



portico

BY FABIO VIVIANI

CHARCUTERIE

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

Assortment of Cured Meats | \$25
prosciutto di parma, soppressata, dry aged wagyu
bresola, hot copa

Artisanal Cheese | \$28
a selection of the best local and international
cheeses

APPETIZERS & SALADS

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

Grilled Shrimp Spedini | \$15
rosemary skewers, citrus, spicy Calabrian chili 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

Tuna Crudo* | \$16
tuna, citrus, pistachios, pickled onion,
Calabrian chili, olive oil

**Heirloom Tomato & Grilled Halloumi
Cheese | \$17**
griddled halloumi cheese, heirloom tomatoes, chili,
basil, greek oil

PASTA

Gluten free pasta available upon request.

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

Frutti di Mare | \$28
squid ink black fettucini, clam, mussels, shrimp, garlic
white wine reduction

**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

Branzino | \$25
swiss chard, anchovy, romesco

Seared Salmon | \$32
yuzu farro risotto, marinated cherry tomato salad

Stuffed Quail | \$30
prosciutto, smoked mozzarella, truffle

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

Lamb Porterhouse | \$32
vegetable farro risotto and chimichurri

**Grilled Country Style
Pork Chop | \$30**
Florentine succotash

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
half lobster tail or whole lobster tail available at market price

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

Veal Chop | \$34
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

**Marinated Grilled
Vegetables | \$7**
local vegetables, balsamic marinade, grilled

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

**Marinated Tomato and
Cucumber | \$7**
cold, tomato, cucumber, white balsamic, olive oil, basil

