



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 Nut Brown
Karben 4, *Madison*
Bells Seasonal, *Michigan*
One Barrel IPA

Vintage Scaredy Cat Stout, *Madison*
Osso Night Train Porter, *Plover*
New Glarus Spotted Cow
Capital Amber Middleton
Hacker-Pschorr Hefe-Weiss

Pints \$5.25 Pitchers \$ 17.00

Domestic

Pabst
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 \$7.50 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.

Sharable Appetizers

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 a side of tomato sauce. \$ 8.75

Risotto Balls - Spinach, artichokes and risotto blended together, lightly breaded and deep fried. Served with a side of tomato sauce. \$ 9

Cheddar Cheese Curds - Choice of tomato or ranch sauce. \$ 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

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, Honey-mustard, fat free tomato basil, blueberry-balsamic 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 chicken breast, fresh mushrooms, Bacon, cherry tomatoes and egg. \$ 14.00

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

Cranberry and Blueberry Salad - Mixed greens topped with blueberries, mandarin oranges and cranberries, served with a blueberry-balsamic 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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Italian Specialties

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

Fresh Pasta Choices

Fettuccine or spinach fettuccine
Gluten free pasta (g/f) available for an additional charge of \$2
All red sauces are gluten free. White sauces contain gluten.

Beef/Pork

	Dinner
<i>Top Sirloin*</i> - An eight ounce USDA choice center cut top sirloin topped with gorgonzola sauce, served with a side of fettuccine and tomato sauce Add two crab stuffed shrimp or 3 lobster ravioli \$ 4	24
<i>Veal Parmesan</i> - Tender slices of veal, lightly coated with Italian breading, topped with slices of onions, green peppers, mozzarella cheese and tomato sauce. Served over a bed of fettuccine noodles and tomato sauce	19
<i>Beef and portabella mushrooms in a gorgonzola sauce*</i> Sauteed USDA choice sirloin and sliced portabella mushrooms served over fettuccine and topped with four Italian cheeses and gorgonzola sauce.	23
<i>Chianti Braised Beef Short Rib Ravioli</i> - 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
<i>Lasagna</i> - Layers of fresh noodles, Italian seasoned beef, fresh mushrooms, tomatoes and four Italian cheeses topped with tomato sauce.	19
<i>Three meat Cannelloni</i> - Tubes of fresh pasta stuffed with chicken, Italian seasoned beef and sausage, topped with mozzarella and tomato sauce. Enhance you cannelloni with spicy marinara or Alfredo sauce.	19 20
<i>Pasta Siciliano</i> - A regional favorite from Mantova, Italy, Madison's sister city. Fettuccine topped with a spicy marinara sauce of Italian sausage, mushrooms, green peppers, and onions. Oven baked	19
<i>Meatballs and tomato sauce</i> - Your choice of fettuccine or spinach fettuccine topped with our homemade tomato sauce and meatballs.	14

Wine Recommendations: Matane Primitivo or LaMerriggia Montepulciano

**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.
All entrees served with Italian bread and our homemade dipping oil.
Substitute a half order of appetizers from the starter menu for salad... Add \$ 2.00

Chicken

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

Dinner

- Chicken Parmesan** – Chicken breast, lightly breaded and sautéed, topped with slices of ham, onions, green peppers, mozzarella and parmesan cheeses. Served with a side of spinach fettuccine and tomato sauce. 19
Wine suggestion: Chilensis Pinot Noir
- Chicken Pesto** – Fettuccine topped with slices of natural chicken breast, spinach, cherry tomatoes, creamy pesto Alfredo sauce and four Italian cheeses. 19
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. 19
Wine suggestion: Ruffino Orvieto
- Chicken Cacciatore**– Fettuccine topped with slices of sautéed chicken breast and spicy marinara sauce of mushrooms, green peppers and onions. (G/F) 19
Wine Suggestion: Ruffino Orvieto

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: Matane Primitvo
- Ravioli Parmesan**– Short Rib ravioli and Five cheese ravioli topped with tomato sauce, mozzarella and parmesan cheese. Oven baked. 19
Wine Selection: Ruffino Orvieto
- Piatto Combinatto**– Three favorites. Cannelloni, manicotti and chicken cacciatore 19
Wine Selection: Chilensis Pinot Noir

****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.

Seafood

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

- Shrimp and Scallop***- Sauteed gulf shrimp and sea scallops served over spinach fettuccine with your choice of tomato vodka (G/F) or white clam sauce. 20
Wine suggestion: LaMeriggia Montepulciano di Abruzzi
- Lobster Ravioli*** – Noodle puffs stuffed with lobster, ricotta and parmesan cheeses. Topped with your choice of clam or tomato-vodka sauce 20
Wine suggestion: Podere Del Giuggiolo
- 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: Ruffino Orvieto or Santadi Vermentino
- Jambalaya Pasta*** - Gulf shrimp, chicken and andouille sausage in a thick spicy marinara sauce, served over fettuccine. (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
Wine suggestion: Ruffino Orvieto
- Shrimp Scampi***– Spinach fettuccine topped with gulf shrimp, white clam sauce, parmesan cheese and Italian bread crumbs. Oven baked 19
Wine suggestion: Ruffino Orvieto

Vegetarian

- Manicotti*** – Three tubes of fresh pasta stuffed with spinach, mozzarella, parmesan and ricotta cheeses, topped with mozzarella and tomato sauce. 19
Enhance you manicotti with **spicy** marinara or Alfredo sauce. 20
Wine Selection: Bogle Chardonnay
- Portabella Mushroom Fettuccine Alfredo*** - Spinach fettuccine topped portabella mushrooms, four Italian cheeses and Alfredo sauce. 18
Wine suggestion: Ruffino Orvieto
- Five Cheese Ravioli***– Noodle puffs stuffed with five Italian cheeses, topped with your choice of tomato or marinara sauce. **Gluten Free** 18
Wine Suggestion: Ruffino Orvieto
- Pumpkin Ravioli with Gorgonzola Sauce***– Noodle puffs stuffed with spiced pumpkin and ricotta cheese, topped with gorgonzola sauce and walnuts. 17
- 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, ham

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 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* – Ciabatta roll 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 French loaf topped with homemade meatballs, Spicy cheese and tomato sauce. 9
- Vegetarian Adelle* – A 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. 9

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
- Limoncello Mascarpone cake (Gluten free)*- G/F ladyfinger cookie laced layered with Mascarpone cheese, limoncello cream and whipping cream 6
- Key Lime Pie*– Made with Key lime juice, egg yolks and sweetened condensed milk 5
- Vanilla or Spumoni Ice Cream* 4
- Warre's Warrior Port* - 8