



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 \$5.25 Pitchers \$ 17.00

Domestics

Bud Light

Pints \$4.75

Miller Lite

Pitchers \$ 14.95

Ask your server about our seasonal selections

House Wines

Glass \$ 7.50 Bottle \$ 28.95

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

White – Chardonnay, Riesling, Pinot Grigio, White Zinfandel

Sangria – Rhine or Burgundy wine laced with fruit juices

Glass \$7.25

Small Pitcher \$15.00

Large Pitcher \$29.00

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

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

Calamari Strips - Thinly sliced strips of tender calamari steaks lightly breaded and fried to perfection. Served with your choice of tomato or ranch sauce. \$ 8.75

Imperial Crab Dip - Our special blend of Maryland crab, red pepper and onion in a hollandaise sauce served with Italian bread. Oven baked. \$ 9

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

Antipasto Bruschetta - A blend of ham, salami, pepperoni, mozzarella cheese, artichoke Hearts, olives, red onions and tomatoes marinated in Italian dressing. Served on flatbread
1/2 order \$ 5 Full order \$ 9

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, fat free tomato basil, honey dijon and Italian

Porta™ - 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 \$ 11.00 Add chicken \$3.50

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

Roasted Garlic Pasta Salad - Radiatore pasta tossed with sundried tomatoes, roasted garlic, onions, black olives, green peppers, parmesan cheese in an Italian dressing
Small \$ 6.25 Large \$ 10.75 Add chicken \$ 3.00

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

18% gratuity included for parties of eight or more.
Separate checks for parties of 6 or more, \$ 3.00 service charge per check.
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electronic devices in the dining or bar areas.

Italian Specialties

Dinners include your choice of a cup of soup, Porta or Caesar salad.

Substitute a half order of appetizers from the starter menu for salad...Add \$2.00

All entrees served with Italian bread and homemade dipping oil.

Pasta Choices

Spaghetti, seashells or spinach fettuccine

Gluten free pasta (g/f) available for an additional charge of \$2

Beef/Pork

Top Sirloin*- An eight ounce USDA choice center cut top sirloin topped with marsala or gorgonzola sauce, served with a side of cheese tortellini 26
Wine Suggestion: *Matane Primitivo*

Beef and portabella mushrooms in a gorgonzola sauce*
Sauteed USDA choice sirloin and sliced portabella mushrooms served over seashells and topped with gorgonzola sauce. 23
Wine Suggestion: *Matane Primitivo*

Top Sirloin and Stuffed Shrimp* - An eight ounce USDA choice 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*

Chianti Braised Beef Short Rib Mezzaluna- Half moon shaped pasta stuffed with slowly braised beef short ribs in a Chianti reduction then blended with parmesan and romano cheese, topped with tomato sauce. 19
Wine Suggestion: *LaMerriglia Montepulciano*

Lasagna - Layers of fresh noodles, Italian seasoned beef, fresh mushrooms, tomatoes and four Italian cheeses topped with tomato sauce. 18
Wine suggestion: *LaMeriggia Montepulciano*

Three meat Cannelloni- Tubes of fresh pasta stuffed with chicken, Italian seasoned beef and sausage, topped with tomato sauce. 18
Enhance you cannelloni with **spicy** marinara or Alfredo sauce. 19
Wine Selection: *LaMerriglia Montepulciano*

Pasta Siciliano - A regional favorite from Mantova, Italy, Madison's sister city. Seashells topped with a **spicy** marinara sauce of Italian sausage, mushrooms, green peppers, and onions. Oven baked (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*

****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.

Italian Specialties

Dinners include your choice of a cup of soup, Porta or Caesar salad.
Substitute a half order of appetizers 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 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 over spinach fettuccine and tomato sauce. 19

Wine suggestion: Chilensis Pinot Noir

Chicken Pesto – Seashells topped with slices of natural chicken breast, spinach, cherry tomatoes, creamy pesto Alfredo sauce and four Italian cheeses. 18

Wine suggestion: Podere del Giuggiolo or Santadi Vermentino

Baked Chicken Fettuccine Alfredo - Spinach fettuccine topped with chicken, Alfredo sauce, toasted almonds, and four Italian cheeses. 18

Wine suggestion: Ruffino 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 Cacciatore– Spinach fettuccine topped with slices of sautéed chicken breast and spicy marinara sauce of mushrooms, green peppers, and onions. 18

Wine Suggestion: Ruffino Orvietto

Tuscan Chicken Ravioli–Noodle puffs stuffed with all natural chicken, roasted red bell pepper, spinach and ricotta cheese topped with your choice of marsala or Alfredo sauce 19

Wine Selection: Ruffino Orvietto

Combination Platters

Meat Lasagna and Chicken Alfredo- Half orders of meat lasagna and chicken Alfredo. 19

Wine Suggestion: LaMerriggia Montepulciano

Old World– Try three favorites. Three meat cannelloni, manicotti and Pasta Siciliano. 19

Wine Suggestion: Mantane Primitvo

Ravioli Parmesan– Tuscan chicken ravioli and Mediterranean ravioli topped with tomato sauce, mozzarella and parmesan cheese. Oven baked. 19

Wine Selection: Ruffino Orvietto

Seafood

- Shrimp and Scallop***- Sautéed gulf shrimp and sea scallops served over spinach fettuccine with your choice of tomato vodka (G/F) or Alfredo. 20
Wine suggestion: *LaMeriggia Montepulciano di Abruzzi*
- Lobster Ravioli*** – Noodle puffs stuffed with lobster, ricotta and parmesan cheeses. 20
Topped with your choice of clam or tomato-vodka sauce.
Wine suggestion: *Podere Del Giuggiolo*
- Crab Stuffed Shrimp*** – Jumbo shrimp stuffed with crab, peppers, onions and spices. 20
Served over a bed of spinach fettuccine topped with a white wine-clam sauce.
Wine Suggestion: *Ruffino Orvieto 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*
- Peppered Shrimp Fettuccine Alfredo*** - Spinach fettuccine topped with shrimp, portabella mushrooms, red peppers, Alfredo sauce, and four Italian cheeses. 20
Oven baked
Wine suggestion: *Ruffino Orvieto*

Vegetarian

- Manicotti*** – Three tubes of fresh pasta stuffed with spinach, mozzarella, parmesan and ricotta cheeses, topped with tomato sauce. 19
Enhance you cannelloni with **spicy** marinara or Alfredo sauce. 20
Wine Selection: *BogleChardonnay*
- Mediterranean Vegetable Ravioli***- Fire roasted peppers, roasted onions, asparagus, zucchini, baby bella, spinach blended with Fontina, parmesan and ricotta, topped with creamy pesto alfredo sauce. 19
Wine Suggestion: *Ruffino Orvieto*
- Portabella Mushroom Marsala***- Spaghetti topped with portabella mushrooms in a creamy marsala sauce 18
Wine suggestion: *Ruffino Orvieto*
- Portabella Mushroom Fettuccine Alfredo*** - Spinach fettuccine topped portabella mushrooms, four Italian cheeses and Alfredo sauce. 18
Wine suggestion: *Ruffino Orvieto*
- Marinara Sauce*** – Your choice of pasta topped with our homemade **spicy** marinara sauce of mushrooms, bell peppers, onions and tomatoes. (G/F). 13
Wine suggestion: *Monte Antico Sangiovese*

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

Salerno- Pepperoni, mushrooms, black olives and mozzarella cheese

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

Super Hot- Pepperoni, yellow onions, spicy cheese and 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

Chicken Pesto- Walnut-basil pesto, tomatoes, natural chicken breast, artichoke hearts 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

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	5.00	6.70	7.60

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

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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

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 powder. \$ 6

Key Lime Pie – \$ 5

Vanilla or Spumoni Ice Cream – \$ 4

Warre's Warrior Port – \$ 8