

Della Porta

TRATTORIA E PIZZERIA NAPOLETANA

ANTIPASTI

Parmigiana Di Melanzane	18
<i>oven baked eggplant, fresh mozzarella, basil, Parmigiano Reggiano, cherry tomato sauce. Gluten-Free</i>	
Arancini Siciliani	18
<i>2 saffron risotto balls, tomato basil sauce, fresh mozzarella, peas, 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>	
Olive Miste	11
<i>imported mixed olives, citrus, rosemary, EVOO. GLUTEN-FREE, VEGAN</i>	
Polpette alla Pomodoro	15
<i>3 signature veal & pork meatballs, fresh tomato basil sauce, Parmigiano Reggiano</i>	
Cozze Saltate	21
<i>mussels sauteed with white wine, olive oil, thyme, garlic, red pepper flake, parsley, lemon</i>	

INSALATA

Insalata Italiana	8 / 16
<i>Farm fresh selection of mixed greens, baby arugula, 10 year aged Modena balsamic vinegar, EVOO, lemon, GF/ VEGAN</i>	
Insalata di Cavolfiori	17
<i>cauliflower, Castelvetro olives, Sicilian capers, sundried tomatoes, roasted red peppers, parsley, EVOO, red wine vinegar GF/VEGAN</i>	

PASTA

Paccheri Alla Genovese	29
<i>the original 1825 Reign of Naples 18-hour chuck roast ragu', Pecorino Romano, black pepper, sun dried Gagnano pasta. Can be prepared GLUTEN-FREE**</i>	
Pappardelle Alla Bolognese	29
<i>sun dried pasta, traditional slow braised pork & beef ragu', Grana Padano. Can be prepared GLUTEN-FREE**</i>	
Orechiette Alla Pesto Di Pistachio	32
<i>imported Sicilian Bronte pistachios, basil, EVOO, garlic, Pecorino Romano, sundried Gagnano pasta Can be prepared VEGAN and/or GLUTEN-FREE**</i>	
Risotto Alla Milanese	24
<i>Carnaroli rice, stock, onion, saffron, Parmesano Reggiano DOP, cracked black pepper. GLUTEN-FREE, Can be prepared Vegan</i>	
Roasted Vegetable Lasagna	25
<i>vegan bechamel sauce, roasted tomato sauce, spinach, mushrooms, summer squash, vegan parmesan, brown rice noodles. Vegan/ Gluten Free</i>	

SECONDI

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

PIZZA NAPOLETANA

Rosse

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

Bianche

Pesto e Burrata	25
<i>basil pesto, EVOO, burrata, arugula Add Prosciutto 6</i>	
Boscaiola	25
<i>wild mushrooms, provolone, smoked mozzarella, truffle oil. Can be prepared Vegan 3 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 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.

WE CATER! ALL OCCASIONS- ASK FOR DETAILS

** \$3.5 CHARGE FOR GLUTEN-FREE ITEMS \$6 FOR GLUTEN-FREE PIZZA CRUST
WE ARE UNABLE TO ACCOMMODATE SEPARATE CHECKS DURING PEAK SERVICE TIMES. \$6 SPLIT PLATE CHARGE FOR SHARED ENTREES/PIZZAS.
22% SERVICE CHARGE MAY BE ADDED FOR GROUPS OF 5 MORE. 2.98% CC SERVICE CHARGE.