

BRUNCH

SALADS

THREE TREES } 14

radicchio, Belgian endive and arugula with roasted prosciutto, toasted almonds, pear, rosemary-shallot vinaigrette

BIBBER } 12

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

6 MINUTE ABS } 14

6 minute egg, bulgar wheat, farro, lentils, red watercress, fried chickpeas, Calabrian vinaigrette

SALUMI E FORMAGGI } 19

cured meats, selection of Italian cheeses

JUST FORMAGGI } 16

selection of Italian cheeses

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

PIZZA

Top any of our pizzas with an organic, free-range egg for a humble \$2.

vegan

vegetarian

meat

MARINARA | 10

San Marzano tomatoes, garlic, oregano, extra virgin olive oil

RADICULOUS | 14

parsnip purée, radicchio, cashew ricotta, garlic, mâche, truffle oil

RITA & MARK | 16

San Marzano tomatoes, vegan mozzarella, vegan parm, garlic, dried oregano, basil, extra virgin olive oil

NUTELLA | 10

MARGHERITA | 14

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

SAL | 16

everything focaccia, crème fraîche, red onion, smoked salmon

WINTER BETTY | 17

roasted cauliflower, thyme, garlic, goat cheese, capers, lemon

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

BRAZINSKI | 16

San Marzano tomatoes, braised short rib, caciocavallo, pickled red onions, breadcrumbs

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

PLATES

BRUNCHKINS } 10

blood orange marmalade filling, cinnamon sugar

LEMON RICOTTA PANCAKES } 12

house-made ricotta, vanilla bean brown butter, maple syrup

BRIOCHE FRENCH TOAST } 12

cinnamon pears, whipped butter, sliced almonds

VEGETABLE FRITTATA } 12

carrots, onions, Russet potatoes, Parmigiano Reggiano

MEGGY EGGY SANDWICH } 12

two runny eggs, Russet potatoes, cherry pepper relish, hard roll

BREAKFAST SANDWICH } 14

choice of guanciale, finocchiona or bacon, Asiago cheese, fried egg, brioche roll

BREADED PORK CUTLET } 16

two runny eggs, baby arugula, Parmigiano Reggiano

PASTA

POMODORO

San Marzano tomatoes, Parmigiano Reggiano, basil
10 / 18

LASAGNA

San Marzano tomatoes, ricotta, house-made mozzarella, Parmigiano Reggiano, basil
15

SUNDAY SAUCE

(for 2)
spaghetti, sausage, braciolo, meatballs
30

ACCOMPAGNATI

CALABRIAN CHILE SPREAD 4

roasted LONG HOTS 4

FRIED POTATOES,
cherry pepper relish 6

marinated OLIVES 6

herb & garlic butter FOCACCIA 6

NIMAN RANCH BACON,
Calabrian chile maple syrup 7

COCKTAILS

BLOODY MARY } 7

Porta Bloody Mary mix, vodka, fresh-squeezed lemon juice, spices and accoutrements

THE ELDERS } 9

Aperol, elderflower liqueur, lime juice, club soda

COFFEE TALK } 10

Tanqueray gin, cold brew coffee, blackberries, tonic water

EARL OF BELLINI } 10

Earl Grey tea, peach purée, prosecco

KILLA BEEZ } 11

McKenzie bourbon, honey syrup, ginger beer, lemon

SALTY DOG } 11

Belvedere vodka, fresh-squeezed grapefruit juice, sea salt

11:00am-4:00pm MIMOSA CARAFES \$5 bar only

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