

Della Porta

TRATTORIA E PIZZERIA NAPOLETANA

ANTIPASTI

- Bruschetta & Pomodori** 18
house sourdough bread, marinated red and yellow heirloom grape tomatoes, fresh burrata. Can be prepared VEGAN
- Parmigiana Di Melanzane** 18
oven baked eggplant rolls stuffed with fresh mozzarella, basil, Parmigiano Reggiano, cherry tomato sauce. Gluten-Free
- Polpette alla Napoletana** 15
signature veal & pork meatballs, fresh tomato basil sauce, Parmigiano Reggiano
- 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
- Truffle Foccaccia** 10
white truffle oil, Pecorino Toscano, fresh herbs
- Olivi Misti** 11
imported mixed olives, citrus, rosemary, EVOO. GLUTEN-FREE, VEGAN

INSALATA

- Insalata Italiana** 8 / 16
Farm fresh selection of mixed greens, baby arugula, 10 year aged Modena balsamic vinegar, EVOO, lemon
- Burrata Caprese** 18
heirloom tomatoes, fresh burrata cheese, arugula, basil pesto and EVOO.

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
- Pennoni alla Calabrese** 28
spicy N'duja Calabrese salami, oven roasted tomato sauce, smoked mozzarella, burrata, sun dried Gragnano pasta. Can be prepared GLUTEN-FREE
- Pappardelle alla Bolognese** 28
egg pappardelle, traditional slow braised pork & beef ragu. Grana Padano. Can be prepared GLUTEN-FREE
- Schiaffoni Toscani** 30
roasted organic vegetables, pesto Genovese, fresh burrata, toasted pine nuts. Can be prepared VEGAN/GLUTEN-FREE

SECONDI

- Whitefish Mugnaia** 31
local caught Henriksen Fisheries whitefish filet, pan seared, lemon butter sauce, oven roasted potatoes, seasonal vegetable. Can be prepared GLUTEN-FREE
- Pollo Allo Spiedo** 30
Bell & Evans half Tuscan style roasted chicken, Italian oven roasted vegetables & potatoes. GLUTEN-FREE

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.
- Regina Margherita** 22
San Marzano tomatoes, imported water buffalo mozzarella, fresh basil, Parmigiana and finished with cold pressed EVOO.
- Diavola** 25
San Marzano tomatoes, smoked mozzarella, soppressata Calabrese, finished with sharp provolone and a drizzle of hot honey.
- Fiocco** 25
San Marzano Tomatoes, fresh fior di latte mozzarella, prosciutto crudo di Parma, semi dry tomatoes, baby arugula Parmigiano shaves

Bianche

- Portofino** 25
White based pizza - yellow and red marinated grape tomatoes, fresh basil pesto, fior di latte mozzarella, fresh basil, roasted pine nuts.
- Cacio e Pepe al Tartufo** 25
*White based pizza - truffle parmesan creme, fior di latte mozzarella, Parmigiano shaves, black pepper, 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 **6**

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 cherries.
- Affogato Al Caffè** 11
vanilla bean gelato, espresso, hazelnut syrup. GLUTEN-FREE
- Torta al Limone** 12
lemon olive oil cake. GLUTEN-FREE, VEGAN
- Tiramisu** 12
scratch made Zabaglione, creamy mascarpone, espresso, Savoiardi cookies, amaretto

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.