

THIS & THAT

The Bread Board	Sliced, grilled focaccia bread served with extra virgin olive oil, balsamic vinegar and white tuscan bean spread	6
Portello Tomato Basil Soup	Housemade traditional tomato basil	5
	Add a cup to any salad/panini	3
Classic Italian Meatballs	Italian meatballs in our housemade pomodoro sauce and wine reduction, served with grilled focaccia	8.5
Baked Brie	French brie with fig jam, shaved apples, pecans and port reduction	10
Mac & Cheese	Our classic topped with Parmigiano Reggiano and bacon	7.5
The Cheese Board	Selection of four artisan cheeses served with fresh fruit and crostini	14
Antipasto Board	Pesto-marinated mozzarella and grape tomatoes, roasted red peppers, artichoke hearts, marcona almonds and crostini with prosciutto or smoked salmon	12

BRUSCHETTA Choose 4 of the following selections: 12

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

SALADS Add the following to any salad/panini wild lox salmon 4.5 natural grilled chicken 3.5 italian sausage 3 all natural turkey 3 salami 2.5 avocado 1.5

Beet and Chevre	Northwest beets, mixed greens, Marcona almonds, fresh chevre and red onion in our orange poppy seed vinaigrette	8.5
Chicken and Quinoa	Roasted butternut squash, quinoa, all natural julienned chicken, marcona almonds, cranberries, mixed greens and Italian Pecorino in our fresh champagne vinaigrette	9.5
Hazelnut Spinach	Fresh spinach with toasted hazelnuts, gorgonzola, shaved apples and red onions drizzled with a warm apple-bacon vinaigrette	9
The Junie	Crisp romaine, dates, pinenuts, golden raisins, cranberries and red onions sprinkled with goat cheese and dressed in our orange poppy seed vinaigrette	8
Lemony Caesar	Light version of the classic with shaved Parmigiano Reggiano	8
Tarragon Chicken	Our creamy chicken salad with apples, pecans and grapes served on a bed of mixed greens with balsamic vinaigrette	9.5
Panzanella	Tuscan salad of tomatoes, cucumber, yellow peppers, kalamata olives, red onions and garlic-rubbed croutons topped with feta and tossed in an anchovy-balsamic vinaigrette	8.5
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	9.5
Blue Farm	Mixed greens, Italian gorgonzola, dates, toasted walnuts and pears tossed with balsamic vinaigrette	8.5

PANINI Served grilled on your choice of focaccia or ciabatta, 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	9
Turkey & Bacon	All natural turkey, bacon, avocado, house-made tomato jam, provolone and mixed greens	9.5
Grown-up Grilled Cheese	Melted Gruyere and fontina cheese lightly scented with sage and white truffle oil	8.5
Mediterranean	Roasted peppers, artichoke hearts, roma tomatoes, shaved onions, feta cheese and kalamata olive tapenade	8.5
Chicken and Brie	Marinated all natural chicken breast with French brie, pecans and tart cherry jam	9.5
Meatball	Classic Italian meatballs, provolone, spiced tomato sauce, wine reduction & fresh basil	9.5
Italian Sausage	Sliced Italian sausage with roasted peppers, red onions, fresh basil, fontina cheese and roasted garlic spread	9.5

Ask for our housemade list of desserts including Chocolate Souffle (25 minute order) 7

portello Pick Two Lunch Special 9.5

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

Every Wednesday through Saturday 11:30am - 4:00pm

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

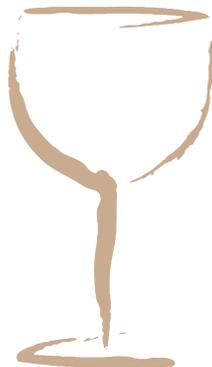
Revolving art and photography exhibit by local artists

Visa, Mastercard & American Express accepted
No personal checks please

541 385 1777

2754 NW Crossing Dr. Bend, Oregon 97701
www.portellowinecafe.com
Find us on facebook!

To go orders available
Please call for home or business catering information



Reservations accepted for groups of 6 or more
No split checks please

Gratuuity 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