

Restaurant Week Menu
Saturday, 1/20– Saturday 1/27
Available 11am– 10:30

Appetizer Selection

Italian Stuffed Mushrooms- Jumbo button mushrooms stuffed with Italian meats and cheeses.

Toasted Ravioli- Cheese stuffed ravioli, lightly breaded and baked until golden brown. Served with our homemade tomato sauce.

Calamari Strips- Thinly sliced strips of tender calamari steaks, lightly breaded and fried to perfection. Served with tomato or ranch sauce.

Porta Salad- Our trademark salad. Romaine and iceberg lettuce topped with a special blend of ham, salami, mozzarella and cheddar cheese, green peppers and garbanzo beans.

Entrée Selection

Ravioli Parmesan- Tuscan chicken ravioli and Mediterranean vegetable ravioli topped with tomato sauce, mozzarella and parmesan cheeses. Oven baked. \$25

Old World- Try three favorites. Three meat cannelloni, manicotti and Pasta Siciliano. \$25

Lobster Ravioli- Noodle puffs stuffed with lobster, ricotta and parmesan cheeses, topped with your choice of clam or tomato sauce. \$ 25

Chianti Braised Short Rib Ravioli- Half moon shaped pasta stuffed with braised short ribs in a Chianti reduction, topped with a creamy sauce of mushrooms, onions and marsala wine. \$ 25

Peppered Shrimp Fettuccine Alfredo- Spinach fettuccine topped with Cajun seasoned shrimp, red peppers and portabella mushrooms in our homemade Alfredo sauce. \$25

Beef tenderloin and portabella mushrooms in gorgonzola- Seashells topped with strips of beef tenderloin and portabella mushrooms in a rich gorgonzola sauce.\$ 30

Dessert Selection

Tiramisu- Layers of sponge cake soaked with espresso liqueur. Richly layered with cream and real mascarpone cheese.

Toasted Almond Cake- Layers of sponge cake filled with mascarpone cream and topped with almonds.

Chocolate Chip Cannoli- A chocolate dipped cannoli shell stuffed with chocolate chips and sweetened ricotta cheese.

Restaurant Week
Monday, 1/22 -Saturday 1/27
Available 11am-4pm

Luncheon Specials—\$15.00
Entrees include choice of a cup of soup or Porta or Caesar salad.

Entrée Selections

Cannelloni-Manicotti Combo– Tubes of cheese and spinach filled manicotti and three meat filled cannelloni topped with your choice of tomato or cheese sauce.

Lobster Ravioli- Noodle puffs stuffed with lobster, ricotta and parmesan cheeses, topped with your choice of clam or tomato sauce.

Pasta Siciliano– A regional favorite of our sister city, Mantova, Italy. Seashells topped with a spicy marinara sauce of Italian sausage, mushrooms, green peppers and onions.

Chianti Braised Short Rib Ravioli– Half moon shaped pasta stuffed with braised short ribs in a Chianti reduction, topped with a creamy sauce of mushrooms, onions and marsala wine.

Mediterranean Vegetable Ravioli– Fire roasted peppers, onions, asparagus, mushrooms and spinach blended with Fontina, parmesan and ricotta cheeses, topped with a creamy pesto alfredo sauce.

Strawberry and Almond salad– Spring greens topped with strawberries, red onions and almonds. Served with our honey-Dijon dressing

Dessert Selections

Chocolate chip stuffed cannoli– A chocolate dipped cannoli shell stuffed with chocolate chips and sweetened ricotta cheese.

Tiramisu- Layers of sponge cake soaked with espresso liqueur. Richly layered with cream and real mascarpone cheese.

Toasted Almond Cake– Layers of sponge cake filled with mascarpone cream and topped with almonds.

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