

VIA PORTA

DINNER TAKEAWAY MENU

Operates from Thursday to Saturday 6-9pm

03 8256 4866

SNACKS & PLATES

Eggplant Arancini V	6
Zucchini w. Whipped Goats Cheese, Salsa Verde, Pistachio V (VG) *	17
Fried Calamari w. Aioli (DF)	22
Crispy Barramundi Wings w. Salumi XO Glaze and Picked Cucumber (DF)	26
Fried King George Whiting w. Gem Lettuce, Sauce Gribiche, Lemon & Fries (DF) (GF)	42
Octopus & Potato Salad w. Nduja, Pickled Celery, Capers & Lemon	29.5

PASTA

Spaghetti Puttanesca (V) (VG)	26
Rigatoni Amatriciana	27
Mafaldine alla Norma w. Napoli Braised Eggplant & Parmesan (V)(VG)	29
Mafaldine alla Norcina w. Pork & Fennel Sausage, Chicory & Cream	27.5
Crab Spaghetti w. Garlic, Fermented Chilli, Tomato & Lemon Crumb (V)	27.5
Spaghetti w. San Marzano Tomato Sugo, Parmesan & Basil (VG)	24.5
Spaghetti Bolognese w. Stracciatella, Pesto & Parmesan (DF) *	27.5
Spaghetti Marinara w. Mussels, Salmon, Clams, Calamari, Chives, Tomato & Chilli (DF)	29

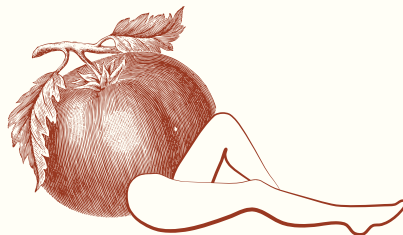
All pastas except gnocchi can be made w. gluten free spaghetti +2

SIDES

Green Beans w. Salsa Verde V, VG, GF, DF	13
Kipfler Potatoes w. Garlic oil GF VG	13
Green Salad GF VG	9
Fries & Aioli (DF)	8.5
	17.5

DESSERTS

Tiramisu	17.5
Cafe Crema	7



Menu items may contain traces of the following: peanuts, tree nuts, milk, eggs, sesame seeds, fish, crustacea, soy, lupin and wheat.

While all efforts are made to remove fish bones, some may be present.

* contains nuts & seeds / GF = made w. gluten free ingredients / V = made w. vegetarian ingredients / VG = made w. vegan ingredients / DF = made w. dairy free ingredients

() = alterations to the dish need to be made to meet dietaries

Via Porta will not be liable for adverse reactions to food consumed or other items an individual may come into contact with while eating any of our products.

10% Service Surcharge on Weekends