



Porta.





THE MONK ROOM





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## THE SET TABLE PACKAGES

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At Porta, our family always comes first. There is something about a long table covered with simple food and surrounded by love that makes us count the good hours. So now we are setting our table for your family. Our options for group dining reflect our commitment to serving you with the freshest seasonal ingredients in a warm setting.

*We look forward  
to having you  
in our home.*







# Honest

**(Main Dining Room only)**

**\$30** per person

**\$15** for children 12 and under

Plus additional 20% gratuity & 7% sales tax

- 2 hour reservation
- served family style
- for parties of 20-35

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## **STARTER COURSE:**

- Olives
- House-made mozzarella or ricotta

## **SALAD COURSE:**

### **Choice of 1**

- Porta Caesar or
- Arugula – Arugula,  
Grana Padano, lemon  
juice, extra virgin olive oil

## **PIZZA COURSE:**

### **Choice of 3 from current dinner menu**

*(Please add \$1 per person for each additional pizza choice)*

## **DESSERT COURSE:**

- Nutella pies

# Grateful

**(Main Dining Room, Monk Room  
or Abbot Room)**

**\$45** per person

**\$15** for children 12 and under

Plus additional 20% gratuity & 7% sales tax

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- 2 hour reservation (for 3 hour reservation:  
Please add \$5 per person for a 3rd hour)
  - served family style
  - In The Monk Room - 45 guest maximum  
and 30 adult guest minimum on Friday  
and Saturday evenings.
  - In The Abbot Room 45 adult guest minimum  
and room fee of up to \$400.

## **STARTER COURSE:**

- Olives
- Choice of Salumi e Formaggi  
or Just Formaggi
- House-made mozzarella or ricotta

## **SALAD COURSE:**

### **Choice of 1**

- Porta Caesar or
- Arugula – Arugula,  
Grana Padano, lemon  
juice, extra virgin olive oil

## **PIZZA COURSE:**

### **Choice of 3 from current dinner menu**

*(Please add \$1 per person for each additional pizza choice)*

## **PASTA COURSE:**

### **Choice of 1**

- Pomodoro – spaghetti, San Marzano  
tomatoes, parmigiano reggiano, basil or
- Cacio e Pepe – spaghetti, black pepper,  
butter, arugula, Parmigiano Reggiano

## **DESSERT COURSE:**

- Nutella pies

# Generous

**(Monk Room or Abbot Room only)**

**\$65** per person

**\$15** for children 12 and under

*Plus additional 20% gratuity & 7% sales tax*

- 3 hour reservation (Please add \$5 per person for a 4th hour)
- served family style
- In The Monk Room - 50 guest maximum and 30 adult guest minimum on Friday and Saturday evenings.
- In The Abbot Room - 45 adult guest minimum and room fee of up to \$400.

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## **STARTER COURSE:**

- Olives
- Choice of Salumi e Formaggi  
or Just Formaggi
- House-made mozzarella or ricotta

## **SMALL BITES:**

### **Choice of 5**

*Small bites will be passed*

### **Vegetable**

- Seasonal Arancini
- Roasted garlic and herb garbanzo bean vegetable crudo
- Eggplant capponata crostini  
- olive oil, parsley
- Creamy polenta served in a spoon topped with a Parmigiano Reggiano tuille and olive oil

### **Proteina**

- Roasted shrimp, gremolata
- Lamb loin skewer, rosemary salt
- Beef polpettine in gravy
- Pesto marinated bocconcini with speck

## **SALAD COURSE:**

### **Choice of 1**

- Porta Caesar or
- Arugula – Arugula, Grana Padano, lemon juice, extra virgin olive oil

## **PIZZA COURSE:**

### **Choice of 3 from current dinner menu**

*(Please add \$1 per person for each additional pizza choice)*

## **PASTA COURSE:**

### **Choice of 1**

- Pomodoro – spaghetti, San Marzano tomatoes, Parmigiano Reggiano, basil or
- Cacio e Pepe – spaghetti, black pepper, butter, arugula, Parmigiano Reggiano

## **DESSERT COURSE:**

- Nutella pies and
- Dessert platter (chocolate chip cookies, pignolis, snicker doodle cookies and canolis)

*For own dessert it's \$2 fee per person.*











# *Drink*

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## **THE BREWER**

\$20/Person for 2 hours

\$23/Person for 3 hours

\$25/Person for 4 hours

A selection of domestic beer, unlimited

## **THE VIGNERON**

\$25/Person for 2 hours

\$30/Person for 3 hours

\$35/Person for 4 hours

A selection of domestic beer and house wine, unlimited

## **THE MARTIN MONK**

\$30/Person for 2 hours

\$35/Person for 3 hours

\$40/Person for 4 hours

A selection of domestic beer and house wine, and liquor, unlimited

*Ask us about our imported selections!*

Note: Last call is 15 minutes prior to the end of the event



## *Details*

***Events are not considered booked until the deposit is paid.***

***Included are soft drinks, silverware in rustic white napkins, and white china.***

*We are more than happy to offer burlap table runners, candles, and seasonal floral arrangements at an additional cost of \$100 in The Main Room and \$200 in The Monk Room and \$400 in the Abbot Room. You are also always welcome to bring in your own decorations to help match the room to the theme of your event.*

*Due to the seasonal ingredients in our meals, all menus are subject to change. You will be among the first to be notified of any changes to our menu and if these changes conflict with your dining selections.*














*As your event concierge, we are  
committed to fulfilling your vision.  
Please let us know of any questions  
or needs you may have so that we  
can appropriately address them.*

*Email us at  
[events@pizzaporta.com](mailto:events@pizzaporta.com)*

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**PORTA**