

***Restaurant Week Menu***  
***Saturday, 1/18– Saturday 1/25***  
*Available 11am– close*

***Appetizer Selection***

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

**Toasted Ravioli-** Ravioli stuffed with five Italian cheeses, rolled in Italian seasoned bread crumbs and parmesan cheese. Oven baked 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 cheese, green peppers and garbanzo beans.

***Entrée Selection***

**Beef Tenderloin and Portabella Mushrooms in Gorgonzola-** rainbow rotini 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. \$25

**Shrimp and Scallop Scampi-** Rainbow rotini 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 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.

**Hot Chocolate Cheesecake-** Blend of milk chocolate and dark chocolate, topped with a layer of vanilla mousse.

**Chocolate Chip Cannoli-** A chocolate dipped cannoli shell stuffed with chocolate chips and sweetened ricotta cheese.

*Restaurant Week*  
*Monday, 1/20 - Saturday, 1/25*  
*Available 11am-4pm*

*Luncheon Specials—\$15.00*  
*Entrees include choice of a cup of soup or Pasta or Caesar salad.*

*Entrée Selections*

**Cannelloni-Manicotti 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.

**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.

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