

# Della Porta

TRATTORIA E PIZZERIA NAPOLETANA

## ANTIPASTI

- Parmigiana Di Melanzane** 18  
*oven baked eggplant rolls stuffed with fresh mozzarella, basil, Parmigiano Reggiano, cherry tomato sauce. Gluten-Free*
- Arancini Siciliani** 18  
*2 saffron risotto balls, tomato basil sauce, fresh mozzarella, smoked pecorino cream, ragu Bolognese. Can be prepared GLUTEN-FREE*
- Frittura di Calamari** 19  
*Mediterranean imported calamari, lightly coated in Semolina flour & gently fried, basil aioli Can be prepared GLUTEN-FREE*
- Olivi Misti** 11  
*imported mixed olives, citrus, rosemary, EVOO. GLUTEN-FREE, VEGAN*
- Polpette alla Napoletana** 15  
*3 signature veal & pork meatballs, fresh tomato basil sauce, Parmigiano Reggiano*

## INSALATA

- Insalata Italiana** 8 / 16  
*Farm fresh selection of mixed greens, baby arugula, 10 year aged Modena balsamic vinegar, EVOO, lemon*
- Insalata di Cavolfiori** 15  
*cauliflower, Castelvetro olives, Sicilian capers, sundried tomatoes, roasted red peppers, parsley, EVOO, red wine vinegar*

## PASTA

- Paccheri Alla Genovese** 29  
*the original 1825 Reign of Naples 18-hour chuck roast ragu, Pecorino Romano, black pepper, sun dried Gragnano pasta. Can be prepared GLUTEN-FREE*
- Penne Alla Callabrese** 30  
*Calabrian spicy sausage & short rib ragu, burrata, fresh basil, sun dried Gragnano pasta. Can be prepared GLUTEN-FREE*
- Rigatoni Alla Bolognese** 28  
*sun dried pasta, traditional slow braised pork & beef ragu, Grana Padano. Can be prepared GLUTEN-FREE*
- Orechiette Alla Pesto Di Pistachio** 32  
*imported Sicilian Bronte pistachios, basil, EVOO, garlic, Pecorino Romano, sundried Gragnano pasta Can be prepared VEGAN and/or GLUTEN-FREE*
- Risotto Alla Milanese** 24  
*Carnaroli rice, stock, onion, saffron, Parmesano Reggiano DOP, cracke black pepper. GLUTEN-FREE*

## SECONDI

- Pesce Al Cartoccio** 39  
*parchment baked Henriksen's whitefish fillet, oregano, parsley, thyme, garlic, lemon, white wine, Sicilian capers, oven roasted potatoes, sauteed broccolini*
- Pollo Allo Spiedo** 32  
*Tuscan style roasted 1/2 chicken, sauteed broccolini, oven roasted potatoes. Gluten-Free*
- Spezzatino** 39  
*braised lamb chops, lemon, EVOO potatoes, broccolini*

## PIZZA NAPOLETANA

### Rosse

- Marinara** 16  
*San Marzano Tomatoes, fresh garlic, oregano, basil and extravirgin olive oil.*
- Margherita** 19  
*San Marzano tomatoes, fior di latte mozzarella, parmigiano, fresh basil and extra virgin olive oil.*
- Diavola** 25  
*San Marzano tomatoes, smoked mozzarella, soppressata Calabrese, finished with sharp provolone and a drizzle of hot honey.*
- L'Americano** 24  
*San Marzano tomatoes, fior di latte mozzarella parmigiano, house Italian sausage, pepperoni, mushrooms*

### Bianche

- Pesto e Burrata** 25  
*basil pesto, EVOO, burrata, arugula Add Prosciutto 6*
- Boscaiola** 25  
*wild mushrooms, provolone, smoked mozzarella, truffle oil Add prosciutto 6*
- Avellinese** 26  
*White based pizza - fior di latte mozzarella, handpicked Italian sausage, fried eggplant, caramelized onions and caciocavallo.*



**GF** crust - While our crust is Gluten Free our environment is not **GF**

Consumption of undercooked meat, poultry, eggs or seafood may increase the risk of food-borne illness. Alert your server if you have special dietary requirements.

## DOLCI

- Cannolo Siciliano** 11  
*Cannolo pastry, traditional sheep ricotta, sugar, chocolate chips, pistachio, Amarena cherry*
- Affogato Al Caffè** 11  
*vanilla bean gelato, espresso, hazelnut syrup. GLUTEN-FREE*
- Torta al Limone** 12  
*lemon olive oil cake. GLUTEN-FREE, VEGAN*
- Torta Siciliana Alla Ricotta** 13  
*Sicilian ricotta cheesecake, orange-amaro glaze, G-FREE*

WE CATER! ALL OCCASIONS- ASK FOR DETAILS

WE ARE UNABLE TO ACCOMMODATE SEPERATE CHECKS. \$6 SPLIT PLATE CHARGE FOR SHARED ENTREES/PIZZAS.  
22% SERVICE CHARGE MAY BE ADDED FOR GROUPS OF 5 MORE. 2.75% CC SERVICE CHARGE.