

CAFE PORTA ALBA



ANTIPASTI

Starters

AFFETTATI MISTI (*Sliced Meats*)

Prosciutto di Parma, soppressata and mortadella 15

Add burrata 6

Add mozzarella 4

Add marinated Cerignola olives 4

ANTIPASTO DI CASA Prosciutto di Parma, Parmigiano Reggiano, artichokes, olives, fontina, soppressata, mortadella 15

PARMA Prosciutto, Parmacotto, mozzarella, mixed greens, kalamata olives, cherry tomatoes 11

PROSCIUTTO E MOZZARELLA

Homemade mozzarella and Prosciutto di Parma 12

IMPEPATA DI COZZE A classic Neapolitan dish: steamed mussels in a tomato and white wine broth with black pepper, onion, garlic, and parsley 12

CAPRESE Fresh mozzarella, tomatoes, basil, extra-virgin olive oil, balsamic vinegar 8.5

FOCACCIA BREAD Sprinkled with sea salt and extra virgin olive oil 5

Add burrata 6

MARGHERITA Fresh mozzarella, crushed tomatoes, basil 10

MONTANARA A modern classic. Oven roasted tomato sauce and smoked buffalo mozzarella. Lightly flash-fired and cooked in the wood-burning oven 13

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

MARINARA Garlic, crushed tomatoes, oregano, basil 7.50

NAPOLETANA Fresh mozzarella, crushed tomatoes, anchovies, basil 11

ALIFANA Fresh mozzarella, crushed tomatoes, basil, artichokes, salame 12

VEGETARIANA Fresh mozzarella, tomato, artichokes, mushroom, olives, cherry tomatoes, basil 12

CALZONE FRITTO (*Fried calzones*)

COTTO Mozzarella, Italian ham, and fontina cheese served with a side salad 10

PIZZE BIANCHE (*No tomato sauce*)

BURRATA Burrata (mozzarella with a creamy filling), cherry tomatoes, oregano, garlic 13

RUSTICA Pancetta, balsamic caramelized onions, fresh mozzarella 12

ALLEGRA Stracchino cheese, truffle oil, mushrooms 12

PORTA ALBA Smoked buffalo milk mozzarella, arugula, lemon slices 13

CAMPAGNOLA (*Veggies*) Zucchini, eggplant, mushrooms, red peppers, stracchino cheese 14

PIZZE

MAIALINA Fresh mozzarella, basil, crushed tomatoes, salame, salsiccia, Parmacotto 13

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

CAPRICCIOSA Mushrooms, olives, fresh mozzarella, crushed tomatoes, Parmacotto, artichokes 13

MASSA Pepperoni, fresh mozzarella, crushed tomatoes 11

VOMERO Roasted peppers, soppressata, fresh mozzarella, crushed tomatoes, parmigiano 12.5

DIAVOLA Spicy salame, onions, fresh mozzarella, crushed tomatoes 12

BAMBINO (*for kids*) Fresh mozzarella and crushed tomatoes 6

MOZZA Mozzarella, parmigiano, cherry tomatoes, roasted peppers, mushrooms, and olives served with a side salad 10

VERONA Stracchino cheese, pancetta, and roasted peppers 12

ALPINA Walnut puree, fontina, mushrooms 12

PROSCIUTTO E RUCOLA Fresh mozzarella, prosciutto and arugula 12

QUATTRO FORMAGGI Fresh mozzarella, parmigiano, fontina, gorgonzola 12.5

INSALATE

Salads

EMILIANA Mixed greens with parmigiano shavings, extra-virgin olive oil, balsamic vinegar 7.5

COMPLETA Mixed greens, radicchio, tomatoes, artichokes, roasted peppers, mozzarella extra-virgin olive oil, balsamic vinegar 9

PROSCIUTTO Mixed greens topped with prosciutto, parmigiano shavings, and extra-virgin olive oil 8

GORGONZOLA Mixed greens, gorgonzola, walnuts, dried cranberries, extra-virgin olive oil, balsamic vinegar 7.5

ROA AN ARH< O? 9G

Mixed greens, radicchio, tomatoes, long stem artichokes, Parmigiano shavings, extra-virgin olive oil, balsamic vinegar 9

Add long stem artichokes to any salad 4

PASTE

RIGATONI AL POMODORO

San Marzano tomato and basil sauce with fresh mozzarella 9

RIGATONI ALLA DIAVOLA

Spicy cream sauce 9

PANINI

TRE FORMAGGI

Fontina, mozzarella, parmigiano, arugula 8.5

CAPRI

Mozzarella, basil, tomato 7.5

CLASSICO

Mozzarella, tomato, prosciutto di Parma 9

VINO ROSSO

Red Wine

HOUSE RED

Glass 6 / Mezzo-Litro Carafe (Half Liter) 18

PRIMITIVO - Matane

Zinfandel's cousin in Italy. A juicy, fruit-forward red, with crushed blackberry and floral character. Full and well-structured. 8 / 30

AGLIANICO - Villa Matilde

Aglianico is a black grape grown in the Campania and Basilicata regions of Italy. It was praised during the Roman empire by Titus Livius, and later coveted by Popes. 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

CANNONAU - Sardus Pater "Foras," Sardinia

This wine smells of ripe red fruit and sweet spices. The taste has a strong body and a good balance. Cannonau has triple the amount of antioxidants of other wines. 9 / 34

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

ROSSO PICENO ORGANIC TOLENUS -

Cantina Numa Blend of Montepulciano and Sangiovese grapes. Medium body, fruit forward 8/30

AMARONE VALPOLICELLA CLASSICO

DOCG - Farina Ripe blackberry aromas, with hints of raisin and spice. The palate shows black cherry, black pepper and prune notes. 53

VINO BIANCO

White Wine

HOUSE WHITE

Glass 6 / Mezzo-Litro Carafe (Half Liter) 18

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 / 28

SELBACH INCLINE RIESLING - Mosel

Sweet, rich citrus fruit while still being crisp with spice and apricot lingering in the background. 7 / 28

VERDICCHIO - Le Gemme Brunori

Dry, intense, full-bodied, exquisite finish. 8 / 32

VERMENTINO - Villa Solais Santadi

Notes of herbs, almond, lemon and minerals. 8 / 32

FIANO DI AVELLINO - Le Masciare

The most elegant of southern Italy's white wines. Bright golden yellow color. Delicate scent of tropical fruits and flowers. The palate is full, soft, fresh and clean with lively acidity. 9/33

VINO FRIZZANTE

Sparkling Wine

PROSECCO - Terre Gaie 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

GRAGNANO - Cantine Federiciane

(Naples' favorite pairing with pizza) 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. 8 / 30

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. Neapolitan pizza was recognized by the European Community as a S.T.G. (Specialità Tradizionale Garantita) in cooperation with the Ministry of Agricultural Policy. Italy has recently submitted the art of Neapolitan pizza making for inclusion in UNESCO's cultural heritage list.

BEVANDE

ESPRESSO 2.5

ESPRESSO DOPPIO 3.5

CAPPUCCINO 3.5

CAFFE' AMERICANO 2.5

TEA 1.75

ICED TEA 1.75

DIET COKE, SPRITE 1.75

COCA COLA IN
GLASS BOTTLE 2.25

SAN PELLEGRINO

ARANCIATA 2

SAN PELLEGRINO
LIMONATA 2

SAN BENEDETTO MINERAL
WATER 3.75

BIRRE

HOPALICIOUS -ALE-ASYLUM 4

WISCONSIN AMBER-CAPITAL

BREWERY 4

PERONI 4

STELLA 4



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PORTA
ALBA