

Restaurant Week Menu
Saturday, 7/22– Saturday 7/29
Available 11am– 10:30

Appetizer Selection

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

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

Chianti braised Beef short Rib Mezzaluna- Half moon shaped pasta stuffed with braised beef short ribs in a chianti reduction then blended with parmesan and romano cheeses, topped with tomato sauce. \$25

Beef and portabella mushrooms in a gorgonzola sauce- Sautéed USDA choice sirloin tips and sliced portabella mushrooms served over seashells and topped with gorgonzola sauce. \$ 30

Old World- Try three favorites- Three meat cannelloni, manicotti and pasta siciliano \$ 25

Chicken Cacciatore- Spinach fettuccine topped with sautéed chicken breast and a spicy marinara sauce of mushrooms, green peppers and onions. \$25

Mediterranean Vegetable Ravioli- Fire roasted peppers, roasted onions, asparagus, zucchini, baby bellas, and spinach blended with fontina, parmesan and ricotta cheese, topped with a creamy pesto alfredo sauce. \$25

Lobster Ravioli- Noodle puffs stuffed with lobster, Ricotta and Parmesan cheeses, topped with your choice of Alfredo or tomato-vodka cream sauce. \$ 30

Peppered Shrimp Fettuccine Alfredo- Spinach fettuccine topped with Cajun seasoned shrimp, red peppers and portabella mushrooms in our homemade Alfredo sauce. \$30

Dessert Selection

Chocolate Tartufo- Zabaglione cream center, surrounded by chocolate gelato and caramelized hazelnuts, topped with cocoa powder.

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

Restaurant Week
Monday, 7/24 -Saturday 7/29
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.

Chianti Braised Beef short Rib Mezzaluna– – Half moon shaped pasta stuffed with braised beef short ribs in a chianti reduction then blended with parmesan and romano cheeses, topped with 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.

Lobster Ravioli– Noodle puffs stuffed with lobster, ricotta and parmesan cheeses. Topped with your choice of alfredo or tomato-vodka cream sauce,

Garibaldi– A Paisans original. A ten inch french loaf of bread topped with slices of ham, salami, pepper jack cheese, tomatoes and your choice of green or banana peppers.

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.

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

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