

SPECIAL 3 COURSE

\$45 pre fixed menu | Monday & Tuesdays 5-9 pm

— STARTERS —

French Onion Soup

French Baguette Bread, Cheese Gratin, Chives

- or -

Farmer's Market Salad

Seasonal Greens and Fruits, Walnuts, Lemon Vinaigrette

— MAIN COURSES —

Vegetarian Risotto

Asparagus, Mushrooms, Yellow Zucchini, Truffle Oil, Parmesan Cheese

Rigatoni alla Vodka

Mild Spicy Italian Sausage, Red Bell Peppers, Green Peas,
Pink Vodka Cream Sauce, Parmesan

Vegetarian Risotto

Free-range Chicken Breast sautéed in Lemon, Capers, and White Wine

Lasagna Bolognese

House-made Lasagna with Ricotta Cheese and Meat Sauce

— DESSERT —

Tiramisu

Ice Cream

Vanilla or Sorbet

Important Notice to Our Valued Customers:

Some of our dishes are served with, or may contain, raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. If you have any food allergies or specific dietary concerns, please inform your server before placing your order to ensure your safety and utmost enjoyment. Your well-being is our top priority!

20% gratuity will be added for parties of 6 or more.

Portola Bistro reserves the right to refuse service to anyone.