

Restaurant Week Menu
Sunday 2/21– Saturday 2/27
Available 4pm-8pm

Entrees include a choice of appetizer, entrée and dessert.

Appetizer Selection

Italian Stuffed Mushrooms- Fresh mushrooms stuffed with Italian meats and cheeses.
(D, W)

Toasted Ravioli- Ravioli stuffed with five Italian cheeses, rolled in Italian seasoned bread crumbs and parmesan cheese. 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.

Caesar Salad- Romaine lettuce topped with hard boiled egg, black olives, shaved parmesan and croutons.

Entrée Selection

Old World- Three meat cannelloni, manicotti and Mantova's bolognese. (D,E,W) \$25

Bistecca Milano-Gorgonzola cheese originated in the Milan Italy region. Slices of tenderloin, portabella mushrooms, served over a bed of rainbow rotini, topped with gorgonzola sauce and four Italian cheeses. Oven baked. (D,E,W) \$25

Tre Piattis- Chicken Alfredo, cannelloni and manicotti topped with Alfredo sauce, mozzarella and parmesan cheeses. Oven baked. \$25

Shrimp and Scallop Scampi –Gulf shrimp and sea scallops served over fettuccine and topped with a white wine-clam sauce, four Italian cheeses and bread crumbs. Oven baked. (D,E,S,W) \$ 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.

White Chocolate Raspberry Cheesecake- a smooth white chocolate cheesecake swirled with red raspberries.