portola
BISTRO

PORTOLA VALLEY / DINNER

ANTIPASTI
APPETIZERS

Bruschetta 16
Toasted French Baguette, Roma Tomato, Fresh Basil, Garlic, Olive Oil, Pistachio Pesto, Parmesan

Grilled Octopus 22
House Tomato and Pesto Sauce, Squid Ink Aioli

Crispy Calamari 19
Tartar Sauce, Lemon

Deviled Eggs 16
Truffle, Parmesan Chips

Classic Shrimp Cocktail 24
Jumbo Prawns, Cocktail Sauce

Filet Mignon Carpaccio 25
Olive Oil, Capers, Arugula, Anchovy Sauce, Shredded Parmesan

Ahi Tuna Tartare 23
Shallot, Avocado, Cucumber, Cilantro, Soy Sauce, Sesame Oil, Rice Vinegar, Sesame Seeds, Pickled Ginger, Wasabi Tobiko, Wontons

Crispy Artichoke 21
Fingerling Potato, Rosemary Aioli

Salmon Cakes 21
Three House-Made Salmon Cakes, Rémoulade Sauce, Frisée Salad

Cheese & Charcuterie Board 34
Cheese: Drunken Goat, Humboldt Fog, Manchego, Brie, Toma Truffle & Smoked Gouda, Charcuterie: Calabrese Salami, Hot Chorizo, Mild Coppa, Sopressata, Prosciutto & Pistachio Mortadella Served with preserves, beer mustard & olive tapenade

Royal Miyagi Oysters
Half Dozen 19 | Full Dozen 38 Green Apple Mignonette, Cocktail Sauce, Lemon Wedges

DAL FORNO
PIZZA

Gluten-Free Pizza +$8

Schiacciata 25
San Marzano Tomato Sauce, Aged 24-month Prosciutto di Parma, Burrata, Olive Oil, Arugula

Portobello 23
San Marzano Tomato Sauce, Portobello Mushrooms, Gorgonzola, Fior di Latte Mozzarella, Truffle Oil

Vegetarian 24
San Marzano Tomato Sauce, Mozzarella, Roasted Red Pepper, Grilled Eggplant, Zucchini, Pesto Sauce

Quattro Stagioni 26
San Marzano Tomato Sauce, Fior di Latte Mozzarella, Prosciutto di Parma, Artichokes, Cremini Mushrooms, Olives, Pesto Sauce

Margherita 22
San Marzano Tomato Sauce, Mozzarella, Basil

Apple, Fig, and Proscuitto 28
Fig Sauce, Brie Cheese, Green Apple, Prosciutto di Parma, Dried Fig, Basil, Balsamic Reduction

CONTORNI
SIDES / 9 EACH

Lightly Fried Brussels Sprouts

Blistered Shishito Peppers

Tavern Fries

Sautéed Asparagus

ZUPPE E INSALATE
SOUP & SALAD

Caesar Salad 14
Romaine Petite Lettuce, Shaved Parmesan, Croutons, Classic Caesar Dressing

Butter Lettuce Salad 16
Red Apple, Radish, Cherry Tomatoes, Candied Pecans, Feta Cheese, Mandarin segments, Green Goddess dressing

Caprese Salad 15
Sliced Tomato, Fresh Basil, Fresh Mozzarella, EVOO Pesto Sauce, Balsamic Reduction

Roasted Beet Salad 18
Sliced Red Beets, Mandarin Orange, Arugula, Strawberries, Pistachio, Goat Cheese, Cherry Dressing

Warm Napa Cabbage Salad 18
Sautéed Mushrooms, Bacon, Gorgonzola Cheese, Croutons, Red Wine Vinaigrette

French Onion Soup 14
French Baguette Bread, Cheese Gratin, Chives

Daily House Special Soup 15
Chef's Seasonal creation made with fresh local ingredients. Please ask your server for today's selection

ADD PROTEIN: Chicken $13 | Shrimp $15 | Salmon $18

SECONDI
MAIN COURSES

Char-Grilled Branzino 39.50
Whole Branzino, Braised Greens, Roasted Potatoes, Lemon Garlic Vinaigrette

Pan-Seared Salmon 36.95
Mashed Potato, Seasonal Succotash, Corn–saffron Cream

Roasted Half Chicken 36
Fingerling Potatoes, Asparagus & White Wine Lemon Rosemary Sauce

House Special Burger 28
Custom CAB patty, Truffle Cheese, Caramelized Onions, Dill Pickles, Lettuce, Tomato, Pretzel Bun, Truffle Aioli, Tavern Fries with Paprika Aioli

USDA Prime Rib 16oz 58
Available Friday & Saturday only

Beef Bourguignon 36.95
Red Wine Braised Prime Beef, Baby Carrots, Roasted Pearl Onions, Sautéed Mushrooms, Parmesan Duchess Potatoes

NewYork Steak 54
14 oz CAB, Mashed Potatoes, Asparagus, Baby Carrots, Pearl Onions, Black Truffle Butter & Demi-glace

Chicken Piccata 28
Chicken Breast, White Wine Lemon Caper Sauce, Seasonal Vegetables, Mashed Potatoes

PASTA
PASTA & RISOTTO

Gluten-Free Pasta +$8

Black Pepper Fettuccine 35
House-made fettuccine with bay scallops, rock shrimp, asparagus, sun-dried tomatoes, fresh basil, Parmigiano-Reggiano. and Calabrian chilli cream sauce

Penne Chicken Alfredo 27
Diced Chicken Breast, Broccoli, Sun-Dried Tomato

Steak Tagliatelle Marsala Cream Sauce 32
Diced Steak, Sun-Dried Tomato Cremini Mushrooms, Green Peas

Rigatoni alla Vodka 29.95
Mild Spicy Italian Sausage, Red Bell Peppers, Green Peas, Pink Vodka Cream Sauce, Parmesan

Lobster Ravioli 32
Brown Butter Sage Sauce, Parmesan Cheese

Seafood Linguine 31.95
Clams, Prawns, Mussels, Sliced Zucchini, Prawn Cream Sauce, Parmesan Cheese

Beef Lasagna 36
House-made lasagna layered with beef, tomato sauce, ricotta, mozzarella, & Parmigiano-Reggiano, finished with lightly fried basil, served with cheesy garlic bread

Vegetarian Risotto 27
Asparagus, Mushrooms, Yellow Zucchini, Truffle Oil, Parmesan Cheese

Slow-Braised Lamb Pappardelle Ragu 31.95
Sautéed Mushrooms, Olives, Parmesan Cheese

Pesto Potato Gnocchi 28
Cherry Tomato, Mushroom, Basil Pesto, Parmesan

EXECUTIVE CHEF & OWNER ALLEN ISIK

CHEF DE CUISINE WALDEMAR QUIRAN VARGAS

Important Notice to Our Valued Customers: A 4% Living Wage Surcharge will be added to all purchases in an effort to help sustain our business. A 20% gratuity will be added to all parties of six or more. Thank you for your support.

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

* Spice preference: None, Mild, or Hot