egg, crispy smoked bacon

**Spinach and Ricotta
Canneloni | \$15**
tomato confit

Baked Ziti | \$14
herbed ricotta, tomato confit, eggplant,
basil, broiled mozzarella

Braised Short Rib Ravioli | \$18
taleggio cream

**Truffle Rock Shrimp
Mac & Cheese | \$18**
orecchiette

'Nduja Mac & Cheese | \$17
spicy 'Nduja, sausage, herb breadcrumb

Orecchiette with Crab | \$17
lump crab, asparagus, lemon confit,
pecorino, black pepper

ENTRÉES

Pan Roasted Trout | \$28
saffron cous cous, artichoke,
charred tomato vinaigrette

Grilled Swordfish | \$30
roasted Brussel sprouts, golden raisin agro
dolce, Fresno chili, lemon curd aioli

Seared Salmon Puttanesca | \$31
fried capers, charred pearl onions

**Whole Roasted Semi-Boneless
Chicken | \$30**
roasted yams, bacon, house-made focaccia
stuffing, burnt lemon rosemary sauce

Chicken Picatta | \$22
caper, lemon, parsely, parmesan polenta,
wilted spinach

Lamb Porterhouse | \$32
vegetable farro risotto and chimichurri

Steak Sauce Options | \$5
gorgonzola fondue | chianti bordelaise | truffle compound butter | béarnaise* | chimichurri

Add Protein

chicken \$8 | steak \$15 | salmon \$15 | shrimp \$10 | lobster \$10

26oz Ribeye | \$55
includes choice of sauce

Sirloin Steak | \$32
grilled vegetables and chimichurri sauce

Filet Mignon | \$38
charred broccolini

Veal Milanese | \$34
bone-in crispy cutlet, arugula, almond,
burnt lemon vinaigrette, pepperoncini,
fried capers, pickled onion

Chianti Braised Short Rib | \$25
crushed carrots, citrus gremolata

Veal Chop | \$32
vegetable farro risotto and gorgonzola fondue

Steak Salad | \$22
wild greens, cherry tomatoes, pickled onions,
feta, greek olives, anchovy

SIDES

Sticky Potatoes & Pecorino | \$7

**Parmesan Roasted
Cauliflower | \$7**
pepperoncini, basil

Roasted Brussel Sprouts | \$7
golden raisin agro dolce, Fresno chillies,
lemon curd aioli

Potato Purée | \$7
roasted garlic, cream, butter

Baked Sweet Potato | \$7
brown sugar butter brûléed, maple syrup

'Nduja Mac & Cheese | \$12

Sautéed Broccolini | \$7
charred lemon, chili, garlic, pecorino

Properly Creamed Spinach | \$7

Sautéed Mushrooms | \$7



Contains nuts.

Locally sourced product when available.

Gluten Free

Vegetarian

Dairy Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.