

## This & That

- The Bread Board** Sliced, grilled focaccia served with extra virgin olive oil, balsamic vinegar and white Tuscan bean spread **8**
- Tomato Basil Soup** Housemade traditional tomato basil **5** Add a cup to any salad/panini **3**
- Baked Brie** French brie with fig jam, shaved apples, pecans and port reduction **12**
- The Cheese Board** Selection of four artisan cheeses served with fresh fruit and crostini **17**
- Antipasto Board** Pesto-marinated mozzarella and grape tomatoes, roasted red peppers, artichoke hearts, Marcona almonds and crostini with prosciutto or wild lox salmon **14**

## Bruschetta

Choose 4 of the following selections **17** gluten free bread\* +2.5

Dried Fig, Pistachio, Chevre & Honey	Tuscan White Bean & Sun-dried Tomatoes	Prosciutto with Brie & Fig Jam
Artichoke Tapenade with Feta	Blue Cheese, Walnut & Honey	Fresh Mozzarella, Tomato & Basil
Brie with Apples	Smoked Salmon, Cucumber & Marinated Onions	Salami & Housemade Pesto

## Salads

Add: wild lox salmon **5** / natural grilled chicken **5** / avocado **2.5**

- Beet and Chevre** Northwest beets, mixed greens, Marcona almonds, Chevre, red onion with orange poppy vinaigrette **12**
- Chicken and Quinoa** Roasted butternut squash, quinoa, all natural julienned chicken, Marcona almonds, cranberries, mixed greens, Italian Pecorino with champagne vinaigrette **14**
- Hazelnut Spinach** Fresh spinach with toasted hazelnuts, gorgonzola, shaved apples, red onions drizzled with warm apple-bacon vinaigrette **12**
- Lemony Caesar** Light version of the classic with shaved Parmigiano Reggiano **9**
- Tarragon Chicken** Our creamy chicken salad with apples, pecans and grapes served on a bed of mixed greens with balsamic vinaigrette **14**
- Albacore Tuna** Albacore tuna with olive oil, capers, sun-dried tomato and olives served on a bed of fresh vegetables and romaine with lemony vinaigrette **12**
- The Junie** Crisp romaine, dates, pine nuts, golden raisins, cranberries, red onions and goat cheese with orange poppy vinaigrette **13**
- Blue Farm** Mixed greens, Italian gorgonzola, dates, toasted walnuts, pears with balsamic vinaigrette **12**

## Panini

Served grilled with your choice of portello slaw or sea salt chips

- Chicken Sausage** Hood River apple butter, caramelized onions, spinach, provolone cheese and all natural chicken sausage **13**
- Turkey & Bacon** All natural turkey, bacon, avocado, house-made tomato jam, provolone and mixed greens **14**
- Grown-up Grilled Cheese** Melted Gruyere and fontina with sage and white truffle oil **12**
- Mediterranean** Roasted peppers, artichoke hearts, roma tomatoes, shaved onions, feta cheese and kalamata olive tapenade **12.5**
- Chicken and Brie** All natural chicken breast, French brie, pecans and tart cherry jam **12.5**
- Meatball** Classic Italian meatballs, provolone, spiced tomato sauce, wine reduction & fresh basil **12**
- Italian Sausage** Italian sausage with roasted peppers, red onions, fresh basil, fontina and roasted garlic spread **13**

## Seasonal & More

- Seasonal Ravioli** Ask your server for our current selection
- Classic Italian Meatballs** Italian meatballs in our house made Pomodoro sauce and wine reduction, served with grilled focaccia **10**
- Mac & Cheese** Our classic topped with Parmigiano Reggiano & bacon **7.5**

Ask for our housemade list of desserts including Chocolate Souffle!  
(25 minute order)

Several of our selections can be made gluten free with slight modifications

\*Please note that our kitchen is not completely gluten free

**Portello  
Pick Two Lunch Special**

Any 1/2 Salad  
or  
Any 1/2 Panini  
or  
Cup of Soup

Every Wednesday through Friday  
12:00pm - 4:00pm

**13**

**Portello Kids Menu**

Milk or Apple Juice

Grilled Cheese Sandwich  
or  
Focaccia Pizza

Served with Fruit

Vanilla Ice Cream  
with Chocolate Sauce

**7**

**portello tour**

High bar tables crafted from 65 year old Douglas Fir wood salvaged from large cherry barrels in the Willamette Valley

Reclaimed brick utilized from a turn of the century Portland building

Metal art, original signage and custom made wine rack bases by local artist Andrew Wachs

Revolving art and photography exhibit by local artists

Visa, Mastercard & American Express accepted  
No personal checks please

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Find us on facebook!



Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Gratuity of 18% will be automatically included  
for groups of 8 or more

Bringing in your own Dessert or Wine?  
Ask your server for our corkage and dessert charges