

# Zuppa & Antipasti

SOUP OF THE DAY	A.Q
MINISTRONE	
<b>Vegetable Stock, Seasonal Vegetables, Kidney Beans</b>	<b>6</b>
PORTELLI GARLIC BREAD	
<b>Garlic Buttered Rosemary Focaccia with Spicy Marinara and Mozzarella Cheese</b>	<b>4</b>
WHOLE GRILLED ARTICHOKE	
<b>Parsley Caper Pesto and Lemon Aioli Dipping Sauces, Parmesan</b>	<b>6</b>
CALAMARI FRITTI	
<b>With Roasted Red Pepper Caesar Sauce</b>	<b>8</b>
GRILLED BRUSCHETTA	
<b>Cannelini Bean Puree, Marinated Tomatoes and Crumbled Goat Cheese on Grilled Focaccia</b>	<b>7</b>
SALUMI & CHEESE (Share with 2-4 Guests)	
<b>Imported Sorpressata, Mild Coppa, Prosciutto Di Parma, Marinated Olives and Buffalo Mozzarella And Shaved Pecorino</b>	<b>12</b>

## Insalate

CAESAR SALAD	
<b>Hearts of Romaine, Croutons, Parmesan, House Made Caesar</b>	<b>6</b>
BUTTER LETTUCE SALAD	
<b>Avocado, Spiced Pumpkin Seeds, Blue Cheese Vinaigrette and Crumbled Blue Cheese</b>	<b>8</b>
THE BREAD SALAD	
<b>Romaine, Feta Cheese, Kalamata Olives, White Beans, Grilled Bread and Tarragon Vinaigrette</b>	<b>7</b>
CAPRESE	
<b>Hothouse Tomatoes, Fresh Mozzarella, Fresh Basil, Extra Virgin Olive Oil and Sea Salt</b>	<b>8</b>
FRIED ARTICHOKE SALAD	
<b>Spring Mix, Shaved Manchego Cheese, Fresh Parsley and a Italian Vinaigrette</b>	<b>8</b>
FRESH POLE BEAN SALAD	
<b>Blue Lake Green Beans, Organic Golden Beats, Feta, Toasted Nuts, Balsamic Reduction</b>	<b>8</b>

## Sides

SAUTEED SPINACH <b>Truffle Oil, Parmesan</b>	<b>5</b>
FRIES <b>Truffle Oil, Parmesan</b>	<b>5</b>
SAUTEED SEASONAL VEGETABLES	<b>6</b>

**Substitutions may require an additional charge**  
**20% Service added for parties of 6 or more**  
**Corkage \$15**

# **Panini** *Includes Salad or Fries*

## POMODORO

Seasonal Fresh Tomatoes, Basil, Fresh Mozzarella, Extra Virgin Olive Oil and Sea Salt 8

## MEATBALL

House made Meatballs, Marinara Sauce, Fresh Basil, Mozzarella and Parmesan Cheeses 9

## FUNGHI

Portobello Mushroom, Marinated Peppers, Pickled Red Onions and Provolone Cheese 9

## MELANZANA

Roasted Eggplant, Marinara Sauce, Mozzarella and Parmesan Cheeses 8

## PROSCIUTTO DI PARMA

Fresh Mozzarella, Whole Basil, Tomato, E.V. Oil 10

## CHICKEN ARUGULA

Marinated Tomatoes, Arugula Pesto, Provolone Cheese 9

## CHICKEN PEPERONATA

Roasted Red & Yellow Peppers, Grana Padano, Baby Spinach 9

## PORTELLI BURGER

Black Angus Beef With Mozzarella Cheese, Sautéed Mushrooms, Served With Home Fries 9

# **Pasta**

## SPAGHETTI & MEATBALLS

House made Pork & Beef Meatballs, Marinara Sauce, Parmesan & Basil H 9/F 13

## SPAGHETTI BOLOGNESE

Beef and Pork Braised in Red Wine Tomato Sauce H10/F 14

## RAVIOLI DI FORMAGGIO E SPINACI

Spinach & Cheese Ravioli, English Peas, Tomato Cream Sauce H 9/F 14

## PENNE VEGETALI

Roasted Tomatoes, Marinated Eggplant, Cauliflower, Spinach, Caramelized Onions, English Peas, Marinara H8/F 13

## LINGUINE VONGOLE

Cherrystone Clams, Roasted Tomatoes, Oregano H10/F 15

## RAVIOLI FUNGHI

Wild Mushroom Filled Ravioli, Brown Butter, Sage H 9/F 14

# **Secondi**

## CHICKEN PARMIGIANA

Marinara Sauce, Parmesan, Mozzarella Cheese, Side of Pasta 13

## PANCETTA WRAPPED ROCK COD

Sautéed Swiss Chard, Cannelini Beans, Lemon Caper Sauce 15

## VEAL PICCATA

Capers, Shallots, White Wine, Side of Pasta 16

## PORTELLI LASAGNA

Baked With Meat Sauce, Ricotta, Mozzarella Cheese 12

## EGGPLANT PARMESEAN

Marinara Sauce, Mozzarella Cheese 11

**GIFT CERTIFICATES AVAILABLE**

Private Dining Space · Catering · Take-Out Available

## vino bianco

PROSECCO SPARKLING N.V. Drusian, Valdobbiadene	G 7	B 26
PINOT GRIGIO 2006 Valle Isarco, Alto Adige, Italy	G 8	B 30
SAUVIGNON BLANC 2006 Starry Night Winery, Napa Valley	G 8	B 30
SAUVIGNON BLANC 2007 Merry Edwards, Napa Valley	G 13	B 52
CHARDONNAY 2005 Lolonis, Redwood Valley, Mendocino	G 11	B 40
INZOLIA 2006 Valle dell' Acate, Sicily	G 8	B 29
RIESLING 2004 Hunold, Alsace		B 28
GEWURZTRAMINER 2006 Pacific Rim, Yakima Valley		B 26
VOUVRAY 2005 Marc Bredif, France		B 30
ROUSANNE 2003 Truchard, Carneros		B 45
CHARDONNAY 2004 Talbott "Sleepy Hollow Vineyard", Monterey	B 72	
POUILLY-FUISSE 2002 Oliver Merlin, France		B 36
MULLER THURGAU 2006 Aristos, Valle Isarco, Alto Adige		B 39
CHAMPAGNE Veuve Clicquot Ponsardin Brut, France		B 80
CHAMPAGNE Moët & Chandon, White Star, France		B 60

## vino rossi

NERO D'AVOLA 2006 Poggio Bindini, Valle dell' Acate, Sicily	G 6	B 24
PINOT NOIR 2006 Husch, Anderson Valley, Mendocino	G 10	B 36
PINOT NOIR 2006 Va Vis Dipinti, Trentino	G 7	B 25
ZINFANDEL 2004 Starry Night, Lake County	G 9	B 36
CHIANTI CLASSICO 2005 Le Corti, Principe Corsini, Italy	G 10	B 36
SANGIOVESE 2006 Polesio, San Lazzaro, Marche	G 7	B 27
MERLOT 2004 Rutherford Ranch, Napa Valley	G 9	B 32
CABERNET SAUVIGNON 2004 Louis Martini Reserve, Napa	G 11	B 40
PINOT NOIR 2006 Robert Sinskey Vineyards, Los Carneros		B 72
CHATEAUNEUF-DU-PAPE 2004 Jean-Luc Mayard, France		B 78
BORDEAUX 2003 Chateau Loudenne, Medoc, France		B 40
OLD VINE ZINFANDEL 2005 Seghesio Family Vineyards, Sonoma County	B 60	
ZINFANDEL 2005 Ridge Lytton Springs, Sonoma		B 62
MERLOT 2005 Shafer, Napa Valley		B 86
MERLOT 2005 Selby, Sonoma County		B 48
PINOT NOIR 2006 Merry Edwards, Russian River Valley		B 72
MALBEC 2005 Tomero, Mendoza, Argentina		B 44
MALBEC-MERLOT 2005 Corte C VistAlba, Mendoza, Argentina		B 28
PETITE SYRAH 2005 X Winery, Paso Robles		B 48
VALPOLICELLA CLASSICO 2004 (Ripasso) Acinatico, Veneto		B 49

## half bottles

CHIANTI CLASSICO 2002 L'Aura, Querceto di Castellina, Tuscany	B 23	
PINOT NOIR 2005 Merry Edwards, Russian River Valley		B 35
SANGIOVESE 2003 Altamura, Napa Valley		B 30
ZINFANDEL 2004 D-Cubed, Napa Valley		B 26