

## *Plated Dinner Entrees*

Dinners include your **choice** of one salad, non-alcoholic beverage and Italian 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 potatoes and vegetables. \$ 32

**\*Florentine Steak with brandy mushroom sauce-** USDA choice top sirloin topped with a brandy-mushroom sauce. Served with potatoes and vegetables. \$32

**\*Steak Braciola** – Beef Tenderloin 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. \$ 32

**\*Roasted Tenderloin-** Beef tenderloin rubbed with Italian spices and topped with a portabella and porcini mushroom sauce. Served with oven roasted potatoes and vegetables. \$32

**\*Tuscan Braised Short Ribs-** Tender boneless beef short ribs braised in a Chianti-tomato sauce. Served with a wild rice pilaf. \$ 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 Marsala sauce. Served with a wild rice pilaf. \$ 27

**Seashells with Beef tenderloin and portabella mushrooms in a gorgonzola sauce.** Seashells topped with strips of beef tenderloin and portabella mushrooms in a rich gorgonzola sauce. \$ 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. \$ 23

**Pasta Siciliano-** Seashells topped with a spicy marinara sauce of Italian sausage, mushrooms, green peppers, tomatoes and onions. \$23

**Jambalaya-** Andouille sausage, chicken and shrimp in a thick spicy marinara sauce served over seashells. \$24

## *Poultry*

**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 seashells and tomato sauce. \$ 23

**\*Chicken Rollatini** – An eight-ounce natural chicken breast stuffed with walnut-basil pesto, four Italian cheeses and prosciutto. Served with a side of oven roasted red potatoes. \$ 23

**Chicken Pesto-** Seashells topped with slices of chicken breast, tomatoes, spinach, four Italian cheeses in a walnut-basil pesto Alfredo sauce. \$23

**Baked Chicken Alfredo** – Seashells topped with sautéed chicken breast topped with Alfredo sauce, almonds and shredded Parmesan cheese. \$ 23

**Chicken Marsala-** Seashells topped with slices of chicken breast in a creamy sauce of mushrooms, onions, garlic and Marsala wine. \$23

**Tuscan Chicken Ravioli Parmesan-** Noodle puffs stuffed with all natural chicken, roasted red bell peppers, spinach and ricotta cheese, topped with tomato sauce, mozzarella and parmesan cheeses. \$23

## *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. \$ 28

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

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

**\*Blackened Tuna with Mango Salsa-** Marinated tuna steaks seasoned with a spicy mixture of cayenne, Italian spices and garlic, topped with a spicy mango salsa. Served with wild rice. \$ 30

## *Vegetarian*

**Manicotti** – Tubes of fresh pasta stuffed with spinach, Mozzarella, Ricotta and Parmesan cheeses, topped with Mozzarella and Parmesan cheese and tomato sauce. \$ 23

**Mediterranean Vegetable Ravioli-** Fire roasted peppers, roasted onions, asparagus, zucchini, baby bellas, spinach blended with Fontina, parmesan and ricotta cheeses, topped with a creamy pesto sauce. \$24

**Baked Portabella Mushroom Alfredo** – Seashells topped with Portabella mushrooms, Alfredo sauce, almonds and shredded Parmesan cheese. \$ 23

**\*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. \$ 23

## *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

**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

**Jambalaya-** Andouille sausage, chicken, shrimp, marinara sauce and mozzarella

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

**Italian Carne-** Pepperoni, Italian sausage and bacon

### *Pasta Buffet- \$26.00*

*Includes choice of one salad, two pasta entrees, non-alcoholic beverages, and Italian 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.

**Pasta Siciliano-** Seashells topped with a spicy sauce of Italian sausage, mushrooms, green peppers, onions and tomatoes.

**Chicken Marsala-** Seashells topped with slices of chicken breast in a creamy sauce of mushrooms, onions, garlic and Marsala wine.

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

**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

## ***Classic Italian Buffets- \$28.00***

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

**Seashells with Beef tenderloin and portabella mushrooms in a gorgonzola sauce.** Seashells topped with strips of beef tenderloin and portabella mushrooms in a rich gorgonzola sauce.

**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.

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

**Chicken Rollatini** – An eight-ounce chicken breast stuffed with walnut-basil pesto, four Italian cheeses and prosciutto. Served with oven roasted potatoes and vegetables.

**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- \$36.00***

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

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

**Florentine Steak with brandy mushroom sauce-** USDA choice top sirloin topped with a brandy-mushroom sauce. Served with oven roasted potatoes and vegetables.

**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 vegetables.

**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.

**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.

**Peppered Shrimp Alfredo-** Seashells topped with Cajun seasoned shrimp, red peppers and portabella mushrooms in our homemade Alfredo sauce.

**Blackened Tuna with Mango Salsa-** Marinated tuna steaks seasoned with a spicy mixture of cayenne, Italian spices and garlic, topped with a spicy mango salsa. Served with wild rice.