

Dinner Menu Selections

1. Dinners are served plated or buffet style.
2. There are four options for dinner selections:
 - a. **Pre-order-** You may select three entrees from the banquet menu. ***You must pre-order the number of each entrée, two weeks prior to the event.*** You must provide us with your guest list and their entrée choices. We will provide name cards to identify entrée selections. ***Pre-orders cannot be changed within 48 hours of the event. If you decide to change your order, you will be charged for the original item plus your new item.***
 - B. You may order one item for the whole group. You must let us know two weeks prior on how many entrees you will need.
 - C. **Buffet-** Prices include two entrée selections. If you wish to have three items, there is an additional charge. For children under 10, buffet price will be half. Please refer to the buffet menus for selections.
 - D. If you have less than 25 guests in your party, you may also choose to do a limited menu of four items from our banquet menu. We will print up a separate menu for your guests. Guests will order when they arrive.
 - E. ***Due to the amount of time it takes to prepare the food from scratch, we are not able to offer off the menu or limited menu service for groups larger than 25 guests***
3. Children's menus are available for guests under 10 years old. Children's menu items must be pre ordered.
4. Fixed price menus are available. Fixed price menus include salad, entrée, gratuity and sales tax. Please check with banquet manager for menus.
5. Government menus are available for tax-exempt groups. ***Government menus require tax exempt certificate prior to the event.***
 - a. Government menus are not available on Friday or Saturday evenings.
 - b. Please contact the banquet manager for the menu.
 - c. You may select 4 items off of the government menu for groups under 25.
 - d. You may select 2 items off of the government menu for groups over 25 guests. Please refer to paragraphs 2 & 3 for additional options.
6. Late night appetizers are available for dance events. (see pages 2-3)
7. Porta Bella can accommodate guests with special dietary needs. Please discuss these needs with the banquet manager prior to filling out the planning guide. Please have the guest contact the banquet manager at 608-256-3186 to discuss their menu choices.
8. Allergen notations: Dairy (D), Eggs (E), Fish (F), Peanuts (P), Seafood (S), Soy (S), Tree Nuts (T) Wheat (W), Vegetarian (V)

Plated Dinner Entrees

Dinners include your choice of one salad, and Italian bread

Beef or Pork

(Steaks are cooked to medium)

Bourbon Marinated New York Strip– USDA choice center cut New York strip steak, marinated in a bourbon marinade. Served with a twice baked potato. (D) \$ 30

Steak Marsala– Slices of tenderloin in a creamy sauce of mushrooms, garlic, onions and Marsala wine, served over a bed of fettuccine, topped with four Italian cheeses. Oven baked. (D,E,W) \$ 24

Bistecca Milano– Slices of tenderloin, portabella mushrooms, topped with gorgonzola sauce and four Italian cheeses served over a bed of rotini. Oven baked. (D,E,W) \$ 25

Meat Filled Lasagna – Layers of fresh noodles, Italian seasoned ground beef, fresh mushrooms, tomatoes, Parmesan and Ricotta cheeses. (D,E,W) \$ 22

Three Meat Cannelloni – Tubes of fresh pasta filled with chicken breast, Italian sausage, ground beef, carrots, onions and tomatoes, topped with Mozzarella and Parmesan cheeses and tomato sauce. (D,E,W) \$ 23

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 a bed of rainbow rotini, topped with a five Italian cheese blend. (D,E,W) \$ 21

Chianti Braised Beef Short Rib Ravioli– Fresh pasta stuffed with slowly braised beef short ribs in a Chianti reduction then blended with parmesan and romano cheeses, topped with your choice of tomato or Marsala sauce. (D,E,W) \$ 22

Sausage and Broccolini Ravioli—Ravioli stuffed with Italian sausage, broccolini, red bell pepper, Pecorino and Fontina cheeses topped with choice of tomato or creamy pesto sauce. (D,E,W) \$ 22

Combination Platters

Old World– Three meat cannelloni, manicotti and Mantova's Bolognese. (D,E,W) \$24

Meat Lasagna and Chicken Alfredo– Half order of meat lasagna and chicken Alfredo. (D,E,W) \$ 24

Surf and Turf Ravioli Parmesan– Short rib ravioli and lobster ravioli topped with tomato sauce, Mozzarella and parmesan cheeses. Oven baked. (D,E,S,W) \$25

Tre Piattis– Three favorites: Chicken Alfredo, three meat cannelloni and manicotti topped with Alfredo sauce, mozzarella and parmesan cheeses. Oven baked. (D,E,W) \$ 25

Allergens: Dairy (D), Eggs (E), Fish (F), Peanuts (P), Seafood (S), Soy (S), Tree Nuts (T)
Wheat (W), Vegetarian (V)

Poultry

Chicken Parmesan – Tender breast of chicken, lightly coated with Italian seasoned breading, sautéed, topped with slices of ham, onions, green peppers, Mozzarella and Parmesan cheeses. Served over rainbow rotini and tomato sauce. (D,E,Y,W) \$ 22

Chicken Rollatini – Chicken breast stuffed with walnut-basil pesto, four Italian cheeses and smoked ham. Served over a bed of fettuccine and topped with a creamy pesto Alfredo sauce. (D,E,W) \$ 24

Genoa's Chicken Pesto– Pesto sauces originated in Genoa Italy during the 10th century. Slices of chicken breast, tomatoes, spinach, four Italian cheeses topped with a walnut-basil pesto Alfredo sauce, served over a bed of rainbow rotini. (D,E,T,W) \$23

Baked Chicken Alfredo –Sautéed chicken breast, served over fettuccine and topped with Alfredo sauce, almonds and shredded Parmesan cheese. (D,E,W,T) \$ 23

Baked Chicken Marsala– Slices of chicken breast in a creamy sauce of mushrooms, garlic, onions and Marsala wine, served over a bed of fettuccine topped with four Italian cheeses. (D,E,W) \$ 23

Seafood

Lobster Ravioli – Fresh pasta stuffed with lobster, ricotta and parmesan cheeses. Topped with tomato vodka sauce. (D,E,S,W) \$ 24

Peppered Shrimp Alfredo– Cajun seasoned gulf shrimp, roasted red peppers and portabella mushrooms, served over fettuccine and topped with our homemade Alfredo sauce. (D,E,S,W) \$ 25

Shrimp and Scallop Scampi – Gulf shrimp and sea scallops, served over a bed of fettuccine, topped with a white wine-clam sauce, parmesan cheese and bread crumbs. Oven baked. (D,E,S,W) \$ 25

Vegetarian

Manicotti – Tubes of fresh pasta stuffed with spinach, mozzarella, ricotta and parmesan cheeses, topped with tomato sauce and four Italian cheeses. (D,E,V,W) \$ 24

Baked Portabella Mushroom Alfredo –Portabella mushrooms, served over a bed of fettuccine, topped with Alfredo sauce, almonds and four Italian cheeses. (D,E,V,W) \$ 23

Grilled Vegetable Ravioli– Noodle puffs stuffed with portabella mushrooms, red bell peppers, asparagus, carrots and ricotta cheese, topped with choice of tomato or creamy pesto sauce. \$ 23

Portabella Mushroom Ravioli Parmesan – Fresh pasta stuffed with portabella mushrooms, Ricotta cheese and spices. Topped with tomato sauce, four Italian cheeses. Oven baked. (D,E,V,W) \$ 23

Buffet Selections

For children under 10, buffet price will be half.

Buffets (except for pizza) include choice of one salad, two entrees and Italian bread

Pizza Buffet- \$ 17.00/person

Pizza selections are limited to 5 pizza choices

Add salad buffet- \$ 4/person

Choose from the following

Salerno

Deluxe

Super Hot

Vegetarian Pesto

Chicken Florentino

Spicy Chicken BBQ

Chicken Alfredo

Italian Carne-

Pasta Bar- \$25.00

Add an additional selection \$3/person

Menu Choices

**Portabella Mushroom and tomato sauce
Fettuccine Alfredo**

**Rotini with Meatballs and tomato sauce
Mantova's Bolognese**

Baked Pasta Buffets- \$29.00

Add an additional selection \$3/person

Menu choices

Three Meat Cannelloni

Manicotti

Meat Filled Lasagna

Baked Chicken Alfredo

Baked Chicken Marsala

Portabella Mushroom Ravioli Parmesan

Genoa Chicken Pesto

Sausage and Broccoli ravioli

Grilled Vegetable Ravioli

Classic Italian Buffets- \$32.00

Add an additional selection \$3/person

Menu Choices

Bistecca Milano

Chianti Braised Beef Short Rib Ravioli-

Steak Marsala

Chicken Parmesan

Chicken Rollatini

Lobster Ravioli

Shrimp and Scallop Scampi