

Della Porta

TRATTORIA E PIZZERIA NAPOLETANA

ANTIPASTI

Foccacia	8
<i>served with EVOO</i>	
Olive Miste	12
<i>imported mixed olives, citrus, rosemary, EVOO gluten-free, vegan</i>	
Arancini Siciliani	19
<i>2 saffron risotto balls, tomato basil sauce, fresh mozzarella, peas, ragu Bolognese gluten-free</i>	
Frittura di Calamari	21
<i>Mediterranean imported calamari, lightly coated in Semolina flour & gently fried. basil aioli gluten-free</i>	
Parmigiana Di Melanzane	18
<i>oven baked eggplant, fresh mozzarella, basil, Parmigiano Reggiano, cherry tomato sauce gluten-free</i>	
Polpette alla Pomodoro	18
<i>3 signature veal & pork meatballs, fresh tomato basil sauce, Parmigiano Reggiano</i>	

INSALATE

Insalata Italiana	8 / 16
<i>Farm fresh selection of mixed greens, baby arugula, 10 year aged Modena balsamic vinegar, EVOO gluten-free, vegan</i>	
Insalata di Barbaietole e Pistacchi	15
<i>roasted beets, goat cheese, candied pistachios, pickled red onions, champagne vinaigrette gluten-free, can be prepared vegan</i>	

PRIMI

sub any pasta for gluten free penne - \$3

Pennoni Alla Genovese	32
<i>18 hour chuck roast ragu, Pecorino Romano, black pepper, sun-dried Gagnano pasta, housemade foccacia</i>	
Pici Alla Bolognese	29
<i>slow-braised tomato-based pork & beef ragu, Grana Padano, sun-dried Gagnano pasta, housemade foccacia</i>	
Orechiette Alla Pesto Di Pistachio	33
<i>imported Sicilian Bronte pistachios, basil, EVOO, garlic, Pecorino Romano, sundried Gagnano pasta, housemade foccacia can be prepared vegan</i>	
Garganelli Con Salsiccia Piccante	29
<i>arrabiata sauce, chili flake, cream, Italian sausage, Pecorino Romano, sun-dried Gagnano pasta, housemade foccacia</i>	
Roasted Vegetable Lasagna	26
<i>vegan bechamel sauce, roasted tomato sauce, spinach, mushrooms, summer squash, vegan parmesan, brown rice noodles. gluten-free, vegan</i>	

SECONDI

Pesce Al Cartoccio	39
<i>parchment baked Henriksen's whitefish, fresh herbs, garlic, lemon, white wine, Sicilian capers, lemon & EVOO potatoes, broccolini gluten-free</i>	
Pollo Allo Spiedo	34
<i>Roasted 1/2 chicken stuffed with orange, lemon, thyme & rosemary, lemon & EVOO potatoes, broccolini gluten-free</i>	
Spezzatino	42
<i>Sicilian-style braised lamb shank, mashed potatoes, broccolini gluten-free</i>	

PIZZA NAPOLETANA

*gluten-free pizza crust - \$6
vegan cheese - \$2
Our homemade gluten-free crust is not cooked in a gluten-free environment. Please discuss allergies and dietary restrictions with your server*

Marinara	16
<i>San Marzano Tomatoes, fresh garlic, oregano, basil and extra virgin olive oil.</i>	
Margherita	21
<i>San Marzano tomatoes, Fior di Latte mozzarella, fresh basil, EVOO, Parmigiano Reggiano add Prosciutto di Parma 7 add arugula 3</i>	
Diavola	26
<i>San Marzano tomatoes, smoked mozzarella, Soppresata Calabrese, Parmigiano Reggiano, sharp provolone, hot honey</i>	
L'Americano	26
<i>San Marzano tomatoes, Fior di Latte mozzarella, house Italian sausage, pepperoni, mushrooms, Parmigiano Reggiano</i>	
Pesto e Burrata	25
<i>artichoke pesto, EVOO, Fior di Latte mozzarella, burrata, arugula, lemon zest add Prosciutto di Parma 7</i>	
Boscaiola	25
<i>wild mushrooms, provolone, smoked mozzarella, truffle oil. Can be prepared Vegan 3 add Prosciutto di Parma 7 add arugula 3</i>	
Quattro Formaggi	25
<i>Fior di Latte mozzarella, Grana Padano, Gorgonzola, Parmigiano Reggiano add Prosciutto di Parma 7 add arugula 3</i>	
Tre Cipoli	24
<i>Fior di Latte mozzarella, caramelized onions, red onions, yellow onions, Calabrian chilis, sharp provolone add Prosciutto di Parma 7 add arugula 3</i>	

We are unable to accommodate separate checks during peak service times
22% Service Charge may be added for Groups of 5 more.
\$6 Split Plate Charge / 3% CC Service Charge

Consumption of undercooked meat, poultry, eggs or seafood may increase the risk of food-borne illness