

# PORTA ROSSA

## Prima

### SOURDOUGH FOCACCIA

infused butter, estate olive oil  
10

WHIPPED RICOTTA, WILD FLOWER HONEY ADD 4

### OYSTERS ON HALF SHELL •

prosecco mignonette, calabrian chili hot sauce, lemon wedge  
27

### AHI TUNA CRUDO •

frisee, cucumber, meyer lemon oil, fresno chili, verjus blancs,  
castelvetrano olive  
20

### ITALIAN SAUSAGE

housemade italian sausage, braised peppers & onions,  
estate extra virgin olive oil  
18

### PRIME BEEF TENDERLOIN STEAK TARTARE •

lightly smoked, salt cured egg, crispy capers, grilled bread,  
bone marrow aioli  
26

### ZUPPA

yesterday's soup

### GRILLED OCTOPUS

warm cannellini beans, nduja, sweet drop peppers,  
limoncello vinaigrette  
18

### CHARRED LANGOSTINOS

pickled fennel, salsa verde, arugula, garlic charred  
cherry tomatoes  
23

### SIMPLE GOOD GREENS SALAD

cacio e pepe dressing  
12

### PORTA ROSSA CHOPPED SALAD

iceberg, raddichio, frisee, baby green beans, salami, cherry  
tomato, toscana cheese, red wine vinaigrette  
15

### ROASTED BEET PANZANELLA SALAD

cucumber, heirloom tomato, red onion, crouton, burrata cheese,  
fresh herbs, sherry vinaigrette  
18

## Chilled Seafood Tower.



oysters on half shell, poached prawns, crab legs, clams on half shell  
and poached maine lobster with cocktail sauce and garlic aioli  
MARKET PRICE

## Pasta

ALL PASTAS ARE HANDMADE WITH FRESH LOCAL EGGS AND IMPORTED SEMOLINA FLOUR  
IMPORTED GLUTEN FREE PASTA CAN BE SUBSTITUTED FOR \$3 CHARGE

### ANGEL HAIR CACIO E PEPE

olive oil, black pepper, pecorino romano  
20

### LOBSTER SPAGHETTI

butter poached maine lobster, creamy tomato lobster broth,  
asparagus, basil  
45

### PORCINI RICCIOLINA

sweet corn crema, charred corn, arugula  
goat cheese  
28

### LAMB SPACCATELLE

lamb sugo, spicy lamb sausage, house ricotta cheese  
and mint crumbs  
26

### CLAMS & LINGUINE

poached clams, buffalo milk butter, pinot grigio,  
crushed red peppers, garlic  
32

### HOUSE MADE GNOCCHI

slow roasted roma tomatoes, heirloom eggplant, basil,  
24 month aged parmigiano reggiano  
23

## Secondi

### CHICKEN UNDER A BRICK

salsa verde, blistered peppers, lemon, roasted garlic  
35

### MAINE SEA SCALLOPS •

roasted radish, baby carrots, English peas, lobster broth  
45

### ATLANTIC HALIBUT

sourdough parmesan crust, zucchini, charred sweet corn,  
eggplant, tomato reduction  
42

### VEAL PARMESAN

bone in veal rib chop, san marzano tomato sauce,  
caciocavallo, fresh mozzarella  
55

## Bisteccche

all steaks served with a grilled skewer of new potatoes & sweet onions  
pick 1 sauce  
salsa verde / red wine bordelaise / wild mushroom stroganoff

### 8OZ FILET OF BEEF TENDERLOIN •

60

### 14OZ PRIME NEW YORK STRIP •

63

### 8OZ OHIO WAGYU HANGER •

50

### 18OZ PRIME BONE IN RIBEYE •

68

### 16OZ 45 DAY DRY AGED DELMONICO •

80

### ADD ONS

ALASKAN KING CRAB 20 CAMELIZED ONIONS 5

### POMMES FRITES

parmesan, garlic aioli  
10

### WILTED SPINACH

pine nuts, shallots, taleggio fonduta  
12

### ROASTED & GRILLED MUSHROOMS

15yr balsamic vinegar  
18

### GRILLED ASPARAGUS

lemon parmesan crumbs  
14

### YUKON GOLD POTATO PUREE

cream, european butter, chives  
12

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.