

Restaurant Week Menu
Saturday 7/20– Saturday 7/27
Available 11am– 10pm

Appetizer Selection

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

Spinach and Artichoke Dip- Spinach, artichokes, parmesan and cream cheese. Served with your choice of carrots or Ciabatta bread.

Toasted Ravioli- Ravioli stuffed with five Italian cheeses, rolled in Italian-seasoned bread crumbs and parmesan cheese. Oven baked and served with a side of tomato sauce.

Porta Salad- Our trademark salad: Romaine and iceberg lettuce topped with a special blend of ham, salami, mozzarella and cheddar cheeses, green peppers and garbanzo beans.

Entrée Selection

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

Chianti Braised Beef Short Rib Ravioli- Jumbo ravioli stuffed with slowly braised beef short ribs in a Chianti reduction, topped with Marsala sauce. \$25

Tre Piattis- Chicken Alfredo, cannelloni and manicotti topped with Alfredo sauce, mozzarella and parmesan cheeses. Oven baked. \$30

Shrimp and Scallop Scampi- Spinach fettuccine topped with gulf shrimp, scallops, white wine clam sauce, parmesan cheese and bread crumbs. Oven baked. \$30

Lobster Ravioli- Noodle puffs stuffed with lobster, ricotta and parmesan cheeses, topped with your choice of white wine clam sauce or tomato vodka sauce. \$25

Five Cheese Ravioli (gluten free)- Noodle puffs stuffed with five Italian cheeses, topped with tomato sauce. \$25

Dessert Selection

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
Monday 7/22 –Saturday 7/27
Available 11am-4pm

Luncheon Specials—\$15.00
Entrées include choice of cup of soup or Porta or Caesar salad

Entrée Selections

Cannelloni-Manicott Combo- Tubes of cheese and spinach filled manicotti and three meat filled cannelloni topped with tomato sauce.

Meat Filled Lasagna- Layers of fresh noodles, Italian seasoned beef, mushrooms, tomatoes, and four Italian cheeses topped with tomato sauce.

Five Cheese Ravioli (gluten free)- Noodle puffs stuffed with five Italian cheeses, topped with tomato sauce.

Lobster Ravioli- Jumbo ravioli stuffed with lobster, ricotta and parmesan cheeses, topped with tomato sauce.

Cranberry and Blueberry Salad- Mixed greens topped with blueberries, mandarin oranges, cranberries and sunflower seeds. Served with a blueberry-balsamic dressing.
Add Chicken \$4.00

Garibaldi- A loaf of French bread topped with salami, ham, spicy cheese, tomatoes and your choice of green or banana peppers.

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.

Madison
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