

PORTALE

3-COURSE PRIX FIXE | \$115 PER PERSON

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

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

SECONDI ENTRÉES

CAVATELLI

ricotta, arrabbiata, cilantro pesto

BUCATINI

manila clams, guanciale
pancetta, pomodoro

MAFALDINE

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

LUMACHE

bolognese bianco, black truffle
parmigiano

BRANZINO

broccoli rabe, confit cherry tomato
eggplant purée, taggiasca olives

POLLO

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

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

CONTORNI SIDES

VERDURA

braised swiss chard, spinach
roasted garlic

FUNGHI

hen of the woods, shiitake
portobello

PATATE

crispy potatoes, parmigiano

SIDES SERVED FAMILY STYLE

SUPP. \$13 PER ORDER

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