portola BISTRO

PORTOLA VALLEY / BRUNCH

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
Crispy Artichoke and Crispy Green Beans, Tartar Sauce, Cocktail 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

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
Gluten-free pasta +$8

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

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

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.

Slow-Braised Lamb Pappardelle Ragu 32
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

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 28

BRUNCH

BRUNCH SPECIALTIES

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

Pancakes 17
Add bananas or Nutella +1.50
Whipped Cream, Maple Syrup, Seasonal Berries

Steak & Eggs 32
9oz Grilled Prime Ribeye Steak, Crispy Bacon, Eggs, Country Potatoes

Eggs Royale 28
Poached Eggs, House Cured Salmon, Chives, English Muffin, House Special 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

Veggie Omelette 25
Add fried egg +3
Zucchini, Yellow Squash, Red Onion, Mushroom, Spinach, Mozzarella Cheese, Hash Browns, Seasonal Fruits

Italian Omelette 24.95
Mild Spicy Italian Sausage, Red Onion, Red Bell Pepper, Green Peas, Mozzarella Cheese, Hash Browns, Seasonal Fruits

Stuffed French Toast 18.95
Banana Cream Cheese Filling, Raspberry Compote, Whipped Cream, Maple Syrup, Seasonal Berries

French Crêpe 18
Fresh Berries, Banana, Whipped Cream, Honey, and Chocolate Drizzle

EXECUTIVE CHEF & OWNER ALLEN ISIK

CHEF DE CUISINE WALDEMAR QUIRAN VARGAS

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! A 3% living wage surcharge will be added to your bill to help support our team and sustain our business. A 20% gratuity will be applied to parties of six or more.