

BRUNCH

SALADS

CAVOLO NERO } 14

Tuscan kale, shaved sunchoke and watermelon radish, chile garlic crostini, Parmigiano Reggiano, lemon-garlic dressing

THREE TREES } 14

radicchio, Belgian endive, arugula, roasted prosciutto, toasted almonds, pear, rosemary-shallot vinaigrette

FORMAGGI } 16

selection of Italian cheeses

SALUMI E FORMAGGI } 19

cured meats, selection of Italian cheeses

HOUSE-MADE Mozzarella or Ricotta

made fresh daily
drizzled with extra virgin olive oil,
coarse sea salt & black pepper,
with sliced Italian bread
10 each

HOUSE-MADE MEATBALLS } 9

hand rolled daily
in house

Pecorino Romano, parsley,
San Marzano tomatoes

PLATES

SHORT STACK } 12

pancakes, butter, Nutella

BRIOCHE FRENCH TOAST } 12

whipped butter,
maple pecan syrup

EGGS IN PURGATORY } 12

San Marzano tomatoes,
poached eggs, ricotta salata,
oregano, basil, chile flake

BREAKFAST SANDWICH } 14

choice of guanciale,
finocchiona or bacon,
Asiago cheese,
fried egg, brioche roll

BUTTER UP BISCUITS } 15

Italian sausage
gravy, two fried eggs

EGGPLANT PARM } 15

fried eggplant,
house-made mozzarella,
Parmigiano
Reggiano, basil

PORK MILANESE } 16

breaded Berkshire pork cutlet,
Parmigiano Reggiano,
lemon butter sauce, crispy sage



add an organic free-range
egg to any of our pizzas \$2

vegan

MARINARA } 10

San Marzano tomatoes,
garlic, oregano,
extra virgin olive oil

RITA & MARK } 16

San Marzano tomatoes,
vegan mozzarella,
vegan parm, garlic,
dried oregano, basil,
extra virgin olive oil

vegetarian

FOCCACCIA } 6

herb & garlic butter

MARGHERITA } 14

San Marzano tomatoes,
house-made mozzarella,
Parmigiano Reggiano, basil,
extra virgin olive oil

WHITE WALKER } 16

house-made mozzarella,
house-made ricotta, broccoli,
chile flake, extra virgin olive oil

WINTER BETTY } 17

goat cheese béchamel, thyme,
garlic, Brussels sprout leaves,
extra virgin olive oil, sea salt

In honor of our beloved friend
and fan, Betty Maddalena,
Porta donates \$1 to the
West Orange Scholarship Fund
for every Betty Pie ordered.

NUTELLA } 10

meat/seafood

SAL } 16

everything focaccia,
crème fraîche, red onion,
smoked salmon

ITALIAN STALLION } 16

San Marzano tomatoes,
house-made mozzarella,
gorgonzola, sweet Italian
sausage, long hots

CARBONARA } 16

guanciale, Parmigiano
Reggiano, roasted egg,
parsley, black pepper,
extra virgin olive oil

14 1/2 } 17

San Marzano tomatoes,
house-made mozzarella,
house-made ricotta, hot
soppressata, Calabrian
chiles, oregano, extra
virgin olive oil

PASTA

CACIO E PEPE (spaghetti)

Parmigiano Reggiano,
black pepper
top with an egg yolk \$2
9/16

POMODORO (spaghetti)

San Marzano
tomatoes, Parmigiano
Reggiano, basil
10 / 18

AMATRICIANA (bucatini)

San Marzano tomatoes,
pancetta, Parmigiano
Reggiano, chile flake
10 / 18

ACCOMPAGNATI

CALABRIAN CHILE SPREAD 4

ROASTED
LONG HOTS 4

FRIED POTATOES cherry pepper relish 6

MARINATED
OLIVES 6

SCRAMBLED EGGS 7

NIMAN RANCH BACON
Calabrian chile
maple syrup 7

COCKTAILS

BLOODY MARY } 7

Porta Bloody Mary mix,
vodka, fresh-squeezed
lemon juice, spices and
accoutrements

BLUSHING LADY } 12

pomegranate infused
Stateside vodka,
prosecco, simple syrup

EARL OF BELLINI } 10

Earl Grey tea, peach
purée, prosecco

VENETIAN SPRITZ } 13

Aperol, prosecco,
soda water

SALTY DOG } 11

Belvedere vodka,
fresh-squeezed
grapefruit juice, sea salt

ESPRESSO MARTINI } 13

Tito's vodka, Kahlua,
Meletti, espresso,
simple syrup