



Porta Via

Menu Prices — August 2, 2026

Restaurant & Food Industry Reports



US Fast Food Restaurant Market Research

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Brunch

ITEM	PRICE
Breakfast Burrito Œufs brouillés agrémentés de bacon croustillant, accompagnés d'une purée de haricots noirs, le tout enveloppé dans une s...	\$13.00
Huevos Rancheros Des tortillas croquantes accompagnées de deux œufs au plat, purée de haricots noirs et fromage cheddar, le tout rehaussé...	\$16.00
French Omelet Mushroom, herbs, and goat cheese roasted potatoes with baguette toast.	\$15.00
Grand Marnier French Toast Toast français cuit à la perfection, garni de fraises juteuses et saupoudré de sucre glace subtil.	\$14.00
Neapolitan Omelet Burrata, tomato, avocado, and herb olive roasted potatoes with baguette toast.	\$16.00

Appetizers

ITEM	PRICE
Fried Calamari Des morceaux de calmars tendres, enrobés d'une panure dorée et croustillante, servis avec une sauce cocktail maison.	\$17.00
House-Made Guacamole Vegan, gluten-free.	\$12.00
Vegan Soup of the Day and Gazpacho Savourez notre soupe végétalienne et sans gluten du jour, accompagnée d'un gazpacho rafraîchissant.	\$9.00
Sautéed Calamari Calamars tendres mijotés dans un bouillon de vin blanc à l'ail et tomates, accompagnés de crostinis à l'ail croustillant...	\$17.00
Burrata with Heirloom Tomato Une expérience sans gluten, mettant en valeur la crèmeuse burrata associée à des tomates anciennes colorées. Arrosée d'h...	\$17.00

Salads

ITEM	PRICE
Chopped Beet Salad Laitues biologiques finement coupées, betteraves, pois chiches, haricots verts et tomates s'associent à du féta crémeux....	\$14.00
The Porta Via Salad Laitue beurre, oignon doux de Maui, aneth frais et cerfeuil se mêlent à l'avocat crémeux et à la feta. Le tout est rehau...	\$14.00
Organic Kale and Quinoa Salad Gluten-free. Citrus segments, grilled red onion, pine nuts, oven-dried tomatoes, shaved parmigiano, and crispy leeks wit...	\$16.00
Cobb Salad Gluten-free. Organic chopped lettuces, grilled chicken, bacon, tomato, celery, avocado, egg, and blue cheese with red wi...	\$15.00
Caesar Salad Romaine lettuce, parmigiano, and spicy croutons with caesar dressing.	\$13.00
Chopped Tuscan Salad Gluten-free. Chopped iceberg, salami, mozzarella, tomato, red onion, garbanzo, olives, pepperoncini, and basil with red...	\$15.00
Arugula Salad Gluten-free. Baby organic arugula, thinly sliced mushrooms, and shaved parmigiano with citronette.	\$13.00

House Specialties

ITEM	PRICE
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Grilled Ōra King Salmon	\$29.00
Gluten-free. Sustainably raised in New Zealand. Organic market vegetables organic brown rice.	
Orange Ginger Chicken Stir Fry	\$25.00
Poulet ou tofu sauté avec des légumes asiatiques authentiques, accompagné de riz brun biologique.	
Chicken Paillard	\$29.00
Gluten-free. Grilled boneless and skinless chicken breast, organic market vegetables, and organic brown rice with lemon...	
Grass Fed Filet Mignon	\$42.00
French fries and broccolini with green peppercorn sauce.	
Branzino	\$34.00
Branzino délicatement grillé avec du romarin, une pincée de sel de mer, du poivre et de l'huile d'olive extra-vierge. Ac...	
Bistro Burger	\$19.00
Ground chuck and brisket, jalapeño jack cheese, lettuce, and tomato on Puritan vegan bun with french fries.	
Brick-Pressed Roasted Chicken	\$32.00
Accompagné de chou frisé noir sauté et de carottes, le tout enrobé d'une sauce parfumée au romarin et aux agrumes.	
Grilled Skirt Steak	\$42.00
Dry rub marinated. Organic market vegetables and french fries.	
‘Impossible’ Burger	\$18.00
Burger végétalien à base de plantes servi sur un pain Puritan végétalien, garni de laitue croquante, de tranches de toma...	
Parmigiano Crusted Halibut	\$38.00
Halibut en croûte de Parmigiano, accompagné d'asperges grillées et nappé d'une sauce beurre blanc.	
Pan Roasted Striped Bass	\$32.00
Accompagné de haricots verts Blue Lake et de riz brun biologique, le bar rayé est rehaussé d'une sauce à la moutarde à g...	
Prime French Cut Pork Chop	\$38.00
Fines herbes sautées avec chou noir et carottes, rehaussées d'un pollen de fenouil et nappées d'une sauce au Grand Marni...	
Sandwiches	
ITEM	PRICE
Tuna Salad Sandwich	\$16.00
Sandwich au thon: un mélange onctueux de thon albacore, rehaussé d'une mayonnaise au citron, complété par des tranches d...	
Neapolitan Sandwich	\$18.00
Tomates mûries à la vigne, burrata fraîche, basilic, et huile d'olive aux herbes.	
Pastas	
ITEM	PRICE
Rigatoni Bolognese	\$25.00
Beef ragu and parmigiano.	
Spaghetti	\$19.00
Spaghetti enveloppé dans une sauce tomate fraîchement mijotée et parfumée de basilic, rehaussé de parmesan râpé.	
Spinach and Ricotta Ravioli	\$23.00
Ravioli garnis d’une sauce au champagne, accompagné de petits pois frais et de tomates séchées au four.	
Impossible Bolognese	\$25.00
Vegan, gluten-free. Zucchini noodles and vegan plant based ragu.	
Butternut Squash Tortellini	\$24.00
Tortellinis farcis à la courge musquée, baignés dans une sauce crémeuse au vin blanc et sauge. Garnis de fines lanières...	
Orecchiette Primavera	\$22.00
Light pesto cream sauce.	

ITEM	PRICE
Zucchini Noodles with Shrimp Gluten-free. Broccolini, cherry tomato, and chili flakes with roasted garlic olive oil.	\$28.00

Sides

ITEM	PRICE
Sweet Potato Fries	\$7.00
French Fries false	\$7.00
Asparagus false	\$9.00
Roasted Brussels Sprouts	\$9.00
Chef’s Vegetable Medley false	\$9.00
Black Kale false	\$9.00
Spinach false	\$9.00
Broccolini	\$9.00
Carrots false	\$9.00
Blue Lake Green Beans false	\$9.00
Cauliflower	\$9.00
Organic Brown Rice false	\$7.00
Organic Quinoa false	\$7.00

Appetizers

ITEM	PRICE
Fried Calamari House made cocktail sauce.	\$18.00
Burrata with Heirloom Tomato Fausse mozzarella di bufflonne placée sur des tomates anciennes savoureuses, arrosées d'huile d'olive extra vierge. Un s...	\$20.00
Gazpacho Soup Une soupe froide rafraîchissante garnie de morceaux crémeux d'avocat.	\$10.00
Sautéed Calamari Calamars sautés dans un bouillon de vin blanc à l'ail avec tomates, accompagnés de crostini parfumés à l'ail.	\$18.00
House-Made Guacamole Avocats écrasés à la main, relevés d'une pointe de lime et de coriandre fraîche, servis avec des tortillas croustillante...	\$12.00

Salads

ITEM	PRICE
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Chopped Beet Salad	\$17.00
Gluten-free. Organic chopped lettuces, beets, garbanzo beans, green beans, tomato, and feta with champagne shallot vinaigrette.	
Organic Kale and Quinoa Salad	\$18.00
Feuilles de chou frisé biologique et quinoa, accompagnés de quartiers d'agrumes, oignons rouges grillés, pignons, tomate...	
Cobb Salad	\$19.00
Un mélange de laitues biologiques coupées, accompagnées de poulet grillé, bacon croustillant, tomates fraîches, céleri,...	
The Porta Via Salad	\$17.00
Feuilles de laitue beurre croquantes agrémentées d'oignon sucré de Maui, d'aneth frais, de cerfeuil, de morceaux d'avoca...	
Caesar Salad	\$16.00
Feuilles de romaine croquantes, parmigiano râpé et croûtons épicés, le tout nappé de notre sauce caesar maison.	
Chopped Tuscan Salad	\$19.00
Gluten-free. Chopped iceberg, salami, mozzarella, tomato, red onion, garbanzo, olives, pepperoncini, and basil with red...	
Arugula Salad	\$16.00
Feuilles d'arugula bio, champignons coupés finement et parmesan râpé, le tout arrosé d'une vinaigrette citronnée.	

House Specialties

ITEM	PRICE
Grilled Ōra King Salmon	\$34.00
Gluten-free. Sustainably raised in New Zealand. Organic market vegetables organic brown rice.	
Chicken Paillard	\$30.00
Gluten-free. Grilled boneless and skinless chicken breast, organic market vegetables, and organic brown rice with lemon...	
Branzino	\$34.00
Filet de branzino, parfaitement grillé avec du romarin frais, une touche de sel de mer, du poivre noir et un filet d'hui...	
Parmigiano Crusted Halibut	\$38.00
Halibut en croûte de Parmigiano, accompagné d'asperges grillées et de beurre blanc. Gluten-free.	
Grilled Skirt Steak	\$34.00
Steak de flanc grillé mariné avec un mélange d'épices maison. Accompagné de légumes biologiques du marché et de frites c...	
Orange Ginger Chicken Stir Fry	\$27.00
Choice of chicken or tofu with traditional Asian vegetables and organic brown rice.	
Brick-Pressed Roasted Chicken	\$34.00
Sautéed black kale and carrots with rosemary citrus sauce.	
Grass Fed Filet Mignon	\$55.00
Savoureux filet mignon nourri à l'herbe, accompagné de frites croustillantes et de tendres brocolini, le tout relevé pa...	
Bistro Burger	\$20.00
Deux viandes savoureuses, le bœuf et la poitrine, forment un burger garni de fromage jalapeño jack, de laitue croustilla...	
Prime French Cut Pork Chop	\$38.00
Sautéed black kale and carrots, fennel pollen, and grand marnier sauce.	
‘Impossible’ Burger	\$20.00
Faux-burger entièrement végétal, garni de laitue croquante, de tomate juteuse et de tartinae d'avocat. Le tout servi su...	

Pastas

ITEM	PRICE
Rigatoni Bolognese	\$28.00
Beef ragu and parmigiano.	
Spaghetti	\$22.00
Fresh tomato basil sauce and parmigiano.	

ITEM	PRICE
Spinach and Ricotta Ravioli Petits pois et tomates séchées au four, nappés d'une sauce au champagne.	\$25.00
Zucchini Noodles with Shrimp Gluten-free. Broccolini, cherry tomato, and chili flakes with roasted garlic olive oil.	\$28.00
Butternut Squash Tortellini Ricotta. Julienne mustard greens and white wine sage cream sauce.	\$24.00
Orecchiette Primavera Des petites pâtes en forme d'oreilles baignées dans une sauce au pesto subtilement crémeuse.	\$23.00
Impossible Bolognese Zoodles de courgettes accompagnées d'un ragoût végétal à base de plantes. Parfait pour les amateurs de plats sans gluten...	\$28.00

Sandwiches

ITEM	PRICE
Tuna Salad Sandwich À la fois frais et savoureux, ce sandwich marie du thon albacore blanc avec une mayonnaise citronnée, agrémenté de tranc...	\$16.00
Neapolitan Sandwich Tomates mûries à la vigne, burrata crémeuse, basilic frais et huile d'olive infusée aux herbes.	\$18.00

Sides

ITEM	PRICE
French Fries faux	\$8.00
Carrots	\$9.00
Sweet Potato Fries Tranches de patate douce coupées à la main, frites à la perfection pour une texture croustillante à l'extérieur et moell...	\$7.00
Broccolini	\$9.00
Blue Lake Green Beans	\$9.00
Asparagus false	\$9.00
Chef’s Vegetable Medley Un mélange coloré de légumes de saison, légèrement rôtis pour faire ressortir leur douceur naturelle. Asperges croquante...	\$9.00
Cauliflower false	\$9.00
Spinach false	\$9.00
Black Kale	\$9.00
Organic Brown Rice Un mélange de riz brun bio, cuit à la vapeur pour conserver sa texture moelleuse et sa légère croquance. Chaque grain ap...	\$8.00
Organic Quinoa	\$8.00

Dessert

ITEM	PRICE
Organic Berries with Whipped Cream Un mélange de baies biologiques fraîches accompagnées d'une crème fouettée maison.	\$12.00

ITEM	PRICE
Tiramisu	\$12.00
Old Fashioned Chocolate Cake Un classique revisité, ce gâteau au chocolat est accompagné d'une généreuse boule de crème glacée à la vanille.	\$12.00
Torta della Nonna Crème pâtissière délicatement nichée sur un fond de pâte sablée, parsemée de pignons et d'amandes.	\$12.00
Appetizers	
ITEM	PRICE
Guacamole	\$16.00
Burrata and Tomato	\$20.00
Fried Calamari	\$18.00
Sauteed Calamari	\$18.00
Entrees	
ITEM	PRICE
Veal Saltimbocca Veal Scallopini with Prosciutto, Sage, Roasted White Wine Lemon Sauce, Sautéed Organic Spinach, Roasted Potatoes	\$45.00
Pasta	
ITEM	PRICE
Fusilli alla Burina with Spicy Chicken Sausage Romenesco Tomatoes, Peas, Basil, Light White Wine Sauce, Pecorino Romano	\$28.00
Appetizers & Salads	
ITEM	PRICE
Gazpacho	\$13.00
Chopped Southwestern Salad Organic Romaine Hearts, Roasted Corn, Black Beans, Cherry Tomato, Roasted Red Bell Pepper, Grilled Red Onion, Mango, Avo...	\$22.00
Cauliflower Soup Vegan	\$13.00
Dessert	
ITEM	PRICE
Berries and Whipped Cream	\$15.00
Black Out Dark Chocolate Cake Dark Chocolate Layer Cake, Chocolate Cream Covered with a Chocolate Glaze	\$15.00
Cheese Cake Baked Golden & Crustless with Strawberry Sauce	\$15.00
Key Lime Pie	\$15.00

Kids

ITEM	PRICE
Kids Pasta	\$12.00
Kids Bolognese	\$13.00

Sides

ITEM	PRICE
Pommes frites	\$8.00
Sweet Pot. Fries	\$8.00
Brown Rice	\$9.00
Broccoli	\$9.00
Side Avocado	\$5.00
Green Beans	\$9.00
Spinach	\$9.00
Mix Veg.	\$9.00
Garlic Bread	\$9.00
Carrots	\$9.00
Oven Dried Tom.	\$8.00
Side Shrimp	\$12.00
Quinoa	\$8.00
Mushrooms	\$9.00
Broccolini	\$9.00
Snap Peas	\$9.00
Asparagus	\$9.00
Black Kale	\$9.00
Sliced Jalapeno	\$4.00
Large Potato Chips	\$10.00

Pastas

ITEM	PRICE
Rigatoni Spicy Vodka Pink Sauce Roasted shallots, tomato, touch of cream and Parmigiano	\$25.00
Zucchini Noodles with Shrimp Zucchini noodles with shrimp, cherry tomato, broccolini, chili flakes and roasted garlic olive oil	\$30.00
Rigatoni Bolognese Beef and veal ragu with parmigiano	\$29.00
Butternut Squash Tortellini Butternut squash and ricotta. Julienne mustard greens and butter sage sauce.	\$29.00

ITEM	PRICE
Spaghetti House made tomato basil sauce and parmigiano.	\$24.00
Spinach and Ricotta Ravioli english peas and oven dried tomato. light pink sauce	\$28.00
Zucchini Pasta no Shrimp	\$23.00

House Specialties

ITEM	PRICE
Orange Ginger Chicken Stir Fry White meat chicken breast with traditional vegetables and organic brown rice.	\$30.00
Brick Pressed Roasted Chicken Sautéed black kale and carrots. rosemary citrus sauce	\$36.00
Chicken Paillard Boneless, skinless chicken breast. Pounded flat. Market vegetables and organic brown rice. lemon caper sauce	\$32.00
Grilled Branzino Grilled branzino with organic brown rice and asparagus.	\$39.00
Grilled Ora King Salmon Sustainably raised in New Zealand. Organic Brown Rice & market vegetables	\$40.00
Filet Mignon Grass fed filet mignon, organic market vegetables and French fries. green peppercorn sauce	\$55.00
Tofu Stir Fry	\$30.00
Dry Rub Marinated Skirt Steak dry rub marinated skirt steak. organic market vegetables and French fries.	\$42.00
Parmigiano Crusted Alaskan Halibut Parmigiano Crusted Alaskan Halibut, grilled asparagus. Burre blanc sauce.	\$45.00
Pan Roasted Striped Bass blue lake green beans, organic short-grain brown rice whole-grain mustard sauce	\$36.00
Prime French Cut Pork Chop Prime French Cut Pork Chop. Sauteed black kale and carrots. Grand marnier sauce	\$38.00

Sandwiches

ITEM	PRICE
Bistro Burger Beef and Brisket burger with Tillamook Cheddar cheese, lettuce and tomato. served with fries	\$25.00
Tuna Salad Sandwich Tuna Salad, lettuce and tomato on seeded sourdough. served with chips	\$22.00
Neapolitan Sandwich Vine ripened tomato, fresh burrata, basil, olive oil, salt & pepper. on ciabatta served with chips.	\$22.00
Vegan Burger Vegan patty, lettuce and tomato. avocado, jalapeno-cilantro sauce. vegan potato bun. served with fries.	\$25.00

Salads

ITEM	PRICE
Porta Via Salad Butter Lettuce, sweet Maui onion, dill, chervil, avocado & feta. Champagne Shallot Vinaigrette	\$20.00

ITEM	PRICE
Chopped Tuscan Salad Chopped iceberg. Geona salami, tomato, red onion, pepperoncini, garbanzo, peas, olives, basil & mozzarella. red wine vi...	\$20.00
Cobb Salad	\$23.00
Organic Kale and Quinoa Salad Chopped Tuscan kale, organic quinoa, grilled red onion, pine nuts, citrus segments, crispy leeks, shaved parmigiano. Ho...	\$22.00
Caesar Salad	\$18.00
Chopped Beet Salad Chopped Organic Lettuces, beets, tomato, garbanzo, green beans and feta. Champagne shallot vinaigrette.	\$18.00
Arugula Salad Organic Arugula with thinly shaved mushroom and parmigiano. lemon vinaigrette	\$16.00
Scoop Tuna	\$6.00

Breakfast Sides

ITEM	PRICE
Side 2 Eggs	\$9.00
Side 2 Eggs (Breakfast Sides)	\$8.00
Breakfast Potatoes	\$7.00
Side Toast (Breakfast Sides)	\$4.00
One Egg	\$4.50
Cream Cheese	\$3.50
Plain Bagel	\$6.00
Side Black Beans	\$6.00
Chicken Sausage	\$8.00
Turkey Bacon	\$8.00
Side Smoked Salmon	\$15.00

Breakfast

ITEM	PRICE
Neapolitan Omelet burrata, tomato, avocado & pesto olive oil. roasted potatoes & baguette toast	\$20.00
Plain Griddle Cakes	\$17.00
Eggs Scrambled with Smoked Salmon cream cheese & chives. roasted potatoes and baguette toast	\$22.00
Huevos Rancheros two eggs over easy, black bean puree, crispy tortillas, ranchero salsa, cheddar cheese & avocado	\$17.00
Breakfast Burrito scrambled eggs, bacon, black bean puree, cheddar cheese & ranchero salsa	\$18.00
PV Scramble Egg Whites Scrambled Very Well Done, onions, mushrooms, tomato, basil & baguette toast.	\$16.00
Tomato Basil EW Omelet Potatoes & Baguette Toast	\$17.00

ITEM	PRICE
Greek Frittata asparagus, tomato, black olives, French feta, mixed greens & baguette toast	\$17.00
The Village Egg Sand over easy egg, bacon, melted cheddar, avocado & tomato on baguette. mixed greens	\$18.00
Smoked Salmon Plate toasted bagel, cream cheese, tomato, onion, capers & lemon	\$22.00
Blueberry Griddle Cakes	\$16.00
Chocolate Chip Griddle Cakes	\$16.00
2 + 2 + 2 choice of 2 griddle cakes, 2 eggs any style & breakfast meat	\$18.00
The Canon Sandwich	\$18.00
French Omelet mushroom, herbs & goat cheese. roasted potatoes & baguette toast	\$18.00
American Breakfast two eggs any style, roasted potatoes. choice of chicken sausage or applewood smoked bacon. baguette toast	\$17.00
Side Toast	\$4.00
Bagel and Cream Chz	\$8.00

Breakfast Sides

ITEM	PRICE
Turkey Bacon	\$8.00
Side Toast (Breakfast Sides)	\$4.00
Breakfast Potatoes	\$7.00
Cream Cheese	\$3.50
Chicken Sausage	\$8.00
Prosciutto di Parma	\$7.00
Side 2 Eggs	\$8.00
Side Smoked Salmon	\$15.00
Plain Bagel	\$6.00
One Egg	\$4.50
Side 2 Eggs (Breakfast Sides)	\$9.00
Side Black Beans	\$6.00

Breakfast

ITEM	PRICE
Chocolate Chip Griddle Cakes	\$16.00
Plain Griddle Cakes	\$17.00
Smoked Salmon Plate toasted bagel, cream cheese, tomato, onion, capers & lemon	\$22.00

ITEM	PRICE
Neapolitan Omelet burrata, tomato, avocado & pesto olive oil. roasted potatoes & baguette toast	\$20.00
Huevos Rancheros two eggs over easy, black bean puree, crispy tortillas, ranchero salsa, cheddar cheese & avocado	\$17.00
PV Scramble Egg Whites Scrambled Very Well Done, onions, mushrooms, tomato, basil & baguette toast.	\$16.00
Tomato Basil EW Omelet Potatoes & Baguette Toast	\$17.00
Greek Frittata asparagus, tomato, black olives, French feta, mixed greens & baguette toast	\$17.00
Eggs Scrambled with Smoked Salmon cream cheese & chives. roasted potatoes and baguette toast	\$22.00
Breakfast Burrito scrambled eggs, bacon, black bean puree, cheddar cheese & ranchero salsa	\$18.00
Blueberry Griddle Cakes	\$16.00
The Village Egg Sand over easy egg, bacon, melted cheddar, avocado & tomato on baguette. mixed greens	\$18.00
2 + 2 + 2 choice of 2 griddle cakes, 2 eggs any style & breakfast meat	\$18.00
American Breakfast two eggs any style, roasted potatoes. choice of chicken sausage or applewood smoked bacon. baguette toast	\$17.00
The Canon Sandwich	\$18.00
French Omelet mushroom, herbs & goat cheese. roasted potatoes & baguette toast	\$18.00
Side Toast	\$4.00
Bagel and Cream Chz	\$8.00