



*Porta Bella's
Seafood Dinner
Thursday, 4/18/19*

Francois Cillie of Man Vinters will be presenting 5 South African wines along with our four course dinner

Creamy Shrimp Scampi Dip

This rich, garlicky dip takes a beloved pasta dish and makes it into a creamy appetizer. A special blend of shrimp, garlic, four Italian cheeses, wine and red pepper flakes.

Mandarin Orange, Gorgonzola and Almond Delight

This flavorful citrus salad tosses mandarin oranges, mixed greens, toasted almonds and Gorgonzola in a red wine vinaigrette.

Baked Mango-Ginger Swordfish

Swordfish steaks marinated in a sherry, ginger and mango chutney mixture.

Tiramisu Cheesecake

A graham cracker and cocoa crust filled with an espresso and rum flavored cream cheese filling and ladyfingers, topped with whipped cream and cocoa.

\$ 60

Please RSVP by calling 608-256-3186 by 4/14