

Della Porta

TRATTORIA E PIZZERIA NAPOLETANA

ANTIPASTI

Bruschetta & Pomodori	18
<i>house sourdough bread, marinated red and yellow heirloom grape tomatoes, fresh burrata. Can be prepared VEGAN</i>	
Parmigiana Di Melanzane	18
<i>oven baked eggplant rolls stuffed with fresh mozzarella, basil, Parmigiano Reggiano, cherry tomato sauce. Gluten-Free</i>	
Polpette alla Napoletana	15
<i>signature veal & pork meatballs, fresh tomato basil sauce, Parmigiano Reggiano</i>	
Arancini Siciliani	18
<i>2 saffron risotto balls, tomato basil sauce, fresh mozzarella, smoked pecorino cream, ragu Bolognese. Can be prepared GLUTEN-FREE</i>	
Frittura di Calamari	19
<i>Mediterranean imported calamari, lightly coated in Semolina flour & gently fried, basil aioli Can be prepared GLUTEN-FREE</i>	
Truffle Foccaccia	10
<i>white truffle oil, Pecorino Toscano, fresh herbs</i>	
Olivi Misti	11
<i>imported mixed olives, citrus, rosemary, EVOO. GLUTEN-FREE, VEGAN</i>	

INSALATA

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

PASTA

Paccheri alla Genovese	29
<i>the original 1825 Reign of Naples 18-hour chuck roast ragu, Pecorino Romano, black pepper, sun dried Gragnano pasta. Can be prepared GLUTEN-FREE</i>	
Pennoni alla Calabrese	28
<i>spicy N'duja Calabrese salami, oven roasted tomato sauce, smoked mozzarella, burrata, sun dried Gragnano pasta. Can be prepared GLUTEN-FREE</i>	
Pappardelle alla Bolognese	28
<i>egg pappardelle, traditional slow braised pork & beef ragu, Grana Padano. Can be prepared GLUTEN-FREE</i>	
Schiaffoni Toscani	30
<i>roasted organic vegetables, pesto Genovese, fresh burrata, toasted pine nuts. Can be prepared VEGAN/GLUTEN-FREE</i>	
Orecchiette Ai Frutti Di Mare	32
<i>Manilla Clams, PEI mussels, oven roasted cherry tomatoes, chili flakes, EVOO, sun dried Gragnano pasta</i>	

SECONDI

Salmone Siciliana	29
<i>wild caught salmon, sourdough breadcrumbs, roasted pistachios, fresh herbs, oven roasted vegetables & potatoes</i>	
Pollo Allo Spiedo	30
<i>Bell & Evans half Tuscan style roasted chicken, Italian oven roasted vegetables & potatoes. GLUTEN-FREE</i>	

PIZZA NAPOLETANA

Rosse

Marinara	16
<i>San Marzano Tomatoes, fresh garlic, oregano, basil and extravirgin olive oil.</i>	
Margherita	19
<i>San Marzano tomatoes, fior di latte mozzarella, parmigiano, fresh basil and extra virgin olive oil.</i>	
Regina Margherita	22
<i>San Marzano tomatoes, imported water buffalo mozzarella, fresh basil, Parmigiana and finished with cold pressed EVOO.</i>	
Diavola	25
<i>San Marzano tomatoes, smoked mozzarella, soppressata Calabrese, finished with sharp provolone and a drizzle of hot honey.</i>	
Fiocco	25
<i>San Marzano Tomatoes, fresh fior di latte mozzarella, prosciutto crudo di Parma, semi dry tomatoes, baby arugula Parmigiano shaves</i>	

Bianche

Portofino	25
<i>White based pizza - yellow and red marinated grape tomatoes, fresh basil pesto, fior di latte mozzarella, fresh basil, roasted pine nuts.</i>	
Cacio e Pepe al Tartufo	25
<i>White based pizza - truffle parmesan creme, fior di latte mozzarella, Parmigiano shaves, black pepper, truffle oil Add prosciutto 6</i>	
Avellinese	26
<i>White based pizza - fior di latte mozzarella, handpicked Italian sausage, fried eggplant, caramelized onions and caciocavallo.</i>	



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	Torta al Limone	12
<i>Cannolo pastry, traditional sheep ricotta, sugar, chocolate chips, pistachio, Amarena cherries.</i>		<i>lemon olive oil cake. GLUTEN-FREE, VEGAN</i>	
Affogato Al Caffè	11	Tiramisu	12
<i>vanilla bean gelato, espresso, hazelnut syrup. GLUTEN-FREE</i>		<i>scratch made Zabaglione, creamy mascarpone, espresso, Savoiardi cookies, amaretto</i>	

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.