

Plated Dinner Entrees

*Dinners include your **choice** of one salad, non-alcoholic beverage and sourdough bread
Dressing choices: Blue, French, French Blue, Buttermilk, Italian, Caesar, tomato basil*

Salad Choices

Porta Salad – Romaine and Iceberg lettuce topped with our special blend of ham, salami, cheddar and Mozzarella cheese, garbanzo beans and green peppers. Choice of two dressings.

Caesar – Romaine lettuce topped with shaved Parmesan cheese, egg, croutons and Caesar dressing.

Strawberry and almond salad – Spring greens topped with strawberries, red onions and almonds. served with a honey-dijon mustard dressing.

Beef or Pork

(Steaks are cooked to medium)

Top Sirloin with Gorgonzola – An eight ounce USDA choice top sirloin, topped with Gorgonzola sauce. Served with oven-roasted potatoes and vegetables. \$30

***Steak Braciola** – Top sirloin stuffed with prosciutto and four Italian cheeses and rolled into a jelly roll, topped with Mozzarella cheese and tomato sauce. Served with oven roasted potatoes and vegetables. \$30

Steak Marsala – An eight-ounce USDA choice top sirloin topped with our creamy Marsala sauce. Served with a side of oven roasted potatoes and vegetable. \$30

***Roasted Tenderloin** – Beef tenderloin rubbed with Italian spices and topped with a portabella and porcini mushroom sauce. Served with oven roasted red potatoes and asparagus. \$30

***Door County Cherry Stuffed Pork Loin** – A boneless, center cut pork loin stuffed with Door County cherries, raisins, onions and garlic, topped with a port wine-cherry sauce. Served with a wild rice pilaf. \$25

Meat Filled Lasagna – Layers of fresh noodles, Italian seasoned ground beef, fresh mushrooms, tomatoes, Parmesan and Ricotta cheeses. \$22

Three Meat Cannelloni – Tubes of fresh pasta filled with chicken breast, Italian sausage, ground beef, carrots, onions and tomatoes, topped with Mozzarella and Parmesan cheeses and tomato sauce. \$22

Prosciutto and Panna – Rigatoni topped with prosciutto, fresh mushrooms and peas covered with a rich Alfredo sauce. Oven baked. \$22

Poultry

***Boneless Duck Breast with Pinot Noir Cherry Sauce** – A six-ounce boneless duck breast topped with a creamy sauce of spicy red wine, whipping cream and tart cherries. Served over a bed of wild rice. \$25

Chicken Parmesan – Tender breast of chicken, lightly coated with Italian seasoned breading, topped with slices of ham, onions, tomatoes, green peppers, Mozzarella and Parmesan cheeses. Served with rigatoni and tomato sauce. \$22

Chicken Tetrazzini – Fuseli topped with chicken breast, Mozzarella and Parmesan cheeses in a rich cheese sauce. \$22

***Chicken Rollatini** – An eight-ounce chicken breast stuffed with walnut-basil pesto, four Italian cheeses and Prosciutto. Served with a side of oven roasted red potatoes. \$22

***Crab Stuffed Chicken Breast** – An eight-ounce chicken breast stuffed with Maryland blue crab, and fresh mushroom, topped with Alfredo sauce. Served with rigatoni and alfredo sauce. \$25

Baked Chicken Alfredo – Rigatoni topped with sautéed chicken breast topped with Alfredo sauce, almonds and shredded Parmesan cheese. \$22

Seafood

Crab Stuffed Shrimp – Jumbo shrimp stuffed with crab, green peppers, onions and spices. Served over a bed of spinach fettuccine with a white clam sauce. \$26

Lobster Ravioli – Noodle puffs stuffed with lobster, Ricotta and Parmesan cheeses. Topped with tomato vodka sauce. \$24

Cajun Shrimp Fettuccine Alfredo – Spinach fettuccine topped with Cajun seasoned shrimp, Alfredo sauce and five Italian cheeses. \$24

Vegetarian

Manicotti – Tubes of fresh pasta stuffed with spinach, Mozzarella, Ricotta and Parmesan cheeses, topped with Mozzarella and Parmesan cheese and tomato sauce. \$22

Baked Pumpkin Ravioli with Gorgonzola Sauce – Pumpkin ravioli topped with a creamy Gorgonzola sauce and walnuts. \$22

Baked Portabella Mushroom Alfredo – Seven topped with Porta Bella mushrooms, Alfredo sauce, almonds and shredded Parmesan cheese. \$22

Portabella Mushroom Ravioli Parmesan – Fresh pasta stuffed with portabella mushroom, Ricotta cheese and spices. Topped with Mozzarella and Parmesan cheeses and tomato sauce. Oven baked. \$22

Buffet Selections

Pizza Buffet- \$17.00/person

Non-alcoholic beverages included in price. Add salad buffet - \$3.50/person

Choose from the following

Salerno – Pepperoni, mushrooms and black olives

Deluxe – Sausage, mushrooms and choice of sweet or hot peppers

Super Hot – Pepperoni, sliced onions, spicy cheese and hot peppers

Vegetarian Pesto – Made with olive oil, fresh basil-walnut pesto, sliced tomatoes, fresh mushrooms, Mozzarella cheese and black olives

Greek – Tomatoes, spinach, red onions, fresh mushrooms and our special blend of Mozzarella and Feta cheese

Chicken Florentino – Chicken breast, bacon, tomatoes, fresh spinach, Feta and Mozzarella cheese

Spicy Chicken BBQ – BBQ sauce, chicken breast, red onions, green peppers and spicy cheese

Pasta Buffet- \$25.00

*Includes choice of one salad, two pasta entrees, non-alcoholic beverages, and sourdough bread
Add an additional selection \$3/person*

Meat Filled Lasagna – Layers of fresh noodles, Italian seasoned ground beef, fresh mushrooms, tomatoes, Parmesan and Ricotta cheeses

Chicken Tetrazzinni – Rigatoni topped with chicken breast, Mozzarella and Parmesan cheeses in a rich cheese sauce

Baked Chicken Alfredo – Sautéed chicken breast topped with Alfredo sauce, almonds and shredded Parmesan cheese served over rigatoni.

Baked Pumpkin Ravioli with Gorgonzola Sauce – Pumpkin ravioli topped with a creamy Gorgonzola sauce and walnuts

Portabella Mushroom Ravioli Parmesan – Fresh pasta stuffed with portabella mushroom, Ricotta cheese and spices. Topped with Mozzarella and Parmesan cheeses and tomato sauce. Oven baked

Prosciutto and Panna – Rigatoni topped with prosciutto, fresh mushrooms and peas covered with a rich Alfredo sauce. Oven baked

Mantova's Bolognese – Two of Mantova's favorites. Rigatoni topped with a spicy sauce of Italian sausage, mushrooms, green peppers, onions and tomatoes.

Classic Italian Buffets - \$27.00

*Includes choice of one salad, two entrées, sourdough bread and non-alcoholic beverage
Add an additional selection \$3/person*

Door County Cherry Stuffed Pork Loin – A boneless, center cut pork loin stuffed with Door County cherries, raisins, onions and garlic, topped with a port wine-cherry sauce. Served with a wild rice pilaf.

Chicken Parmesan – Tender breast of chicken, lightly coated with Italian seasoned breading, topped with slices of ham, onions, tomatoes, green peppers, Mozzarella and Parmesan cheeses. Served with rigatoni and tomato sauce.

Chicken Rollatini – An eight-ounce chicken breast stuffed with walnut-basil pesto, four Italian cheeses and Prosciutto. Served with rigatoni and alfredo sauce.

Crab Stuffed Chicken Breast – An eight-ounce chicken breast stuffed with Maryland blue crab, and fresh mushroom, topped with Alfredo sauce. Served with rigatoni and alfredo sauce.

Boneless Duck Breast with Pinot Noir Cherry Sauce – A six-ounce boneless duck breast topped with a creamy sauce of spicy red wine, whipping cream and tart cherries. Served over a bed of wild rice.

Three Meat Cannelloni – Tubes of fresh pasta filled with chicken breast, Italian sausage, ground beef, carrots, onions and tomatoes, topped with Mozzarella and Parmesan cheeses and tomato sauce.

Manicotti – Tubes of fresh pasta stuffed with spinach, Mozzarella, Ricotta and Parmesan cheeses, topped with Mozzarella and Parmesan cheese and tomato sauce.

Steak and Seafood Buffets - \$33.00

*Includes choice of one salad, two entrées, sourdough bread and non-alcoholic beverage.
Steaks are cooked to medium. Add an additional selection \$4.00/person*

Steak Braciola – Top sirloin stuffed with prosciutto and four Italian cheeses, topped with Mozzarella cheese and tomato sauce. Served with oven roasted potatoes and vegetables.

Steak Marsala – An eight-ounce USDA choice top sirloin topped with our creamy Marsala sauce. Served with a side of oven roasted potatoes and vegetable.

Top Sirloin with Gorgonzola – An eight ounce USDA choice top sirloin, topped with Gorgonzola sauce. Served with oven-roasted potatoes and vegetables

Roasted Beef Tenderloin – Beef tenderloin rubbed with Italian spices topped with a portabella and porcini mushrooms sauce. Served with oven roasted red potatoes and asparagus.

Lobster Ravioli – Noodle puffs stuffed with lobster, Ricotta and Parmesan cheeses. Topped with your choice of Alfredo or tomato vodka sauce

Crab Stuffed Shrimp – Jumbo gulf shrimp stuffed with crab, green peppers, onions and spices. Served over a bed of spinach fettuccine topped with a white wine clam sauce.

Cajun Shrimp and Andouille Sausage Alfredo – Cajun seasoned gulf shrimp and Andouille sausage in a rich Alfredo sauce, served over rigatoni.