

Insalate

Parmigiano has been made in and around Parma with the same methods and ritualistic processes for the past 800 years. So prized was this cheese that it was once used as currency.



The word “mozzarella” derives from the Italian verb “mozzare,” which means to “cut off,” the action of breaking the cheese curd into smaller pieces.



The processing of Parma Ham (prosciutto) has an ancient tradition. In 100 B.C., Cato the “Censor” first mentioned the extraordinary flavor of the air-cured ham produced around the town of Parma in Italy.

- Emiliana** *Salad with parmigiano shavings, extra-virgin olive oil, balsamic vinegar* \$6.00
 - Caprese** *Fresh mozzarella, tomatoes, basil, extra-virgin olive oil, balsamic vinegar* \$7.50
 - di Casa** *Mixed greens, tomatoes, extra-virgin olive oil, balsamic vinegar* \$5.00
 - Bresaola** *Mixed greens topped with bresaola, parmigiano shavings and extra-virgin olive oil* \$8.00
 - Tricolore** *Radicchio, endive, arugula* \$7.00
- Add grilled chicken to any salad \$2.50

Antipasti

- Antipasto di Casa** *Prosciutto di Parma, Parmigiano Reggiano, artichokes, olives, fontina, soppressata* \$14.00
- Parma** *Prosciutto, parmacotto (Italian ham), mozzarella, spring greens* \$11.00
Buffalo milk mozzarella from Italy on request, add \$3.50
- Carciofini** *Roman stem artichoke with parmigiano reggiano shavings and a lemon dressing* \$6.75
- Impepata di Cozze** *A classic Neapolitan dish: steamed mussels in a tomato and white wine broth with black pepper, onion, garlic, and parsley* \$9.50

Paste

Served after 5:00 pm

- Gnocchi Sorrentina** *Potato gnocchi served in a San Marzano tomato and basil sauce with fresh mozzarella* \$12.00
- Seafood Linguine** *Linguine with mussels, shrimp, and scallops, served in a lemon, parmigiano reggiano, and garlic sauce* \$15.00
- Linguine Puttanesca** *Linguine served in a spicy tomato sauce with onion, olives, capers, cherry tomatoes, and parsley.* \$11.00
- Spaghetti Carbonara** *Spaghetti with pancetta, green peas, cream, pepper, parmigiano reggiano* \$12.00
- Paccheri al Ragu’ Napoletano** *A rich pasta made with pork and beef tenderloin, and cooked in red wine and parmigiano reggiano. Known in Naples as the “ragu’ del guardaporta” or the “doorman’s ragu.” So named because the doorman supposedly had the time to attend to the slow-cooking sauce.* \$14

Pizze

Following the tradition in Naples, your pizza, about 12 inches in diameter, will be served uncut for you to slice into small pieces and eat with a fork, or into larger slices and fold "a libretto" ("like a book") to eat by hand. We will be happy to cut your pizza upon request.

Margherita

Fresh mozzarella, tomato, basil \$9.50

Regina

Buffalo milk mozzarella from Italy, tomato, extra-virgin olive oil \$13.00

Capricciosa

Mushrooms, olives, fresh mozzarella, tomato, Parmacotto, artichokes \$13.00

Marinara

Garlic, tomato, oregano \$7.50

Mastunicola

Pecorino romano, extra-virgin olive oil, basil \$8.50

Quattro Formaggi

Fresh mozzarella, parmigiano, fontina, pecorino \$12.50

Napoletana

Fresh mozzarella, tomato, anchovies, basil \$11.00

Allegra

Mascarpone, truffle oil, and mushrooms \$11.00

Maialina

Fresh mozzarella, tomato, salame, salsiccia, parmacotto (Italian ham) \$13.00

Alifana

Fresh mozzarella, tomato, basil, artichokes, salame \$11.00

Vegetariana

Fresh mozzarella, tomato, artichokes, mushroom, olives, cherry tomatoes \$12.00

Alpina

Walnut puree, fontina, mushrooms \$11.00

Salsiccia

Italian sausage, mushrooms, tomato, garlic, fresh mozzarella \$12.50

Pizza Bambino

Fresh mozzarella and tomato in a smaller size for children \$6.00



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Our pizza cooks in just 90 seconds at a temperature of 900 degrees. The impact of the heat creates the charred bubbly blisters on the "cornicione" (puffed up border).



Cafe Porta Alba's oven was made in Naples by a third generation master craftsman. The oven was built with lava stone from Mt. Vesuvius.

Toppings

Bresaola \$1.50 • Prosciutto di Parma \$2.00 • Parmacotto (Cooked Italian Ham) \$1.50
Mozzarella \$1.00 • Salsiccia (Wood Oven Sausage) \$1.50 • Salame \$1.50
Anchovies \$2.00 • Fontina \$1.50 • Funghi (Roasted Mushrooms) \$1.50 Artichokes \$1.50
Rucola (Arugula) \$1.00 • Kalamata Olives \$1.00 • Mozzarella di Bufala \$3.50
Parmigiano Shavings \$1.00 • Pecorino Romano \$1.00

An 18% gratuity will be added for parties of 6 or more.

Panini

Fresh ingredients in our soft and freshly-baked warm bread. All Panini are served with a side of salad.

Tre Formaggi Fontina, mozzarella, parmigiano, arugula \$8.50

Capri Mozzarella, basil, tomato \$7.50

Alba Parmacotto ham, fontina, radicchio \$8.50

Classico Mozzarella, tomato, prosciutto di Parma \$9.00

Pollo Grilled chicken, arugula, fontina \$8.00

Birre

Peroni \$3.75

Fat Tire \$3.75

Spotted Cow \$3.75

Fat Squirrel \$3.75

Stella Artois \$3.75

Bevande

Espresso \$2.50

Espresso Doppio \$3.50

Cappuccino \$3.00

Coffee or Tea \$1.75

Ice Tea \$1.75

Apple Juice \$1.75

Orange Juice \$1.75

Soda Pepsi, Diet Pepsi \$1.50

Aranciata San Pellegrino
Sparkling orange beverage \$1.50

Limonata San Pellegrino
Sparkling lemon beverage \$1.50

San Pellegrino Mineral Water
Small \$2.00 Large \$3.75

Dolci

Pizza alla Nutella

An Italian favorite. Soft and supple dough stuffed with hazelnut chocolate and generously sprinkled with powdered sugar and cocoa \$8.00 Add gelato \$1.50

Tiramisu*

A classic, creamy Italian dessert featuring sponge finger biscuits, espresso, mascarpone cheese and cocoa. The Italian name means "pick-me-up" or, metaphorically, "make me happy" \$5.00

Chocolate Truffle

Zabaione cream center, surrounded by chocolate gelato and caramelized hazelnuts, and topped with cocoa powder \$4.00

Sorbetto

Refreshing frozen dessert served in the natural shell.
Choose from orange, peach, and lemon \$4.00

Gelato \$3.50

Gelato Affogato Literally "drowned in espresso" \$4.50

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

◆
"Neapolitan Pizza has no inventors, no fathers, no masters, but is the fruit of the ingenuity of the Neapolitan people."

-Antonio Pace,
President,
Associazione
Verace Pizza
Napoletana

CAFE PORTA ALBA



- ◆ *My family is from Alife, a town that dates to pre-Roman times. It is in southern Italy, near Naples.*

I fondly remember my childhood. I worked in our family orchard and picked olives to be pressed into oil; we all canned tomatoes for the year's supply of sauce. I watched my mother work our wood-fired oven where she made bread and pizza.

Needless to say, I would run out to play soccer as often as I could.

As I grew older, I began to fully appreciate that dining brings family and friends together to enjoy food, wine, and each other's company. Dining is an experience to be savored. Meals are always prepared with the freshest ingredients and with attention to tradition.

I want the same experience for all my guests at Cafe Porta Alba, one of the very few Neapolitan pizzerias recognized by the "Verace Pizza Napoletana Association" in the U.S.

*Buon appetito,
Vincenzo Pugliese*

www.cafeportaalba.com

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