

PORTA VIA: TAKE AWAY

STARTERS

- Roasted Butternut Squash & Apple Soup, Polenta Croutons, Arugula Oil [\$12]
Potato & Porcini Mushroom Cream Soup, Black Garlic Purée, Crispy Thyme Potatoes [\$13]
Arugula Salad, Preserved Lemon, Shaved Fennel, Parmigiano, Lemon Vinaigrette [\$11]
Grilled Rhode Island Calamari, Garlic, Dried Chillies, Crispy Carrots [\$13]
Roasted Beet Salad, Radicchio, Radish, Local Apples, Pistachio, Pecorino, Balsamic Vinaigrette [\$14]
Mozzarella di Bufala, Shaved Brussels Sprouts, Toasted Walnuts, Crispy Onion, Lemon Dijon Vinaigrette [\$16]
Prosciutto di Parma, Local Apples, Radish, Arugula, Ligurian Olive Oil [\$18]
Formaggi Plate: Fontina, Tallegio, Pecorino Toscano, Crostini, Apple Butter [\$16]

PASTA

- Spaghetti alla Chitarra, Tomato Basil Sauce [\$11/\$22] Add Chicken Fricassee or Cinghiale Ragù [\$3/ \$6]
Squid Ink Spaghetti alla Chitarra, Shrimp, Calamari, Lobster, Spicy Tomato Sauce, Basil, Fresno Chili [\$18/ \$35]
Tagliatelle, Slow Roasted Lamb Leg Ragù, Sweet & Hot Peppers, Basil Pesto [\$15/ \$29]
Tajarin, Piedmontese Hand Cut Pasta, Veal Shoulder Ragù, Parmigiano [\$15/ \$29]
Potato Gnocchi, Roasted Forest Mushrooms, Chive, Garlic, Goat Cheese Fonduta [\$16/ \$31]
Casunsei, Pork Sausage Filled Pasta, Brown Butter, Sage, Parmigiano [\$15/ \$29]
Tortellini di Bologna, Fonduta, Rosemary Sauce, Pistachio [\$15/ \$29]
Lasagna Marchigiana, Veal Ragù, Fonduta, Red Wine Reduction [\$29]

MEAT AND FISH

- Grilled Mediterranean Bronzino, Roasted Fennel, Carrot Purée, Fennel Pollen Pesto [\$35]
Saltimbocca: Prosciutto-Wrapped Chicken, Creamy Polenta, Local Kale, Fresno Chili, Sage Reduction [\$28]
Grilled Magret of Duck, Grilled Local Apples, Onion Purée, Apple Mostarda, Grilled Radicchio [\$34]
Pan Roasted 8oz Prime NY Strip, Turnip Risotto, Roasted Forest Mushrooms, Toasted Hazelnuts, Red Wine Sauce [\$38]
Honey Red Wine Braised Beef Shortrib, Garlic Potato Purée, Glazed Carrots & Cipollini Onions, Jus [\$34]
Bistecca Alla Fiorentina, Grilled 24oz Prime T-Bone, Porcini Balsamic Butter, Roasted Cauliflower & Sweet Potatoes, Rosemary Oil [\$79]

SWEETS

- Vanilla Panna Cotta, Chamomile, Grilled Local Apple, Oat Crumble, Blackberry [\$9]
Honeycrisp Apple Crostata, Rosemary Whipped Cream, Caramel Sauce [\$9]
Gianduja Torta: Chocolate Cake with Chocolate Hazlenut Glaze, Chantilly [\$10]

SUGGESTED WINES

Dolcetto d'alba, Sandrone 2017	\$48.00
Venezia Giulia Pinot Grigio, Jermann 2017	\$50.00
Bolgheri Rosso, Michele Satta 2018	\$55.00
Collio Chardonnay, Gradis'ciutta 2017	\$60.00
Pinot Nero Riserva, Colterenzio "St. Daniel" 2016	\$72.00
Toscana Rosso, Monteverline 2017	\$150.00
Barbaresco, Cigliuti "Serraboella" 2015	\$152.00

HOUSE COCKTAILS

The full Cinghiale bar is available. Please ask if you would like us to mix up one of your favorites

Cinghiale: <i>Incredibly refreshing; offering Aperol liqueur, fresh orange juice, fresh basil & a splash of soda</i>	\$10
Bellini: <i>As a Bellini was intended: with lightly sparkling Prosecco & a splash of fresh peach purée</i>	\$10
Cosmopolita D'Oro: <i>White grapefruit & vodka finished with Cointreau, St. Germain, fresh lime & basil</i>	\$10
Negroni Bianca: <i>A lighter version of the classic – Malfy gin, Liguore Strega, Lillet Blanc & dry vermouth</i>	\$10
Cinghiale 75: <i>Hendrick's gin, prosecco, cucumber</i>	\$10