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Porta Via

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Menu Prices — October 24, 2026

Porta Via menu with prices in United States, updated November 2021: 223 items across 14 categories, prices from $3.50 to $55.00.

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Porta Via Menu with Prices (United States)

Porta Via menu with prices in United States, updated November 2021: 223 items across 14 categories, prices from $3.50 to $55.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/porta-via

Menu categories: Brunch · Appetizers · Salads · House Specialties · Sandwiches · Pastas · Sides · Dessert · Entrees · Pasta · Appetizers & Salads · Kids · Breakfast Sides · Breakfast

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**

ITEM	PRICE
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
Grilled Ōra King Salmon Gluten-free. Sustainably raised in New Zealand. Organic market vegetables organic brown rice.	**$29.00**
Orange Ginger Chicken Stir Fry Poulet ou tofu sauté avec des légumes asiatiques authentiques, accompagné de riz brun biologique.	**$25.00**
Chicken Paillard Gluten-free. Grilled boneless and skinless chicken breast, organic market vegetables, and organic brown rice with lemon...	**$29.00**
Grass Fed Filet Mignon French fries and broccolini with green peppercorn sauce.	**$42.00**
Branzino Branzino délicatement grillé avec du romarin, une pincée de sel de mer, du poivre et de l'huile d'olive extra-vierge. Ac...	**$34.00**
Bistro Burger Ground chuck and brisket, jalapeño jack cheese, lettuce, and tomato on Puritan vegan bun with french fries.	**$19.00**
Brick-Pressed Roasted Chicken Accompagné de chou frisé noir sauté et de carottes, le tout enrobé d'une sauce parfumée au romarin et aux agrumes.	**$32.00**
Grilled Skirt Steak Dry rub marinated. Organic market vegetables and french fries.	**$42.00**
‘Impossible’ Burger Burger végétalien à base de plantes servi sur un pain Puritan végétalien, garni de laitue croquante, de tranches de toma...	**$18.00**
Parmigiano Crusted Halibut Halibut en croûte de Parmigiano, accompagné d'asperges grillées et nappé d'une sauce beurre blanc.	**$38.00**
Pan Roasted Striped Bass Accompagné de haricots verts Blue Lake et de riz brun biologique, le bar rayé est rehaussé d'une sauce à la moutarde à g...	**$32.00**
Prime French Cut Pork Chop Fines herbes sautées avec chou noir et carottes, rehaussées d'un pollen de fenouil et nappées d'une sauce au Grand Marni...	**$38.00**

Sandwiches

ITEM	PRICE
Tuna Salad Sandwich Sandwich au thon: un mélange onctueux de thon albacore, rehaussé d'une mayonnaise au citron, complété par des tranches d...	**$16.00**
Neapolitan Sandwich Tomates mûries à la vigne, burrata fraîche, basilic, et huile d'olive aux herbes.	**$18.00**

Pastas

ITEM	PRICE
Rigatoni Bolognese Beef ragu and parmigiano.	**$25.00**
Spaghetti Spaghetti enveloppé dans une sauce tomate fraîchement mijotée et parfumée de basilic, rehaussé de parmesan râpé.	**$19.00**

ITEM	PRICE
Spinach and Ricotta Ravioli Ravioli garnis d’une sauce au champagne, accompagné de petits pois frais et de tomates séchées au four.	**$23.00**
Impossible Bolognese Vegan, gluten-free. Zucchini noodles and vegan plant based ragu.	**$25.00**
Butternut Squash Tortellini Tortellinis farcis à la courge musquée, baignés dans une sauce crémeuse au vin blanc et sauge. Garnis de fines lanières...	**$24.00**
Orecchiette Primavera Light pesto cream sauce.	**$22.00**
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	**$7.00**
Asparagus	**$9.00**
Roasted Brussels Sprouts	**$9.00**
Chef’s Vegetable Medley	**$9.00**
Black Kale	**$9.00**
Spinach	**$9.00**
Broccolini	**$9.00**
Carrots	**$9.00**
Blue Lake Green Beans	**$9.00**
Cauliflower	**$9.00**
Organic Brown Rice	**$7.00**
Organic Quinoa	**$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
Chopped Beet Salad Gluten-free. Organic chopped lettuces, beets, garbanzo beans, green beans, tomato, and feta with champagne shallot vinai...	**$17.00**
Organic Kale and Quinoa Salad Feuilles de chou frisé biologique et quinoa, accompagnés de quartiers d'agrumes, oignons rouges grillés, pignons, tomate...	**$18.00**
Cobb Salad Un mélange de laitues biologiques coupées, accompagnées de poulet grillé, bacon croustillant, tomates fraîches, céleri,...	**$19.00**
The Porta Via Salad Feuilles de laitue beurre croquantes agrémentées d'oignon sucré de Maui, d'aneth frais, de cerfeuil, de morceaux d'avoca...	**$17.00**
Caesar Salad Feuilles de romaine croquantes, parmigiano râpé et croûtons épicés, le tout nappé de notre sauce caesar maison.	**$16.00**
Chopped Tuscan Salad Gluten-free. Chopped iceberg, salami, mozzarella, tomato, red onion, garbanzo, olives, pepperoncini, and basil with red...	**$19.00**
Arugula Salad Feuilles d'arugula bio, champignons coupés finement et parmesan râpé, le tout arrosé d'une vinaigrette citronnée.	**$16.00**

House Specialties

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

Pastas

ITEM	PRICE
Rigatoni Bolognese Beef ragu and parmigiano.	**$28.00**

ITEM	PRICE
Spaghetti Fresh tomato basil sauce and parmigiano.	**$22.00**
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	**$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	**$9.00**
Spinach	**$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**