

# PortaBella

The Quintessential Carmel Restaurant

We feature delectable selections of **DINNER SPECIALTIES** inspired by the country kitchens of the Mediterranean. The cooks in our kitchen have fun preparing them and we offer them to you with pride. —Bon Appetit!

## Dinner

### Tapas and First Courses

**Tapas Plate** 11.50

Daily Variety of Light Appetizers, Arugula and Fresh Greens

**Warm Wild Mushroom Napoleon** 12.50

**Dungeness Crab and Roasted Pepper Cakes** 12.95

Smoked Tomato and Red Onion Relish • Garlic Aioli

**Quattro Funghi alla Panna** 12.50

PortaBella, Crimini, Porcini and Oyster Mushrooms, sautéed with Marsala and Garlic • Walnut Biscuit

**Porcini-Crusted Dayboat Scallops** 13.95

Bosc Pear • Seared in Syrah Essence

**Fresh Goat Cheese Ravioli** 11.50

Hazelnut Beurre Brun Sauce • Sweet Basil

### Soups and Salads

**Roasted Corn and Crab Bisque or Soup du Jour** 7.50

**Organic Mixed Salad from the Valley** 7.50

Balsamic Vinaigrette • Gorgonzola

**Classic Caesar Salad** 8.95

Petit Hearts of Romaine • Parmesan Crostini

**Rouge Salad** 9.50

Radicchio, Red Oak Lettuce, Roasted Beets • Cabernet and Applewood Bacon Dressing • Feta Cheese

**Rouge Salad with Chicken** 14.95

**Baby Spinach, Red Grapefruit and Apple Salad** 8.95

Spiced Pecans and Red Onion Vinaigrette

### Main Courses

**Monterey Sand Dabs** 22.95

Lemon-Caper, Tomato, Green Beans and Mashed Potatoes

**Capellini di Limone al Sapore di Mare** 25.95

Lemon-scented Pasta • Scallops, Mussels, Lobster • Prawns

**Scampi al Diavolo** 27.95

Picante Sauce, Chardonnay, Shallots, Garlic, Peppers • Saffron Risotto

**Coq au Vin** 23.95

Chicken Breast • Applewood Bacon • Cippollini Onions, Pinot Noir Sauce

**Paella Valenciana** 29.95

Shellfish, Chicken, Chorizo, Organic Vegetables • simmered in Saffron Rice

**Grilled Halibut, Citronelle** 26.95

Citrus Confit • Almond Rice Pilaf • Asparagus

**Côte de Veau** 29.95

Grilled Veal Chop • Pink Peppercorn Sauce • Cauliflower Gratin • Roasted Potatoes

**Rack of Lamb Provençale** 33.00

Herbes de Provence • Pistachio Persillade • Spinach • Whipped Potatoes

**Filet Mignon aux Poivres** 34.00

Three-Peppercorn Crust • Vegetable Terrine • Potato Galette

**Grilled Pork Tenderloin** 24.95

Apple Polenta • Red Cabbage • Grain Mustard Demi Sauce

**Seared Ahi Tuna** 27.95

Rice Timbale • Roasted Cauliflower • Lemon-Ginger Sauce

**Grilled Salmon** 23.95

Vegetable Ratatouille • PortaBella Mushroom Risotto

Located on Ocean Avenue between Lincoln and Monte Verde — Carmel-by-the-Sea, CA — 831/624 4395  
A Gift Certificate from **PortaBella** — great for any occasion!