

Restaurant Week Menu
Saturday, 7/21—Saturday 7/28
Available 11am– 10:30

Appetizer Selections

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 Selections

Lasagna and Chicken Alfredo Combo– Half orders of meat lasagna and chicken alfredo. \$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

Shrimp Scampi–Spinach Fettuccine topped with gulf shrimp, white clam sauce, parmesan cheese, and Italian bread crumbs. Oven baked. \$25

Five Cheese Ravioli—Gluten Free–Noodle puffs stuffed with five Italian cheeses, topped with your choice or tomato or marinara sauce. \$25

Beef Tenderloin and Portabella Mushrooms in Gorgonzola–Fettuccine topped with strips of beef tenderloin and portabella mushrooms in a rich gorgonzola sauce. \$30

Desserts

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
Saturday, 7/21 - Saturday, 7/28
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. Fettuccine 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.

Five Cheese Ravioli– Gluten Free- Noodle puffs stuffed with five Italian cheeses, topped with your choice of tomato or marinara 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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