



Porta Bella Restaurant

Established in 1968, Porta Bella has been known for its fresh pasta, homemade Italian dinners, pizza, steaks, and seafood. Recipes that came from Madison's Greenbush neighborhood are still offered today in addition to new regional Italian dishes found during our travels to Madison's sister city, Mantova, Italy.

Cozy, upholstered booths were placed into small rooms to create a casual romantic atmosphere. Many first dates, anniversaries and engagements have occurred in our three distinctive dining rooms. Porta Bella has been voted "Most romantic" and "Best Italian restaurant" by the Madison area population for 17 years in a row.

Looking for a perfect spot for outdoor dining? Check out Porta's courtyard for an al fresco meal, located one block off State Street. Enjoy a glass of our homemade sangria. We now have patio heaters.

What is more romantic than a wedding rehearsal or reception? Check out Porta's newest addition, the Mantova room. Porta Bella has banquet and conference facilities for parties of 20 to 180 guests.

Draft Beers

Micros- \$5.75

Ale Asylum Hopalicious, *Madison*
Ale Asylum MadTown Nut Brown
Capital Amber, *Middleton*
Karben 4 Fantasy Factory, *Madison*
Bells Seasonal, *Michigan*
Vintage Scaredy Cat Stout, *Madison*
O'so Night Train Porter, *Plover*
New Glarus Spotted Cow
Miller Lite- \$5.00

Ask your server for our rotational beer selections

House Wines

Glass \$8 Bottle \$30

Cabernet
Chianti
Merlot
Pinot Noir
Chardonnay
Riesling
Pinot Grigio
Rose'

Featured Liquors and Liqueurs

Brandy

Korbel
Courvoisier
Wollersheim

Gin

Bombay Sapphire
Tanqueray
Hendricks

Rum

Bacardi
Captain Morgan
Rum Haven
Plantation White
Plantation Dark

Scotch

Dewar's White Label
Glenfiddich
Oban 14

Tequilla

Patron Silver
Mi Campo

Vodka

Grey Goose
Ketel One
Ketel One Citron
Tito's

Whiskey

Crown Royal
Jack Daniel's
Seagram's 7 Crown

Liqueurs

Bailey's Irish Cream
Chambord
Drambuie
Camparo

Kahlua

Sambuca
Wondermint Schnapps
Lemoncello

Sangria – Red or white wine laced with fruit juices

Glass \$ 8 Small Pitcher \$ 16 Large Pitcher \$ 30

We accept Visa, American Express, Discover and MasterCard
As a courtesy to others, please refrain from using your
electronic devices in the dining or bar areas.

Appetizers

Italian Stuffed Mushrooms Fresh mushrooms stuffed with Italian meats and cheeses. (D, W) 9.5

Toasted Ravioli - Ravioli stuffed with five Italian cheeses, rolled in Italian seasoned bread crumbs and parmesan cheese, and oven baked. Served with a side of tomato sauce. (D, E W) 9

Calamari Strips -Thinly sliced strips of tender calamari steaks lightly breaded and fried to perfection. Served with a side of tomato sauce. (D,S,Y,W) 10

Spicy Cheese Bread—Garlic bread topped with our special blend of cheeses and spices. (D,Y,W) 9.75

Mozzarella Bread- Garlic bread topped with mozzarella cheese. (V,D,Y,W) 9.75

Loaf of Garlic Bread -Served with a side of tomato sauce. (D,W) 5

Salads

Salads served with garlic bread sticks and spicy dipping oil.

Dressing choices: bleu cheese (D,E), French, French blue (D), buttermilk ranch (D), Caesar (D,F,Y), fat free tomato basil, and Italian.

Porta[™] Romaine lettuce topped with our signature blend of ham, salami, mozzarella and cheddar cheeses, fresh green peppers, and garbanzo beans. (D) Small 6.5 Large 12

Caesar Salad- Romaine lettuce topped with hard boiled egg, black olives, shaved parmesan and croutons. (V,D,E,Y) Small 6.5 Large 12 Add chicken 4 Add Steak or Shrimp 8

Grand Sandwiches

Add a small Porta or Caesar salad for \$ 4.

Garibaldi[™] - A Pisan's original: A French loaf topped with layers of ham, salami, pepperjack cheese, sliced tomatoes, and your choice of green or hot banana peppers. (D,Y,W) 10

Smoked Turkey Club A French loaf topped with smoked turkey, bacon, Swiss cheese, sliced tomatoes, lettuce, and onions. Served with a side of honey-mustard dressing. (D,Y,W) 10

Spicy Meatball Parmesan—A French loaf topped with homemade meatballs, spicy cheese and tomato sauce. (D,E,Y,W) 10

Vegetarian Adelle - A French loaf topped with lettuce, tomato, onions, pepperjack cheese, black olives, and your choice of green or hot banana peppers. (D,Y,W,V) . Served with a side of ranch dressing. 10

Allergens- Dairy (D), Eggs (E), Fish (F), Peanuts (P), Seafood (S), Soy (Y), Tree Nuts (T), Wheat (W), (V)= vegetarian

****G/F-** All of our products are prepared in a common kitchen with gluten present. The possibility exists for food items to come into contact with other food products. Due to these circumstances, we are unable to guarantee that any menu item can be completely free of gluten allergens.

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Old World Favorites

Dinners include choice of a cup of soup, Porta or Caesar salad,
Substitute a half order of stuffed mushrooms or toasted ravioli for salad. \$ 3

Pasta Choices: Fettuccine, penne, Spaghetti

Gluten free pasta (g/f, E) available for an additional charge of \$3

All of our sauces are made in house.

Beef/Pork

Lasagna - Layers of fresh noodles, Italian seasoned beef, mushrooms, tomatoes and four Italian cheeses topped with tomato sauce. (D,E,W) 19.5

Three Meat Cannelloni Tubes of fresh pasta stuffed with chicken, beef and Italian sausage, topped with tomato sauce. (D,E,W) 20.5 With Bolognese or Alfredo sauce 22.5

Sausage and Broccolini Ravioli— Ravioli stuffed with roasted Italian sausage, broccolini, red pepper, Pecorino and Fontina cheeses, topped with choice of tomato or creamy pesto sauce. (D,E,W). 19.5

Chianti Braised Beef Short Rib Ravioli- Jumbo ravioli stuffed with slowly braised beef short ribs in a Chianti reduction, topped with a creamy marsala sauce. (D,E,W) 19.5

*Steak Marsala** - Slices of beef tenderloin served over fettuccine topped with a creamy sauce of mushrooms, garlic, onions and marsala wine, topped with mozzarella and parmesan cheese. Oven baked (D,E,W) 21.5

*Bistecca Milano** Slices of tenderloin, portabella mushrooms, served over a bed of penne, topped with a gorgonzola sauce, mozzarella and parmesan cheeses. Oven baked. (D,E,W) 21.5

Mantova's Bolognese A regional favorite from Mantova, Italy, Madison's sister city. A thick marinara sauce of Italian sausage, beef, bacon, mushrooms, green peppers, tomatoes and onions served over spaghetti. (D,E,W) 18.5

Meatballs and Tomato Sauce - Your choice of pasta topped with our homemade tomato sauce and meatballs. (D,E,W) 18.5

Combination Platters

Meat Lasagna and Chicken Alfredo- Half orders of meat lasagna and chicken Alfredo. (D,E,W) 20.5

Old World Combo- Three meat cannelloni, manicotti and Mantova's bolognese. (D,E,W) 21.5

Tre Piatti Combo Chicken Alfredo, cannelloni and manicotti topped with Alfredo sauce, mozzarella and parmesan cheeses. (D,E,W) 22.5

Surf and Turf Ravioli Parmesan - Short Rib ravioli and lobster ravioli topped with tomato sauce, mozzarella and parmesan cheese. Oven baked. (D,E,S,W) 21.5

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Chicken

Chicken Parmesan – Chicken breast, lightly breaded and sautéed, topped with ham, onions, green peppers, mozzarella and tomato sauce. Served with penne and tomato sauce. (D,E,Y,W) 19.5

*Chicken Marsala** - Slices of chicken served over fettuccine, topped with a creamy sauce of mushrooms, garlic, onions and marsala wine, topped with mozzarella cheese. Oven baked (D,E,W) 19.5

Baked Chicken Alfredo - Slices of chicken breast, served over a bed of fettuccine, topped with Alfredo sauce, toasted almonds, mozzarella and parmesan cheeses. (D,E,W,T) 19.5

Genoa's Chicken Pesto Slices of chicken breast, spinach, cherry tomatoes, walnut-basil pesto, served over penne topped with Alfredo sauce, mozzarella and parmesan cheeses. Oven baked (D,E,T,W) 19.5

Seafood

Shrimp and Scallop Scampi –Shrimp and sea scallops served over a bed of fettuccine in a white wine-clam sauce, mozzarella and parmesan cheeses and bread crumbs. Oven baked. (D,E,S,W) 21.5

Peppered Shrimp Alfredo– Cajun seasoned shrimp, portabella mushrooms and red peppers served Over fettuccine, topped with Alfredi sauce and mozzarella cheese. Oven baked. (D,E,S,W). 21.5

Lobster Ravioli - Noodle puffs stuffed with lobster, ricotta and parmesan cheeses. Topped with your choice of tomato-vodka or white wine-clam sauce. (D,E,S,W) 21.5

Vegetarian

Manicotti –Tubes of fresh pasta stuffed with spinach, mozzarella, parmesan and ricotta cheeses, topped with mozzarella cheese and tomato sauce. (V,D,E,W) 20.5 With Alfredo Sauce. 22.5

Grilled Vegetable Ravioli – Noodle puffs stuffed with portabella mushrooms, red peppers, asparagus carrots and ricotta cheese, topped with choice of tomato or creamy pesto Alfredo sauce. 19.5

Porta Bella Mushroom Alfredo - Fettuccine topped with portabella mushrooms, Alfredo sauce, toasted almonds and four Italian cheeses. (D,E,W,T) 19.5

Porta Bella Mushroom Marsala– Portabella mushrooms served over fettuccine topped with a creamy sauce of mushrooms, garlic, onions and marsala wine, topped with mozzarella and parmesan cheeses. Oven baked (D,E,W) 19.5

Portabella Mushrooms and Tomato Sauce Your choice of pasta topped with sautéed portabella mushrooms and our homemade tomato sauce. (D,E,W,V) 18.5

Tomato Sauce – Your choice of pasta topped with our homemade tomato sauce. (D,E,W,V) 14

Our Famous Thin Crust Pizza

All pizzas are made with tomato sauce and diced onions unless otherwise specified. (D,W)
Add chopped garlic at no extra charge. 12 inch gluten free crust** add \$3.00

Specialty Pizzas

Small (10"): \$ 16

Medium (12"): \$ 22

Large (16"): \$ 27

Deluxe- Italian sausage, mushrooms, mozzarella cheese and choice of green or banana peppers

Salerno- Pepperoni, mushrooms, black olives and mozzarella cheese

Italian Carne- Italian sausage, pepperoni, bacon and mozzarella cheese

Steakhouse- Slices of beef tenderloin, portabella mushrooms, gorgonzola and mozzarella cheeses

Super Hot- Pepperoni, yellow onions, spicy cheese and banana peppers

Chicken Alfredo- Alfredo sauce, garlic, chicken, tomatoes, spinach and 5 cheese blend

Cajun Shrimp - Cajun seasoned shrimp. Portabella mushrooms, red peppers and mozzarella

Chicken BBQ- BBQ sauce, chicken, onions, spicy cheese and bacon

Chicken Florentino- Chicken, tomatoes, spinach, bacon, mozzarella and feta cheeses.

Chicken Pesto (T)- Walnut-basil pesto, tomatoes, natural chicken breast, artichoke hearts and mozzarella cheese

Mediterranean- (V) Garlic-olive oil sauce, portabella mushrooms, artichoke hearts, green peppers, mozzarella and goat cheese

Vegetarian Pesto- (T,V) Walnut-basil pesto, tomatoes, mushrooms, black olives and Mozzarella

Create your own pizza

SINGLE ITEM OR MOZZARELLA	12.75	17.50	20.50
ADDITIONAL CHEESE	2.75	3.50	4.00
ADDITIONAL TOPPINGS (each)	2.50	3.25	3.75
SHRIMP	6.00	8.00	9.00

Meat and seafood toppings: Anchovies, bacon, natural chicken breast, ham, meatballs, pepperoni, Italian sausage, steak

Vegetables: Banana or green peppers, black or green olives, yellow onions, mushrooms, portabella mushrooms, spinach, sliced tomatoes, walnut-basil pesto

Cheeses: Mozzarella, spicy, feta blend or goat cheese blend

Desserts & After Dinner Wines

Tiramisu Two layers of sponge cake soaked with espresso and coffee liqueur, richly layered with cream, Mascarpone cheese and finished with a dusting of cocoa. (D,E,Y,W) 6

Chocolate Chip Stuffed Cannoli A chocolate dipped cannoli shell stuffed with chocolate chips and sweetened ricotta cheese. (D,E,Y,W) 6

White Chocolate Raspberry Cheesecake- A smooth white chocolate cheesecake Swirled with fresh raspberry. (D,E,Y) 6

Gluten Free Chocolate Cake (E,Y) 6.5