



Porta Bella Restaurant

Established in 1968, Porta Bella has been known for its fresh pasta, homemade Italian dinners, pizza, steaks, and seafood. Recipes that came from Madison's Greenbush are still offered today in addition to new regional Italian dishes found during our travels to Madison's sister city, Mantova, Italy.

Cozy, upholstered booths were placed into small rooms to create a casual romantic atmosphere. Many first dates, anniversaries and engagements have occurred in our three distinctive dining rooms. Porta Bella has been voted "Most romantic" and "Best Italian restaurant" by the Madison area population for 17 years in a row.

Looking for a casual place for drinks or dinner? Travel down the front steps to visit our wine cellar, where 30 wines by the glass, Porta's signature martinis and 14 draft beers await you. Many of the Italian wines were selected by our owner during his recent Italian visit with our wine makers. Enjoy your favorite drink along with our full dinner menu.

What is more romantic than a wedding rehearsal or reception? Check out Porta's newest addition, the Mantova room. Porta Bella has banquet and conference facilities for parties of 20 to 180 guests.

Pints of Draft Beers

Micro brews

Ale Asylum Hopalicious, *Madison*
Ale Asylum MadTown NutBrown
Karben 4, *Madison*
Bells Seasonal, *Michigan*
Capital Amber Middleton

Vintage Scaredy Cat Stout ,*Madison*
Osso Night Train Porter, *Plover*
New Glarus Spotted Cow
Three Sheeps IPA Sheboygan

Pints \$5.00 Pitchers \$ 16.00

Domestics

Bud Light

Pints \$4.50

Miller Lite

Pitchers \$ 14.50

Ask your server about our seasonal selections

House Wines

Glass \$ 7.00 Bottle \$ 27.95

Red – Cabernet, Chianti, Lambrusco, Merlot, Pinot Noir

White – Chardonnay, Riesling, Pinot Grigio, White Zinfandel

Sangria – Rhine or Burgundy wine laced with fruit juices

Glass \$7.00

Small Pitcher \$14.50

Large Pitcher \$27.00

Featured Liquors and Liqueurs

Brandy – Korbel, Courvoisier

Gin – Bombay Sapphire, Tanqueray, Hendrick's, Death's Door

Rum – Bacardi, Bacardi 151, Captain Morgan, Malibu

Scotch – Dewar's White Label, Glenlivet, Oban

Tequilla – Patron Silver

Vodka – Grey Goose, Ketel One, Tito's

Whiskey – Crown Royal, Jack Daniel's, Makers Mark, Seagram's VO,
Southern Comfort

Liqueurs – B & B, Bailey's Irish Cream, Chambord, Drambuie,
Kahlua, Romana Sambuca

We accept Visa, American Express, Discover and MasterCard
As a courtesy to others, please refrain from using your
electronic devices in the dining or bar areas.

Starters

Italian Stuffed Mushrooms - Fresh mushrooms stuffed with Italian meats and cheeses.
1/2 order \$5 Full order \$ 8

Antipasto Bruschetta - Prosciutto, ham, salami, pepperoni, mozzarella, artichokes hearts, olives, red onions and tomatoes marinated in Italian dressing. Served with crostini.
1/2 order \$5 Full order \$ 9

Toasted Ravioli - Ravioli stuffed with five Italian cheeses, rolled in Italian seasoned bread crumbs and parmesan cheese, and oven baked. Served with a side of tomato sauce.
1/2 order \$5 Full order \$ 9.50

Spicy Cheese Bread - A nine inch loaf of garlic bread topped with our special blend of cheeses and spices. 1/2 order \$ 4.50 Full order \$ 8.75

Spinach and Artichoke Dip - Our homemade spinach and artichoke dip served with Italian bread. Oven baked. \$ 8.75

Loaf of Garlic Bread - Served with a side of tomato sauce. \$ 4

Salads

Includes Italian bread and spicy dipping oil.
Dressing choices: bleu cheese, French, French blue, buttermilk ranch, Caesar, Italian, honey mustard

*Porta*TM - Iceberg and Romaine lettuce topped with our signature blend of ham, salami, mozzarella and cheddar cheeses, fresh green peppers, and garbanzo beans.
Small \$ 6.25 Large \$ 11.50

Caesar Salad- Romaine lettuce topped with hard boiled egg, shaved parmesan and croutons. Small \$ 6.25 Large \$ 11.50

Italian Feta Pasta Salad - Fresh pasta, tossed with cucumbers, black olives, pepperoncini, red bell peppers, onions and Feta cheese, combined in a Feta dressing.
Small \$ 6.25 Large \$ 11.50

Chicken Spinach Salad - Fresh spinach topped with grilled *natural* chicken breast, fresh mushrooms, bacon, cherry tomatoes, and egg. \$ 12.50

Strawberry and Almond Salad - Mixed greens topped with strawberries, red onions and almonds. Served with honey mustard dressing \$ 11.50 Add chicken...\$3.50

Chicken Caesar Salad- Romaine lettuce topped with grilled *natural* chicken breast, hard boiled egg, shaved parmesan and croutons. \$ 13.50

18% gratuity included for parties of eight or more.

Italian Specialties

Dinners includes your choice of a cup of soup, Porta or Caesar salad.
Substitute a half order from the starter menu for salad...Add \$2.00
All entrees served with Italian bread and homemade dipping oil.

Pasta Choices

Spaghetti, rigatoni or spinach fettuccine
Gluten free pasta (g/f) available for an additional charge of \$2

Beef/Pork

- Steak Marsala** - An eight ounce USDA choice center cut top sirloin topped with marsala sauce, served with oven roasted potatoes and vegetables. 26
Wine Suggestion: Matane Primitivo
- Top Sirloin with gorgonzola sauce** - An eight ounce USDA choice center cut top sirloin topped with gorgonzola sauce, served with oven roasted potatoes and vegetables. *Wine Suggestion: Matane Primitivo* 26
- Steak Braciola** - USDA center cut choice tenderloin stuffed with prosciutto and four Italian cheeses, topped with mozzarella cheese and tomato sauce. Served with oven roasted potatoes and vegetables. 26
Wine Suggestion: LaMerriggia Montepulciano di Abruzzi
- Lasagna* - Layers of fresh noodles, Italian seasoned beef, fresh mushrooms, tomatoes and four Italian cheeses topped with tomato sauce. 18
Wine suggestion: LaMeriggia Montepulciano
- Prosciutto and Panna* - Rigatoni topped with prosciutto, fresh mushrooms and peas, smothered with Alfredo sauce and oven baked. 18
Wine suggestion: Barbi Abbocatto Orvietto
- Mantova's Bolognese* - A regional favorite from Mantova, Italy, Madison's sister city. Your choice of pasta topped with a spicy marinara sauce of Italian sausage, mushrooms, green peppers, and onions. (G/F). 18
Wine suggestion: Matane Primitivo
- Meatballs and tomato sauce* - Your choice of pasta topped with our homemade tomato sauce and meatballs. 14
Wine suggestion: La Meriggia Montepulciano di Abruzzi

**Consuming raw or undercooked foods from animal origins may pose increased risk of food-borne illness, especially for the very young, elder or pregnant women. Steaks that are served rare or medium rare may be undercooked and will only be served upon customer's request.*

Italian Specialties

Dinners include your choice of a cup of soup, Porta or Caesar salad.
Substitute a half order from the starter menu for salad...Add \$2.00
All entrees served with Italian bread and our homemade dipping oil.

Chicken

Chicken entrees are prepared with all natural chicken free of HGH and antibiotics

- Chicken and Artichoke Cannelloni*— Tubes of fresh pasta stuffed with chicken, artichoke hearts, mozzarella and ricotta cheeses, topped with Alfredo sauce. **19**
Wine Suggestion: Bucci Verdicchio
- Chicken Fettuccine Alfredo* - Spinach fettuccine topped with chicken, Alfredo sauce, toasted almonds, and four Italian cheeses. **18**
Wine suggestion: Barbi Abbocato Orvietto or Bucci Verdicchio
- Chicken Pesto* – Rigatoni topped with slices of natural chicken breast, spinach, cherry tomatoes, walnut-basil pesto, alfredo sauce and four Italian cheeses. **18**
Wine suggestion: Podere del Giuggiolo or Santadi Vermentino
- Chicken Aglio*— Spaghetti topped with slices of sautéed chicken breast, portabella mushrooms, goat cheese and tomato sauce. (G/F) **18**
Wine Suggestion: Barbi Abbocatto Orvietto
- Chicken Marsala* – Spaghetti topped with sauteed chicken breast in a creamy sauce of mushrooms, onions, garlic, cheese, and marsala wine. **18**
Wine Suggestions: Chilensis Pinot Noir or Podere del Giuggiolo
- Chicken Parmesan* – A six ounce chicken breast, lightly breaded and sautéed, topped with slices of ham, onions, green peppers, mozzarella and parmesan cheeses and tomato sauce. Served with spinach fettuccine and tomato sauce. **19**
Wine suggestion: Chilensis Pinot Noir
- Chicken Tetrazzini* – Rigatoni topped with chicken smothered in a rich cheese sauce. *Wine suggestion: Barbi Abbocatto Orvietto or Santadi Vermentino* **19**

Combination Platters

- Meat Lasagna and Chicken Tetrazzini*- Half orders of meat lasagna and chicken tetrazzinni. **19**
Wine Suggestion: LaMerriggia Montepulciano
- Top Sirloin and Stuffed Shrimp** - An eight ounce USDA center cut top sirloin grilled to perfection complimented with two Maryland blue crab stuffed shrimp. Served with spinach fettuccine and white wine-clam sauce. **29**
Wine Suggestion: Matane Primitivo

Seafood

- Crab Stuffed Shrimp*** – Jumbo shrimp stuffed with crab, peppers, onions and spices.
Served over a bed of spinach fettuccine topped with a white wine-clam sauce. 20
Wine Suggestion: *Barbi Abbocatto Orvietto or Santadi Vermentino*
- Jambalaya pasta*** - Gulf shrimp, chicken and andouille sausage in a thick
spicy marinara sauce, served over your choice of pasta. (G/F) 20
Wine suggestion: *La Meriggia Montepulciano di Abruzzi*
- Shrimp Fettuccine Alfredo*** - Spinach fettuccine topped with shrimp, Alfredo sauce,
and four Italian cheeses. For a spicier version, substitute Cajun seasoned shrimp . 19
Wine suggestion: *Barbi Abbocatto Orvietto or Bucci Verdicchio*
- Shrimp and Scallop***- Sauteed gulf shrimp and sea scallops served over spinach
fettuccine with your choice of **spicy** tomato-vodka or marinara sauce. (G/F) 20
Wine suggestion: *LaMeriggia Montepulciano di Abruzzi*
- Lobster Ravioli*** – Noodle puffs stuffed with lobster, ricotta and parmesan
cheeses. Topped with your choice of Alfredo or tomato vodka cream sauce. 20
Wine suggestion: *Podere Del Giuggiolo*

Vegetarian

- Manicotti*** – Three tubes of fresh pasta stuffed with spinach, mozzarella, parmesan
and ricotta cheeses, topped with your choice of tomato or cheese sauce. 19
Wine Selection: Robertson Chardonnay
- Pumpkin Ravioli with Gorgonzola Sauce*** – A regional favorite of Mantova.
Pumpkin stuffed ravioli topped with a creamy Gorgonzola sauce and walnuts. 18
Wine Suggestion: *Barbi Abbocatto Orvietto*
- Portabella Mushroom Fettuccine Alfredo*** - Spinach fettuccine topped portabella
mushrooms, four Italian cheeses and Alfredo sauce. 18
Wine suggestion: *Barbi Abbocatto Orvietto or Bucci Verdicchio*
- Marinara Sauce*** – Your choice of pasta topped with our homemade *spicy* marinara
sauce of mushrooms, green peppers, onions and tomatoes. (G/F). 13
Wine suggestion: *Monte Antico Sangiovese*
- Portabella Mushroom Marsala***- Spaghetti topped with portabella
mushrooms in a creamy marsala sauce 18
Wine suggestion: *Barbi Abbocatto Orvietto*
- Pasta Primavera***– Rigatoni topped with a medley of carrots, broccoli
and zucchini in a creamy pesto sauce. 18
Wine Suggestion: *Barbi Abbocatto Orvietto or Santadi Vermentino*

Our Famous Thin Crust Pizza

All pizzas are made with tomato sauce and diced onions unless otherwise specified.
Add chopped garlic at no extra charge. 10 inch gluten free crust **: add \$3.00

Specialty Pizzas

Small (10"): \$ 15.00

Medium (12"): \$ 21.00

Large (16"): \$ 25.00

Deluxe- Italian sausage, mushrooms, mozzarella cheese and choice of green or banana peppers.

Chicken Alfredo- Alfredo sauce, garlic, chicken, tomatoes, spinach and 5 cheese blend

Chicken BBQ- BBQ sauce, chicken, red onions, spicy cheese and bacon

Chicken Florentino- Chicken, tomatoes, spinach, bacon, mozzarella and feta cheeses

Greek- Tomatoes, red onions, spinach, mushrooms, black olives, mozzarella and feta cheeses

Italian Carne- Italian sausage, pepperoni, prosciutto and mozzarella cheese

Jambalaya- Marinara sauce, Andouille sausage, Cajun shrimp, chicken and mozzarella

Mediterranean- Garlic-olive oil sauce, portabella mushrooms, artichoke hearts, green peppers, mozzarella and goat cheese

Salerno- Pepperoni, mushrooms, black olives and mozzarella cheese

Super Hot- Pepperoni, yellow onions, spicy cheese and banana peppers

Vegetarian Pesto- Walnut-basil pesto, tomatoes, mushrooms, black olives and Mozzarella cheese

Create your own pizza

SINGLE ITEM OR MOZZARELLA	12.00	16.50	19.75
ADDITIONAL CHEESE	2.50	3.35	3.90
ADDITIONAL TOPPINGS (each)	2.00	2.75	3.00
SHRIMP	4.50	5.65	6.10

Meat and seafood toppings: Anchovies, bacon, natural chicken breast, meatballs, pepperoni, Italian sausage, Andouille sausage

Vegetables: Banana or green peppers, black or green olives, red or Spanish onions, Mushrooms, portabella mushrooms, spinach, sliced tomatoes, walnut-basil pesto

Cheeses: Mozzarella, spicy, feta blend or goat cheese blend

****G/F-** All of our products are prepared in a common kitchen with gluten present. The possibility exists for food items to come into contact with other food products. Due to these circumstances, we are unable to guarantee that any menu item can be completely free of gluten allergens.

Grand Sandwiches

Add a small Porta or Caesar salad for \$ 4.00. Add French fries for \$ 1.50

Garibaldi™ – A Pisan's original: A 10 inch French loaf topped with layers of ham, salami, hot spicy cheese, sliced tomatoes, and your choice of green or hot banana peppers. \$ 9

Smoked Turkey Club – A 10 inch French loaf topped with smoked turkey, bacon, Swiss cheese, sliced tomatoes, lettuce, and onions. Served with a side of Dijon mustard aioli. \$ 9

Spicy Meatball Parmesan– A 10 inch French loaf topped with homemade meatballs, Spicy cheese and tomato sauce. \$ 9

Vegetarian Adelle – A 10 inch French loaf topped with lettuce, tomato, onions, spicy cheese, black olives, and your choice of green or hot banana peppers. Served with a side of ranch dressing. \$ 9

Chicken Parmesan– A lightly breaded chicken breast topped with slices of yellow onions, green peppers, Mozzarella cheese and tomato sauce, served on ciabatta bread. \$ 8.5

Chicken Pesto – A six ounce grilled chicken breast topped with lettuce, sliced tomatoes, red onions and Swiss cheese, served on ciabatta bread. Served with a side of walnut-basil pesto. \$ 8.5

Desserts & After Dinner Wines

Tiramisu – Two layers of sponge cake soaked with espresso and coffee liqueur, richly layered with cream, Mascarpone cheese and finished with a dusting of cocoa. \$ 5

Chocolate Chip Stuffed Cannoli – A chocolate dipped cannoli shell stuffed with chocolate chips and sweetened ricotta cheese. \$ 5

Chocolate Tartufo– Zabaione cream center, surrounded by chocolate gelato and caramelized hazelnuts, topped with cocoa power. \$ 5.95

Vanilla or Spumoni Ice Cream– \$ 4

Warre's Warrior Port – \$ 8