

Our pizza cooks in just 90 seconds at 900 degrees. The heat creates the charred bubbly "cornicione" (puffed up border). The addition of sauce, cheese, extra virgin olive oil and toppings creates a pizza with a soft, moist center. With this in mind, Neapolitans traditionally eat their pizzas uncut with a knife and fork. Give it a try and ask for yours Neapolitan style.

MARGHERITA

Fresh mozzarella, crushed tomatoes, basil 9.5

SALSICCIA

Italian sausage, mushrooms, crushed tomatoes, garlic, fresh mozzarella, basil 12.5

VEGETARIANA

Fresh mozzarella, crushed tomatoes, artichokes, mushroom, olives, cherry tomatoes, basil 12

CAPRICCIOSA

Mushrooms, olives, fresh mozzarella, crushed tomatoes, parmacotto, artichokes 13

PORTA ALBA

Smoked buffalo milk mozzarella, arugula, lemon slices, (no tomato sauce) 13

REGINA

Buffalo milk mozzarella from Italy, crushed tomatoes, extra-virgin olive oil, basil 13

ALLEGRA

Mascarpone, truffle oil, mushrooms, (no tomato sauce) 11

PROSCIUTTO e RUCOLA

Fresh mozzarella, prosciutto and arugula, (no tomato sauce) 12

QUATTRO FORMAGGI

Fresh mozzarella, parmigiano, fontina, gorgonzola, basil (no tomato sauce) 12.5

ALPINA

Walnut puree, fontina, mushrooms, (no tomato sauce) 11

NAPOLETANA

Fresh mozzarella, crushed tomatoes, anchovies, basil 11

MARINARA

Garlic, crushed tomatoes, oregano, basil 7.5

MAIALINA

Fresh mozzarella, basil, crushed tomatoes, salame, salsiccia, parmacotto (Italian ham) 13

ALIFANA

Fresh mozzarella, crushed tomatoes, basil, artichokes, salame 11

BAMBINO (FOR KIDS)

Fresh mozzarella, crushed tomatoes 6

CUSTOMIZE YOUR PIZZA

\$2 Prosciutto di Parma, Parmacotto (Italian Ham), Salsiccia (oven roasted sausage), Salame, Anchovies

\$1 Oven Roasted Mushrooms, Artichokes, Rucola (Arugula), Mozzarella Kalamata Olives, Pecorino Romano, Parmigiano Shavings, Fontina

\$3 Mozzarella di Bufala, Smoked mozzarella di Bufala

GNOCCHI SORRENTINA

Potato gnocchi served in a San Marzano tomato and basil sauce with fresh mozzarella 12

SEAFOOD LINGUINE

Linguine with mussels, shrimp, and scallops, served in a lemon, parmigiano reggiano, and garlic sauce 15

BUCATINI CON SALSICCIA

Sausage, sheep's milk cheese, radicchio and freshly ground black pepper 12

SPAGHETTI CARBONARA

Spaghetti with pancetta, green peas, cream, pepper, parmigiano reggiano 12

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

C A F E
**PORTA
ALBA**

FOCACCIA BREAD

Sprinkled with sea salt and extra virgin olive oil 3

ANTIPASTI

ANTIPASTO DI CASA

Prosciutto di Parma, Parmigiano Reggiano, artichokes, olives, fontina, soppressata 14

PARMA

Prosciutto di Parma, Parmacotto (Italian ham), mozzarella, mixed greens, kalamata olives 11

PICCOLO PARMA

The above in smaller portions 7.5

IMPEPATA DI COZZE

A classic Neapolitan dish: steamed mussels in a tomato and white wine broth with black pepper, onion, garlic, and parsley 9.5

CAPRESE

Fresh mozzarella, tomatoes, basil, extra-virgin olive oil, balsamic vinegar 7.50

INSALATE

EMILIANA

Mixed greens with parmigiano shavings, extra-virgin olive oil, balsamic vinegar 6.5

DI CASA

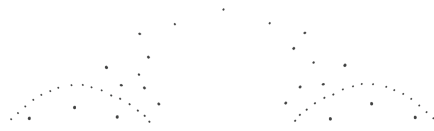
Mixed greens, tomatoes, extra-virgin olive oil, balsamic vinegar 5.5

TRICOLORE

Radicchio, endive, arugula 7

PROSCIUTTO

Mixed greens topped with prosciutto, parmigiano shavings, extra-virgin olive oil, balsamic vinegar 8



GRAGNANO

..... NAPLES' PERFECT PAIRING FOR PIZZA

Gragnano della Penisola Sorrentina - Grotta del Sole

A frizzante red served chilled that comes from the town of the same name on the Sorrento Peninsula. Gragnano has a touch of sweetness and a smoky finish. **GLASS 8 / BOTTLE 28**

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House Red Glass 6 / Mezzo-Litro Carafe (Half Liter) 15

Matane Primitivo, Puglia Zinfandel's cousin in Italy. A juicy, fruit-forward red, with crushed blackberry and floral character. Full and well-structured, with tight, fine tannins pushing through the fruit. 8 / 30

Aglianico - Villa Matilde Brilliant red with a bouquet of spice and raspberries. The palate is full and velvety. 8 / 32

Chianti Classico - Rocca Delle Macie Bright ruby red. Intense, mature fruit aromas with rich well-structured berry fruit flavors. 9 / 33

Barbera d'Asti - Pico Maccario Lavignone With an intense purple color, this wine features a bouquet of plum and cherry with hints of baking spice. It has a super silky texture. 9 / 33

"Bere" - Fattoria Viticcio IGT Long and flavorful with dried herbs, black currant and beautifully rich texture. 9 / 33

Chianti Classico Riserva - Rocca Delle Macie

Ruby red, becoming garnet with age. Ample, intense and refined, with excellent variety of aromas. Warm, robust, elegant with a persistent aroma. 49

Pallagrello Nero - Alois

Pallagrello Nero is an ancient, rediscovered variety made popular by King Ferdinand IV. 100% from the extremely rare Pallagrello Nero grape. Aromatic profile characterized by red fruit and hints of tobacco. The wine is medium to full bodied on the palate with a beautiful silky texture and a long finish. 68

Casavecchia - Alois (known as "Trebullanum" in ancient Rome)

Historical varietal, which had disappeared until an enormous, ancient vine was rediscovered behind an old house - a "casa vecchia". Dry, oaky, with brambly red fruit notes on nose and palate. 68

Nowadays, even though there is still not much Casavecchia planted, all plantings are said to be cuttings from that one, original old tree behind the old house.

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House White Glass 6 / Mezzo-Litro Carafe (Half Liter) 15

Chardonnay "Berro" Pico Maccario 100% Chardonnay from Piedmont in northwestern Italy, this crisp white features bright nectarine and lemon with a hint of minerality. 7 / 27

Selbach "Incline" Riesling Sweet, rich citrus fruit while still being crisp with spice and apricot lingering in the background. 7 / 27

Greco Di Tufo - Villa Matilde Intense nose of white peach and apricots. Mellow complexity and a rich structured palate. 8 / 32

Prosecco - Terregaie The color is straw-yellow with a bouquet that is delicate and fruity. A smooth, dry wine which pairs well with mediterranean dishes. 8 / 30

APERITIVI

An aperitivo is a beverage Italians drink before a meal

S. Pellegrino Sanbitter 2
(non-alcoholic)

Prosecco Terregaie 8

Aperol 5
blend of bitter orange, gentian, rhubarb and an array of herbs & roots

Campari 5
mixture of herbs and bark

BIRRE

Moretti 3.75

Spotted Cow 3.75

Menabrea 4.75

BEVANDE

Espresso 2.5

Espresso Doppio 3.5

Cappuccino 3.5

Coffee or Tea 1.75

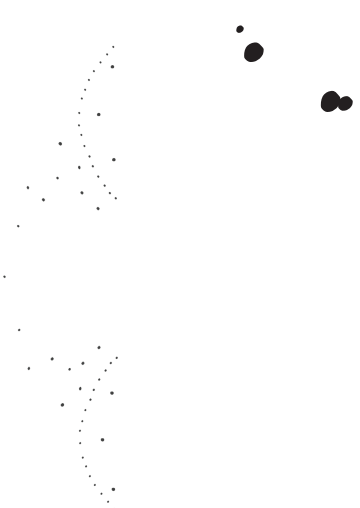
Iced Tea 1.75

Soda: Coke, Diet Coke, Sprite 1.75

S. Pellegrino Aranciata 2

S. Pellegrino Limonata 2

San Pellegrino Mineral Water 3.75



In 1998, the Italian government formally recognized Neapolitan pizza as a traditional food, worthy of preservation, and granted it D.O.C (Denominazione di Origine Controllata) status.

There are two associations which certify pizzerias as "authentic neapolitan". Cafe Porta Alba is one of about 50 in the US to have this seal of authenticity.