

THIS & THAT

portello winecafe

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| 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

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| 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

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| 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

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| 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

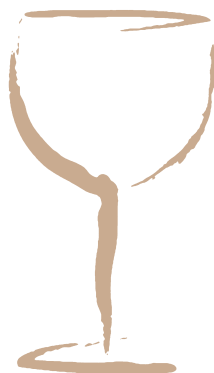
Revolving art and photography exhibit by local artists

Visa, Mastercard & American Express accepted
No personal checks please

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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