



APPETIZERS

ANTIPASTO DELLA CASA FOR TWO cured Italian meats, tiger prawns, provolone	18.95	SEAFOOD ANTIPASTO fresh oyster, mignonette, poached prawn cocktail, smoked salmon, seared rare tuna	23.95
BRUSCHETTA tomato, red onion, basil, olive oil, balsamic reduction, crostini	7.95	CARPACCIO arugula, grana padano, frizzled capers, EVOO, lemon aioli	10.95
MUSSELS Salt Spring Island, shallot, garlic, coconut curry	12.95	CALAMARI deep fried squid, red onion bruschetta, Chef's tartar	10.95
SEARED AHI TUNA ginger-seesame and ponzu, seared rare, apple fennel salad, citrus dressing	12.95	SMOKED SALMON BC Nanook Salmon, arugula, red onion, frizzled capers	10.95
POLPETTE house-made meatballs, crushed tomatoes, herbed ricotta, shaved asiago cheese	10.95	STEAK TARTARE anchovy, egg yolk, shallots, capers, chives, Tabasco, Dijon, olive oil, cornichons, Worcestershire	14.95
PIZZA BREAD olive oil, oregano, garlic, fior de latte, mozzarella, parmesan	8.95	OYSTERS raw, shallot, black pepper, rosemary mignonette the consumption of raw oysters poses an increased risk of food-borne illness	Three 5.95 Six 11.95

SOUP AND SALADS

ZUPPA DEL GIORNO daily seasonal creation	6.95	ZUPPA MINISTRONE vegetables, herbs, tomatoes, pasta	6.95
INSALATA MISTA organic greens, marinated artichoke, cherry tomatoes, Dijon vinaigrette, provolone	8.95	INSALATA TOMATO BOCCONCINI arugula, tomato, basil, olive oil, aged balsamic reduction	8.95
INSALATA CEASAR romaine hearts, classic caesar dressing, parmesan, crouton	8.95	CHOPPED SALAD peppers, cucumber, tomato, romaine olives, prosciutto, feta	9.95
INSALATA BISTECCA 4 oz grilled beef tenderloin medallions, spring mix greens	15.95		

PRESTO LUNCH-includes soup and ceaser salad
pasta or risotto 15.95 | with * 18.95
pizza 16.95

PIZZA

house-made dough, san marzano tomato sauce, fior de latte, mozzarella cheeses. gluten-free crust available \$3.00

ARRABBIATA mushroom, ham, lamb sausage, egg, banana pepper, oregano	14.95	SALSICCIA chorizo, Italian sausage, mushroom, banana pepper, oregano	14.95
PEPPERONI pepperoni, oregano	14.95	QUATTRO STAGIONI ham, artichoke, black olive, mushroom, oregano	14.95
QUATTRO FROMAGGI gorgonzola, parmesan, feta	14.95	MARGHERITA fresh basil, olive oil	14.95
GIOVANNI chicken, feta, pesto	14.95	HAWAIIAN pancetta, ham, pineapple, parmesan	14.95
NAPOLETANA caper, olive, anchovy, oregano	14.95	PESCATORE prawns, garlic, parsley, olive oil	14.95
CALZONE ham, egg, olive oil, parmesan	14.95	SICILIANA caper, olive, anchovy, origano, marinara sauce, no cheese	14.95
CANADESE mushroom, pepperoni, salami, red and green peppers, onion	14.95	MEDITERRANEA red onion, calabrese, garlic, sun-dried olive, banana pepper, roasted red pepper	15.95

PIZZA ADD-ONS

\$1.00 banana pepper, black olives, red pepper, onion, caper, mushroom
\$2.00 salami, pancetta, lamb sausage, calabrese sausage, chorizo, chicken, extra cheese, anchovy,
pepperoni, ham, Italian sausage, prawn (per)
\$3.00 fried egg



FRUTTI DI MARE

CATCH OF THE DAY
cooking what the waters give us

MARKET

8 OZ LOBSTER TAIL 39.95
beurre blanc for dipping, sweet pea and saffron risotto

CIOPPINO 25.95
clams, mussels, prawns, scallops, salmon, chorizo, pernod, tomato, new potato, white wine, fennel

WILD BC SALMON 25.95
grilled medium rare, maple chili glaze drizzle, sweet pea and saffron risotto

ALASKAN KING CRAB 54.95
one pound, beurre blanc for dipping, sweet pea and saffron risotto

SCALLOPS AND PRAWNS 27.95
seared jumbo scallops and prawns, sweet pea and saffron risotto, pernod herb butter

POLLO

CHICKEN PARMIGIANA 19.95
with spaghetti and marinara sauce

CHICKEN PICCATA 23.95
chicken scaloppine, parsley, white wine, capers, roast potatoes, vegetables, lemon butter

CHICKEN CACCIATORE 19.95
chicken scaloppine, peppers, olives, onion, celery, fettucine

CARNE

VEAL SALTIMBOCCA 24.95
veal scaloppine, prosciutto, sage, vegetables, roast potatoes, red wine demi

RACK OF LAMB 29.95
Dijon herb crusted, vegetables, truffed potato puree

VEAL PICCATA 24.95
veal scaloppine, parsley, white wine, capers, roast potatoes, vegetables, lemon butter sauce

VEAL MARSALA 24.95
veal scaloppine, roast potatoes, vegetables, sweet Marsala sauce

OSSO BUCO 28.95
grain-fed veal shank, gremolata, red wine, tomato and vegetable reduction, lemon and herb risotto

BISTECCA-CANADIAN PRIME

Aged for 28 days

Served with your choice of mashed potato or fries

8 OZ GRILLED BEEF TENDERLOIN 32.95
grilled to perfection, green peppercorn sauce

12 OZ NEW YORK STEAK 32.95
green peppercorn sauce

STEAK SANDWICH 19.95
onion rings, gremolata

ADD-ON 10OZ-12OZ KING CRAB 39.95
ADD-ON 8OZ LOBSTER TAIL 30.95

PASTA AND RISOTTO

al dente. gluten-free fusilli pasta available

SPAGHETTI BOLOGNESE 13.95
ground beef and veal ragu, marinara sauce

SPAGHETTI POLPETTE 13.95
house-made meatballs, marinara sauce

SPAGHETTI CARBONARA 13.95
smoked bacon, egg yolk, parmesan

FETTUCCINE BUONGUSTAIO 13.95
chicken, sweet pea, mushroom, garlic cream sauce

PENNE SALCSICCIA 13.95
Italian sausage, merguez, sun-dried tomato, chili, marinara sauce

CANELLONI DI VERDURA *15.95
ricotta, spinach, pomodoro pesto cream sauce

GNOCCHI QUATTRO FORMAGGI *15.95
ricotta, gorgonzola, grana padano, fior de latte, herb cream

BEEF RISOTTO *15.95
grilled beef tenderloin medallions, shaved parmesan

VEAL LASAGNA *15.95
braised veal, mushroom, spinach, ricotta, marinara sauce

LINGUINE PESCATORE *18.95
prawns, mussels, clams, scallops, salmon, halibut, tomato

SEAFOOD RISOTTO *18.95
prawns, mussels, clams, scallops, salmon, halibut

LINGUINE VONGOLE *15.95
clams, white wine, brodo, butter

FRESH SPAGHETTINI PESTO POMODORO *18.95
fresh basil, pesto, vine ripened tomato sauce

Al Porto is an Ocean Wise restaurant
Groups of 6 and over are subject to an automatic 18% gratuity