portola
BISTRO

PORTOLA VALLEY / LUNCH

ANTIPASTI

APPETIZERS

Bruschetta 16 Add Prosciutto +4
Toasted French Baguette Bread, 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 22
Jumbo Prawns, Cocktail Sauce

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

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

Crispy Artichoke 16
Fingerling Potato, Rosemary Aioli

DAL FORNO

PIZZA **Gluten-Free Pizza +$8**

Schiacciata 24
San Marzano Tomato Sauce, Aged 24mo Prosciutto di Parma, Burrata, Olive Oil, Arugula

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

Vegetarian 25
Neapolitan Tomato Sauce, Mozzarella, Roasted Red Pepper, Grilled Eggplant, Zucchini, Pesto Sauce

Quattro Stagioni 24
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 Prosciutto 28
Fig Sauce, Brie Cheese, Green Apple, Prosciutto di Parma, Dried Fig, Basil, Balsamic Reduction

CONTORNI

SIDES / 7 EACH

Crispy Applewood Smoked Bacon

Country Potatoes

Seasonal Fruit

Tavern Fries

Lightly Fried Brussels Sprouts

Sautéed Asparagus

Pork Sausage Links

Garlic Truffle French Fries

ZUPPE E INSALATE

SOUP & SALAD

Caesar Salad 13
Romaine Petite Lettuce, Shaved Parmesan, Croutons, Classic Caesar Dressing

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

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

Roasted Beet Salad 14
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 7 | 14
Classic French Baguette, Cheese Gratin, Fresh Chives

Daily House Special Soup 8 | 16
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

Vegetarian Risotto 23.95
Asparagus, Mushrooms, Yellow Zucchini, Truffle Oil, Parmesan Cheese

Pan-Seared Salmon 34.95
Mashed Potato, Seasonal Succotash, Corn-saffron Cream

Chicken Waffle 24.95
Southern Fried Chicken, Fluffy Waffle, Vanilla Custard, Maple Sauce, Seasonal Berries

Chicken Sandwich 22
Fried Chicken, Coleslaw, Dill Pickles, Chipotle Aioli, Pretzel Bun, Tavern Fries with Paprika Aioli

House Special Burger 22.95 Add Bacon +3
Custom CAB patty, Truffle Cheese, Caramelized Onions, Dill Pickles, Lettuce, Tomato, Pretzel Bun, Truffle Aioli. Served with Tavern Fries and Paprika Aioli.

Steak & Eggs 33
9oz Grilled Prime Ribeye Steak, Eggs, Country Potatoes, Crispy Bacon

Slow-Braised Lamb Pappardelle Ragu 29.95
Sautéed Mushrooms, Olives, Parmesan Cheese

Seafood Linguine 29.95
Clams, Prawns, Mussels, Sliced Zucchini, Prawn Cream Sauce, Parmesan Cheese

Rigatoni alla Vodka 28
Mild Spicy Italian Sausage, Red Bell Peppers, Green Peas, Pink Vodka Cream Sauce, Parmesan

Pancakes 17 Add bananas or nutella +1.50
Whipped Cream, Maple Syrup, Mixed Berries

Eggs Royale 28
Poached Eggs, House Cured Salmon, Chives, English Muffin, Hollandaise Cheese Sauce, Country Potatoes, Seasonal Fruits

BLTA 22 Add fried egg +2
Sourdough Bread, Applewood Smoked Bacon, Lettuce, Tomato, Avocado, Chipotle Aioli, French Fries

Avocado Toast 21.95
Toasted Whole Wheat Bread, House Cured Salmon, Avocado Spread, Cherry Tomatoes, Goat Cheese Crumble, Olive Oil, Sprinkled with Fresh Herbs, Country Potatoes, Seasonal Fruits

French Dip Sandwich 26.95
6oz Roasted Prime Rib, Ciabatta Bread, Cream of Horseradish Sauce, Caramelized Onions, Provolone Cheese, Au Jus Sauce, Tavern Fries, Paprika Aioli

Daily Special Gnocchi 26.95
Please ask your server for more information

Stuffed French Toast 18.95
Banana cream cheese filling, raspberry compote, whipped cream, maple syrup, seasonal berries.

Gluten-Free Pasta +$8

EXECUTIVE CHEF & OWNER ALLEN ISIK

CHEF DE CUISINE WALDEMAR QUIRAN VARGAS

Important Notice to Our Valued Customers: A 3% 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.