

APPETIZERS

ANTIPASTO DELLA CASA FOR TWO 24.95 cured Italian meats, tiger prawns, provolone	SEAFOOD ANTIPASTO 35.95 fresh oysters, prawn, smoked salmon, seared rare tuna, split crab legs
BRUSCHETTA 10.95 tomato, red onion, basil, olive oil, balsamic, crostini, parmesan	CARPACCIO 18.95 arugula, Reggiano, frizzled capers, dijon dressing
MUSSELS 18.95 shallot, garlic, lemongrass, chorizo, marinara sauce	CALAMARI 17.95 deep fried squid, red onion bruschetta, Chef's tartar
SEARED AHI TUNA 17.95 ginger-sesame and ponzu, seared rare, apple fennel salad, citrus dressing	SMOKED SALMON 17.95 BC Nanook Salmon, red onion, frizzled capers, caviar
ARANCINI 14.95 Sicilian rice balls, olives, sundried tomato, fior de latte, wild mushroom Pomodoro sauce	STEAK TARTARE 21.95 anchovy, egg yolk, shallots, capers, chives, brandy, tabasco, dijon, olive oil, cornichons, quail eggs
PIZZA BREAD 12.95 olive oil, oregano, garlic, fior de latte, mozzarella, Reggiano parmesan	OYSTERS Six Twelve 18.95 34.95 raw, shallot, black pepper, rosemary mignonette the consumption of raw oysters poses an increased risk of food-borne illness

SOUP AND SALADS

ZUPPA DEL GIORNO 9.95 daily seasonal creation	MINISTRONE 9.95 vegetables, herbs, tomatoes, pasta
INSALATA MISTA 11.95 organic greens, marinated artichoke, cherry tomatoes, Dijon vinaigrette, provolone	INSALATA CAPRESE 12.95 arugula, bocconcini, tomato, basil, olive oil, aged balsamic reduction
INSALATA CAESAR 12.95 romaine hearts, classic caesar dressing, parmesan, croutons	CHOPPED SALAD 13.95 mixed greens, peppers, cucumber, tomato, olives, prosciutto, feta, endive
INSALATA BISTECCA 19.95 grilled beef tenderloin medallions, spring mix greens	

EARLY DINNER SPECIAL 4:30pm to 6:30pm

\$35 any main course with soup or salad

\$40 three courses with soup or salad, main and dessert

Early dinner Osso Bucco, Veal, Lamb and Steak ADD \$10

Excludes Insalata Bistecca, Lobster and King Crab. Not valid with any other promotion

PIZZA

House-made dough, San Marzano DOP, fior de latte, mozzarella cheese. Gluten-free crust available \$4.95

ARRABBIATA 24.95 mushrooms, Capocollo ham, Merguez lamb sausage, egg, banana peppers, oregano	SALSICCIA 23.95 chorizo, Italian sausage, mushrooms, banana peppers, oregano
PEPPERONI 21.95 pepperoni, oregano	QUATTRO STAGIONI 23.95 Capicollo ham, artichokes, sun-dried olives, mushrooms, oregano
QUATTRO FORMAGGI 21.95 gorgonzola, Reggiano parmesan, feta	MARGHERITA 18.95 fresh basil, olive oil
GIOVANNI 21.95 chicken, feta, pesto	HAWAIIAN 21.95 pancetta, Capicollo ham, pineapple, Reggiano parmesan
NAPOLETANA 21.95 capers, sun-dried olives, anchovy, oregano	GAMBERONI 24.95 prawns, garlic, parsley, olive oil
CALZONE 21.95 Capicollo ham, egg, olive oil, Reggiano parmesan	SICILIANA 19.95 capers, sun-dried olives, anchovy, oregano, no cheese
CANADESE 21.95 mushrooms, pepperoni, Genoa salami, red and green peppers, onions	MEDITERRANEA VEGETARIAN 18.95 red onions, button mushrooms, garlic, sun-dried olives, banana peppers, red and green peppers, artichokes, basil

PIZZA ADD-ONS

\$1.00 banana pepper, sun-dried olives, red peppers, onions, capers, mushrooms

\$2.00 salami, pancetta, lamb sausage, calabrese sausage, chorizo, chicken, extra cheese,

anchovy, pepperoni, ham, Italian sausage (per) \$3.00 fried egg and prawns

FRUTTI DI MARE

CATCH OF THE DAY	MARKET	8 OZ LOBSTER TAIL	45.95
cooking what the waters give us		beurre blanc for dipping, sweet pea saffron risotto, seasonal vegetables	
CIOPPINO	38.95	WILD BC SALMON	34.95
clams, mussels, prawns, scallops, fish, chorizo, pernod, tomato, crab claw, white wine		seared medium rare, maple chili glaze drizzle, sweet pea saffron risotto, seasonal vegetables	
ALASKAN KING CRAB	MARKET	SCALLOPS AND PRAWNS	39.95
one pound, beurre blanc for dipping, sweet pea saffron risotto, seasonal vegetables		seared jumbo scallops and prawns, sweet pea saffron risotto, seasonal vegetables, pernod herb butter	

POLLO

CHICKEN COBB SALAD	28.95	CHICKEN PICCATA	28.95
eggs, avocado, bacon, Heirloom tomato, Stilton, Ranch dressing, red onion		chicken scaloppine, white wine, lemon, capers, butter, roast potatoes, seasonal vegetables	
CHICKEN PARMIGIANA	28.95		
with spaghetti, marinara sauce, seasonal vegetables			

CARNE

VEAL SALTIMBOCCA	34.95	RACK OF LAMB	45.95
veal scaloppine, prosciutto, sage, seasonal vegetables, roast potatoes, red wine demi		dijon herb crusted, seasonal vegetables, truffle mashed potato	
OSSO BUCO	45.95	VEAL MARSALA	34.95
grain-fed veal shank, slow-cooked, topped with gremolata, lemon and herb risotto, seasonal vegetables		veal scaloppine, oyster mushroom, sweet marsala sauce, roast potatoes, seasonal vegetables	

BISTECCA-CANADIAN PRIME

Aged for 28 days

Served with your choice of green peppercorn sauce or port wine demi-glace

8 OZ GRILLED BEEF TENDERLOIN	45.95	12 OZ NEW YORK STEAK	45.95
seasonal vegetables, mashed potatoes		seasonal vegetables, mashed potatoes	
16 OZ BONE-IN RIB STEAK	51.95	ADD-ON 10OZ-12OZ KING CRAB	MARKET
seasonal vegetables, mashed potatoes		ADD-ON 8OZ LOBSTER TAIL	38.95

PASTA AND RISOTTO

Al dente. Gluten-free fusilli pasta available. Al Porto tomato sauce San Marzano DOP.

SPAGHETTI BOLOGNESE	24.95	SPAGHETTI POLPETTE	24.95
ground beef and veal ragu, marinara sauce		house-made meatballs, marinara sauce	
SPAGHETTI CARBONARA	24.95	FETTUCCINE BUONGUSTAIO	24.95
smoked bacon, egg yolk, parmesan		chicken, sweet pea, mushroom, garlic cream sauce	
GNOCCHI CHEFS CHOICE	24.95	CANELLONI DIVERDURA	24.95
house made, fresh pasta		ricotta, spinach, pomodoro pesto cream sauce	
VEAL LASAGNA	28.95	WILD MUSHROOM RISOTTO	28.95
braised veal, mushroom, spinach, ricotta, marinara sauce		grilled beef tenderloin medallions, shaved parmesan	
SEAFOOD RISOTTO	31.95	LINGUINE PESCATORE	31.95
prawns, mussels, clams, scallops, salmon, halibut		prawns, mussels, clams, scallops, salmon, halibut, tomato	
PENNE SALSICCIA	24.95	LINGUINE VONGOLE	24.95
Italian sausage, lamb sausage, sun-dried tomato, chili, marinara sauce		clams, white wine, lemon, garlic, butter	

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