

# Della Porta

TRATTORIA E PIZZERIA NAPOLETANA

## ANTIPASTI

<b>Parmigiana Di Melanzane</b>	18
<i>oven baked eggplant, fresh mozzarella, basil, Parmigiano Reggiano, cherry tomato sauce. Gluten-Free</i>	
<b>Arancini Siciliani</b>	18
<i>2 saffron risotto balls, tomato basil sauce, fresh mozzarella, peas, ragu Bolognese. Can be prepared GLUTEN-FREE**</i>	
<b>Frittura di Calamari</b>	19
<i>Mediterranean imported calamari, lightly coated in Semolina flour &amp; gently fried, basil aioli Can be prepared GLUTEN-FREE**</i>	
<b>Olive Miste</b>	11
<i>imported mixed olives, citrus, rosemary, EVOO. GLUTEN-FREE, VEGAN</i>	
<b>Polpette alla Pomodoro</b>	15
<i>3 signature veal &amp; pork meatballs, fresh tomato basil sauce, Parmigiano Reggiano</i>	

## INSALATA

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

## PASTA

<b>Paccheri Alla Genovese</b>	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>	
<b>Rigatoni Alla Bolognese</b>	28
<i>sun dried pasta, traditional slow braised pork &amp; beef ragu, Grana Padano. Can be prepared GLUTEN-FREE**</i>	
<b>Orechiette Alla Pesto Di Pistachio</b>	32
<i>imported Sicilian Bronte pistachios, basil, EVOO, garlic, Pecorino Romano, sundried Gragnano pasta Can be prepared VEGAN and/or GLUTEN-FREE**</i>	
<b>Risotto Alla Milanese</b>	24
<i>Carnaroli rice, stock, onion, saffron, Parmesano Reggiano DOP, cracke black pepper. GLUTEN-FREE. Can be prepared Vegan</i>	
<b>Roasted Vegetable Lasagna</b>	25
<i>vegan bechamel sauce, roasted tomato sauce, spinach, mushrooms, summer squash, vegan parmesan, brown rice noodles. Vegan/ Gluten Free</i>	

## SECONDI

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

## PIZZA NAPOLETANA

### Rosse

<b>Marinara</b>	16
<i>San Marzano Tomatoes, fresh garlic, oregano, basil and extravirgin olive oil. VEGAN</i>	
<b>Margherita</b>	19
<i>San Marzano tomatoes, fior di latte mozzarella, parmigiano, fresh basil and extra virgin olive oil. Can be prepared VEGAN 3 Add Prosciutto 6</i>	
<b>Diavola</b>	25
<i>San Marzano tomatoes, smoked mozzarella, soppressata Calabrese, finished with sharp provolone and a drizzle of hot honey.</i>	
<b>L'Americano</b>	24
<i>San Marzano tomatoes, fior di latte mozzarella parmigiano, house Italian sausage, pepperoni, mushrooms</i>	

### Bianche

<b>Pesto e Burrata</b>	25
<i>basil pesto, EVOO, burrata, arugula Add Prosciutto 6</i>	
<b>Boscaiola</b>	25
<i>wild mushrooms, provolone, smoked mozzarella, truffle oil. Can be prepared Vegan 3 Add prosciutto 6</i>	
<b>Avellinese</b>	26
<i>White based pizza - fior di latte mozzarella, handpicked Italian sausage, fried eggplant, caramelized onions and caciocavallo.</i>	



**GF CRUST 6** - While our crust is Gluten Free our environment is not

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

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

WE CATER! ALL OCCASIONS- ASK FOR DETAILS

\*\* \$3.5 CHARGE FOR GLUTEN-FREE ITEMS \$6 FOR GLUTEN-FREE CRUST  
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.