

LUNCHE

HOUSE-MADE
Mozzarella
or **Ricotta**

made fresh daily
drizzled in extra virgin olive oil,
coarse sea salt & black pepper,
with sliced Italian bread
10 each

HOUSE-MADE
MEATBALLS } 9
hand rolled daily
in house

Pecorino Romano, parsley,
San Marzano tomatoes

SOUPS

MINISTRONE } 8
root vegetables, ditalini
pasta, cannellini beans,
San Marzano tomato broth

CHI CHI } 8
garbanzo bean,
tomato pesto,
roasted cauliflower

SALADS

CAVOLO NERO } 10
Tuscan kale,
shaved sunchoke and
watermelon radish,
chile garlic crostini,
Parmigiano Reggiano,
lemon-garlic dressing

BIBBER } 10
hydroponic Bibb
lettuce, shaved beets,
roasted asparagus,
toasted pistachios,
orange zest, mint
buttermilk dressing

THREE TREES } 10
radicchio, Belgian
endive, arugula,
roasted prosciutto,
toasted almonds,
pear, rosemary-
shallot vinaigrette

PAN-ROASTED DAY BOAT OCTOPUS } 18
fingerling potatoes,
capers, garlic, fennel,
chervil, lemon,
extra virgin olive oil

VEG

EGGPLANT CAPONATA } 7

BROCCOLI RABE } 10
pistachios, golden raisins, capers, olives

SALUMI E FORMAGGI } 19
cured meats, selection of Italian cheeses

JUST FORMAGGI } 16
selection of Italian cheeses

We kindly decline modifications and substitutions.
Please alert your server of any food allergies.

PASTA & SALAD COMBO } 12

A **THREE TREES** or
CAVOLO NERO
with a combo portion
of **POMODORO** or
BOOTZIN

POMODORO
(spaghetti)
San Marzano
tomatoes,
Parmigiano
Reggiano,
basil

BOOTZIN
(orecchiette)
San Marzano tomatoes,
sausage, cherry
peppers, olives,
Parmigiano Reggiano



vegan

vegetarian

MARGHERITA | 14

San Marzano tomatoes,
house-made mozzarella,
Parmigiano Reggiano, basil,
extra virgin olive oil

PORTA PORTA | 14

spinach, garlic, house-made
ricotta, basil, house-made
mozzarella, extra virgin olive oil

CROSSROADS | 16

Parmigiano crema, fingerling
potatoes, leeks, black pepper,
sea salt, extra virgin olive oil

ARUGULA | 16

San Marzano tomatoes,
house-made mozzarella,
garlic, arugula, truffle oil

WHITE WALKER | 16

house-made mozzarella,
house-made ricotta, broccoli,
chile flake, extra virgin olive oil

WINTER BETTY | 17

roasted cauliflower, thyme,
garlic, goat cheese, capers,
lemon, extra virgin olive oil

In honor of our beloved friend and fan,
Betty Maddalena, Porta donates \$1
to the West Orange Scholarship Fund
for every Betty Pie ordered.

meat

ITALIAN STALLION | 16

San Marzano tomatoes,
house-made mozzarella,
gorgonzola, sweet Italian
sausage, long hots

CARBONARA | 16

guanciale, Parmigiano
Reggiano, roasted egg,
parsley, black pepper,
extra virgin olive oil

MEATBALL | 17

San Marzano tomatoes,
house-made meatballs,
house-made mozzarella,
Pecorino Romano, parsley,
extra virgin olive oil

14 1/2 | 17

San Marzano tomatoes,
house-made mozzarella,
house-made ricotta, hot
soppressata, Calabrian
chiles, oregano, extra
virgin olive oil

SANDWICHES

AUBERGINE } 10

eggplant caponata,
whipped goat cheese,
baby arugula

MEATBALL } 10

Pecorino Romano,
roasted long hots

MANY THANKS } 12

house-made mozzarella,
roasted red peppers,
aged balsamic vinegar,
extra virgin olive oil
add prosciutto \$2

CAVALLARO } 12

tuna, pickled celery, carrots

PORK CUTLET } 15

breaded and fried, choice of:

1. Ricotta

house-made ricotta, baby
arugula, balsamic vinaigrette

2. Parm

Parmigiano Reggiano,
San Marzano tomatoes,
house-made mozzarella, basil

3. Caciocavallo

broccoli rabe, pork dipping jus

ACCOMPAGNATI

Calabrian Chile Spread 4
Roasted Long Hots 4

Marinated Olives 6
Herb & Garlic Butter
Focaccia 6