



## *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. 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.

## *Pints of Draft Beers*

### *Micro brews*

Ale Asylum Hopalicious, Madison 6  
O'so Night Train Porter, Plover 7  
Karben 4 Fantasy Factory, Madison 6  
New Glarus Spotted Cow 6  
Bells Seasonal, Michigan 6

Ale Asylum Mad Town Nut Brown, Madison 6  
Miller Lite 5  
Vintage Scaredy Cat Stout, Madison 6  
Foggy Geezer 6  
Capital Amber, Middleton 6

*Ask your server about our seasonal selections*

### *House Wines*

**6oz pour \$ 8    9oz pour \$ 11    Bottle \$ 30**

**Red** – Cabernet, Chianti, Merlot, Pinot Noir

**White** – Chardonnay, Riesling, Pinot Grigio, Rose

**For additional wine choices, check out our wine list**

**Sangria** – Red or white wine laced with fruit juices

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

### *Featured Liquors and Liqueurs*

- Brandy** – Korbel, Courvoisier, Wollersheim
- Gin** – Bombay Sapphire, Tanqueray, Hendrick's, Wollersheim
- Irish** – Tullamore Dew, Jameson
- Rum** – Bacardi, Captain Morgan, Rum Haven, Plantation White, Plantation Dark
- Scotch** – Dewar's White Label, Glenlivet 12, Oban 14
- Tequila** – Patron Silver, Mi Campo Blanco, Jose Cuervo Gold
- Vodka** – Grey Goose, Ketel One, Tito's, Ketel 1 Citron
- Whiskey** – Crown Royal, Jack Daniel's, Makers Mark
- Liqueurs** – Bailey's Irish Cream, Chambord, Drambuie, Campari, Kahlua, Romana Sambuca, Wondermint Schnapps

**We accept Visa, American Express, Discover and MasterCard  
As a courtesy to others, please refrain from taking calls or playing music  
on your electronic devices in the dining or bar areas.**

## *Appetizers*

*Italian Stuffed Mushrooms* Crimini 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. Served with a side of tomato sauce. (D, E W) 9

*Sampler Platter*— Can't decide. Enjoy half orders of stuffed mushrooms and toasted ravioli. Served with tomato sauce. (D,E,W). 10.5

*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. Served with a side of tomato sauce. ,D,Y,W) 10.25

*Mozzarella Bread*- Garlic bread topped with mozzarella cheese. Served with a side of tomato sauce. (V,D,Y,W) 10.25

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

## *Salads*

Salads served with focaccia rolls and spicy dipping oil.

Dressing choices: bleu cheese (D,E), French, French blue (D), buttermilk ranch (D), Caesar (D,F,Y), pesto vinaigrette and Italian.

*Porta*<sup>TM</sup> 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 Steak or Shrimp 8

*Chicken Caesar*— Slices of grilled chicken, hard boiled egg, black olives, shaved parmesan and croutons served over romaine lettuce. (V,D,E,Y) 15

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

*For parties of 8 or more, a 20% gratuity is added  
Split checks on parties of 6 or more, \$ 3/check*

## *Italian Dinners*

Dinner includes your choice of a cup of soup, Porta or Caesar salad,  
Focaccia rolls and homemade dipping oil.

Substitute a half order of stuffed mushrooms or toasted ravioli for salad... Add \$ 3

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

All red sauces are gluten free. White sauces contain gluten.

Pasta choices: Fettuccine, penne or spaghetti

## *Beef/Pork*

*Bistecca Milano\** - Slices of tenderloin and portabella mushrooms, served over a bed of penne, topped with a gorgonzola sauce and four Italian cheeses. Oven baked. (D,E,W) 23

*Three Meat Cannelloni* - Tubes of fresh pasta stuffed with chicken, beef and Italian sausage, topped with tomato sauce. (D,E,W) 22 With Bolognese or Alfredo sauce 24

*Steak Marsala\** - Slices of tenderloin tossed in a creamy sauce of crimini mushrooms, garlic, onions and marsala wine. Oven baked (D, E,W) 22

*Steak Alfredo* - Slices of tenderloin tossed in Alfredo sauce, and topped with toasted almonds, and four Italian cheeses. Oven baked. (D,E,W) 22

*Steak Siciliano\** - Slices of tenderloin, sautéed green peppers, onions served over a bed of penne, topped with our homemade tomato sauce and four Italian cheeses. Oven baked. (D,E,W) 22

*Lasagna* - Layers of fresh noodles, Italian seasoned beef, mushrooms, tomatoes and four Italian cheeses topped with tomato sauce. (D,E,W) 20

*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) 22

*Mantova's Bolognese* - A regional recipe 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) 19.5

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

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Wheat (W), (V)= vegetarian

*\*Consuming raw or undercooked foods from animal origins may pose increased risk of food-borne illness, especially for the very young, elder or pregnant women. Steaks that are served rare or medium rare may be undercooked and will only be served upon customer's request*

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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) 22

*Chicken Marsala\** - Slices of chicken tossed in a creamy sauce of crimini mushrooms, garlic, onions and marsala wine, served over fettuccine . Oven baked (D, E,W) 21

*Baked Chicken Alfredo* - Slices of chicken breast, served over fettuccine, topped with Alfredo sauce, toasted almonds, and four Italian cheeses. (D,E,W) 21

*Genoa's Chicken Pesto* - Slices of chicken breast, spinach, tomatoes, walnut-basil pesto, served over penne topped with Alfredo sauce and four Italian cheeses. Oven baked (D,E,T,W) 21

### *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) 24

*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) 23

*Peppered Shrimp Alfredo*– Cajun seasoned shrimp, portabella mushrooms and red peppers served Over fettuccine, topped with Alfredo sauce and four Italian cheeses. Oven baked. (D,E,S,W). 23

*Shrimp and Scallops in a tomato vodka sauce*– Sauteed shrimp and sea scallops served over a bed of fettuccine, topped with tomato-vodka cream sauce and four Italian cheeses. (D,E,S,W) 23

*Jambalaya Pasta* - Gulf shrimp, chicken and sausage in a thick spicy marinara sauce, served over penne. (D,E,S,W) 24

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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.**

## *Italian Dinners*

Dinner includes your choice of a cup of soup, Porta or Caesar salad,  
Focaccia rolls and homemade dipping oil.

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## *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) 22 With Alfredo Sauce. 24

*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. 22

*Baked Portabella Mushroom Alfredo* - Portabella mushrooms tossed with Alfredo sauce, topped with toasted almonds, and four Italian cheeses. (D,E,W) 22

*Portabella Mushroom Marsala* – Portabella mushrooms tossed with a creamy sauce of mushrooms, garlic, onions and marsala wine, served over fettuccine. topped with four Italian cheeses. Oven baked (D,E,W) 21

*Portabella Mushrooms and Tomato Sauce* Your choice of pasta topped with sautéed portabella mushrooms and our homemade tomato sauce. (D,E,W,V) 19

*Tomato Sauce* – Your choice of pasta topped with our homemade tomato sauce. (D,E,W,V) 15

## *Combination Platters*

*Meat Lasagna and Chicken Alfredo*- Half orders of meat lasagna and chicken Alfredo. (D,E,W) 23

*Old World Combo*- Three meat cannelloni, manicotti and Mantova's bolognese. (D,E,W) 23

*Tre Piatti Combo* - Chicken Alfredo, three meat cannelloni and manicotti topped with Alfredo sauce, mozzarella and parmesan cheeses. (D,E,W) 23

*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) 23

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## *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          | 3.00  | 3.75  | 4.25  |
| ADDITIONAL TOPPINGS (each) | 3.00  | 3.75  | 4.25  |
| SHRIMP                     | 6.25  | 8.50  | 9.50  |

**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

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## *Grand Sandwiches*

Served with French fries

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

*Garibaldi™* - A Paison'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) 12

*Spicy Meatball Parmesan* - A French loaf topped with homemade meatballs, spicy cheese and tomato sauce. (D,E,Y,W) 12

*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 ranch dressing. 12

## *Desserts*

*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

*Chocolate Shoppe Vanilla Ice Cream* 4.5