



## *Pints of Draft Beers*

Driftless Brown Ale 7  
 O'so Night Rain Porter, Plover 7.5  
 Karben 4 Fantasy Factory, Madison 7  
 New Glarus Spotted Cow 7  
 Hashtag Hazy IPA, Verona 7

Bells Seasonal, Michigan 7  
 Miller Lite 6  
 One Barrel Kolsch, Madison 7  
 Capital Amber, Middleton 7  
 Potosi Czech Pilsner, 7

## *Featured Liquors and Liqueurs*

**Brandy** – Korbel, Courvoisier, Wollersheim, Coquard, Bauchant  
**Gin** – Bombay Sapphire, Tanqueray, Brixx, Bols Genevieve  
**Irish** – Jameson  
**Rye** – Old Overholt, Sagamore, Templeton  
**Rum** – Bacardi, Captain Morgan, Rum Haven, Plantation White, Plantation Dark, Mt Gay, Typhoon  
**Scotch** – Dewar's White Label, Glenlivet 12, Oban 14, Glen Moray, Dalmore  
**Tequila** – Patron Silver, Durango Gold,  
**Vodka** – Grey Goose, Ketel One, Tito's, Ketel 1 Citron, Prairie Cucumber  
**Whiskey** – Crown Royal, Jack Daniel's, Makers Mark, Wakemans  
**Liqueurs** – B & B, Bailey's Irish Cream, Chambord, Drambuie, Campari, Limoncello, Kahlua, Romana Sambuca, Tuaca, 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.**  
**3.5% surcharge will be added to credit card sales**

## *Porta Bella's Wine List*

### *Italian Reds*

6oz/9oz/bot

<b>Prodigo Romagna Sangiovese</b> – bright cherry, dried fruits and smoky spices.	<b>9/14/36</b>
<b>Tiamo Chianti</b> - Intense bright ruby red, cherry nose with floral nuances	<b>10/15/40</b>
<b>Melini Chianti Riserva</b> - cranberry, raw cherry and a dollop of vanilla	<b>11/16/44</b>
<b>La Fiera Montepulciano di Abruzzi</b> – dark berry fruit and spice	<b>9/14/36</b>
<b>Dipiniti Pinot Noir</b> , small berry fruit, herbs, white mushroom and peppermint	<b>10/15/40</b>
<b>La Fiera Primitivo</b> – Italy's cousin to Zinfandel, Juicy, with smoke and cocoa powder	<b>9/14/36</b>

### *Reds*

<b>Airfield Estates "Lone Birch" Cabernet</b> – dark cherry, spice and roasted oak	<b>10/15/40</b>
<b>Maggio Cabernet</b> -berry jam in the flavor. Medium body and light tannins	<b>9/14/36</b>
<b>Cuma Malbec</b> -fresh raspberry and blackberry dark fruit and spice,	<b>10/15/40</b>
<b>Maggio Merlot</b> - hints of dried cherry and raspberry	<b>9/14/36</b>
<b>Seeker Pinot Noir</b> - Sweet cherry fruit melds with earth and spice	<b>9/14/36</b>
<b>Gnarly Head Red Zinfandel</b> ,- dark berry flavors with layers of spice, plum,	<b>9/14/36</b>
<b>Lambert First Chapter Shiraz</b> (Australia) purple plum and dark choc with licorice	<b>11/16/44</b>
<b>Wollersheim Domaine Du Sac</b> , overtones of black raspberry and cherries	<b>15/22/50</b>

### *Italian Whites*

<b>Davinci Pinot Grigio</b> –fresh green apple, juicy citrus and tropical fruit	<b>10/15/40</b>
<b>Seeker Pinot Grigio</b> - le offset by acacia blossoms and almonds	<b>9/14/36</b>
<b>LaMarca Prosecco</b> – bright pear and apple	<b>split 15 bottle 42</b>
<b>CK Moscato d'Asti</b>	<b>9/14/36</b>

### *Whites*

<b>Ofilla Alberino</b> —(Spain) flavors of citrus and white peach	<b>10/15/40</b>
<b>Maggio Chardonnay</b> - poached pear flavors, vanilla and nutmeg	<b>9/14/36</b>
<b>Shannon Ridge Chardonnay</b> –notes of pear, green apple, melon and citrus	<b>10/15/40</b>
<b>Frisk Riesling</b> - notes of lime sorbet, rose petals	<b>8/13/32</b>
<b>Wollersheim Prairie Fume</b> , semi dry, hints of mango and citrus	<b>9/14/36</b>
<b>Savee Sauvignon Blanc</b> - citrus, melon and pear	<b>9/14/36</b>
<b>J.P. Chenet Brut</b> , (France)	<b>split 12 bottle 36</b>

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

Glass \$ 8

Small Pitcher \$ 16

Large Pitcher \$ 31

## *Appetizers*

***Italian Stuffed Mushrooms*** Crimini mushrooms stuffed with Italian meats and cheeses.  
(D, W) 11

***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) 11

***Sampler Platter***— Can't decide. Enjoy half orders of stuffed mushrooms and toasted ravioli. Served with tomato sauce. (D,E,W). 12

***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) 14

***Spicy Cheese Bread***—Garlic bread topped with our special blend of cheeses and spices. Served with a side of tomato sauce. (D,Y,W) 12

***Mozzarella Bread***- Garlic bread topped with mozzarella cheese. Served with a side of tomato sauce. (V,D,Y,W) 12

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

## *Salads*

Salads served with bread and spicy dipping oil.

Dressing choices: bleu cheese (D,E), French, French blue (D), buttermilk ranch (D),  
Feta Cheese (D,E,Y), Fat Free Tomato Basil (D) 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 8 Large 15

***Mediterranean Salad***- Spring mix topped with black olives, red onions and cherry tomatoes,  
Served with Feta cheese dressing (V,D,E,Y)  
Small 8 Large 15 Add chicken 5 Add Steak or Shrimp 10

***Chicken Cranberry Salad***— Slices of grilled chicken, dried cranberries, blueberries  
Sunflower seeds and almonds served over spring mix. (V,D,E,Y) 18

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

**For parties of 6 or more, a 20% gratuity is added**  
**Split checks on parties of 6 or more, a 22% gratuity will be added**  
**3.5% convenience fee will be added to credit card sales**

## Old World Favorites

Dinner includes your choice of a cup of soup, Porta or Mediterranean salad, bread and homemade dipping oil.

Gluten free pasta (g/f) available for an additional charge of \$4

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

*Bistecca Milano*\* - Slices of tenderloin and portabella mushrooms, served over penne, topped with a gorgonzola cheese sauce and four Italian cheeses. Oven baked. (D,E,W) 29  
Wine Suggestions: Gnarly Head Old Vine Zinfandel or Lambert Shiraz

*Lasagna* - Layers of fresh noodles, Italian seasoned beef, portabella mushrooms, ricotta, tomatoes and four Italian cheeses topped with tomato sauce. (D,E,W) 25  
Wine Suggestions: La Fiera Montepulciano

*Pancetta and Panna*— Fettuccine topped with bacon, portabella mushrooms, peas and Alfredo sauce, topped with four Italian cheeses and oven baked. (D,E,W) 26  
Wine Suggestions: Tiamo Chianti

*Chicken Parmesan* — Chicken breast, lightly breaded and sautéed, topped with smoked ham, onions, green peppers, mozzarella and tomato sauce. Served with penne and tomato sauce. (D,E,Y,W) 27  
Wine Suggestions: Prodigio Romagna Sangiovese

*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) 27  
Wine Suggestions: Shannon Ridge Chardonnay

*Shrimp and Scallop Scampi* —Shrimp and sea scallops served over fettuccine topped with a white wine-clam sauce, four Italian cheeses and bread crumbs. Oven baked. (D,E,S,W) 29  
Wine Suggestions: Davinci Pinot Grigio

*Peppered Shrimp Alfredo*— Fettuccine topped with cajun seasoned shrimp, portabella mushrooms, roasted red peppers, Alfredo sauce, four Italian cheeses. Oven Baked 30  
Wine Suggestions: Savee Sauvignon Blanc or Tiamo Chianti

*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.*

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

## *Fresh Pasta*

**Dinner includes your choice of a cup of soup, Porta or Mediterranean salad,  
Bread and homemade dipping oil.**

Gluten free pasta (g/f) available for an additional charge of \$4

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

**Pasta Choices: Spaghetti, fettuccine or penne**

***Baked Fettuccine Alfredo*** - Fettuccine topped with Alfredo sauce, toasted almonds, and four Italian cheeses. Oven baked (D,E,W) 20  
With chicken or portabella mushrooms (V) 26  
With shrimp or steak 30  
With chicken and broccoli 28  
Wine Suggestion: Shannon Ridge Chardonnay or Ofilla Alberino

***Pasta and tomato vodka sauce***— Fettuccine, topped with tomato-vodka cream sauce and four Italian cheeses. (D,E,S,W)  
With sauteed shrimp and scallops 30  
With chicken and broccoli 28  
With chicken or portabella mushrooms 27  
With Steak 30  
Wine Suggestion: Savee Sauvignon Blanc or Lambert Shiraz

***Marsala\**** - Fettuccine topped with a **creamy** sauce of portabella mushrooms, garlic, onions and marsala wine. (D,E,W)  
With steak\* 30  
With chicken or portabella mushrooms (V) 27  
Wine Suggestion: Cuma Malbec or Shannon Ridge Chardonnay

***Mantova's Bolognese*** - A regional recipe from Mantova, Italy, Madison's sister city. A thick marinara sauce of Italian sausage, beef, bacon, portabella mushrooms, green peppers, tomatoes and onions served over spaghetti. (D,E,W) 25  
Wine Suggestion: La Fiera Primitivo or Melini Riserva Chianti

***Chicken Aglio***— Sauteed chicken breast, onions and portabella mushrooms served over fettuccine, topped with tomato sauce and goat cheese. (D, E,W) 28  
Wine Suggestion: Savee Sauvignon Blanc or Ofilla Alberino

***Jambalaya Pasta*** - Sauteed gulf shrimp, chicken, sausage and portabella mushrooms in a thick spicy marinara sauce, served over spaghetti. (D,E,S,W) 29  
Wine Suggestion: Tiarno Chianti

***Pasta and Tomato Sauce*** - Your choice of pasta topped with our homemade tomato sauce and four cheeses. (V,D,E,W) 18      With meatballs or portabella mushrooms. 23  
Wine Suggestion: La Fiera Sangiovese

**\*\*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.

## *Stuffed Pastas*

Dinner includes your choice of a cup of soup, Porta or Mediterranean salad, bread and homemade dipping oil.

*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) 27  
Wine Suggestion: Cuma Malbec or La Fiera Montepulciano

*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) 28  
Wine Suggestion: LaMarcoProsecco or Davinci Pinot Grigio

*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) 30  
Wine Suggestion: Seeker Pinot Noir

*Three Meat Cannelloni* Tubes of fresh pasta stuffed with chicken, beef and Italian sausage, topped with tomato sauce. (D,E,W) 27 With Bolognese or Alfredo sauce 29  
Wine Suggestion: Prodigio Romagna Sangiovese

*Manicotti* –Tubes of fresh pasta stuffed with spinach, mozzarella, parmesan and ricotta cheeses, topped with four Italian cheeses and tomato sauce. (V,D,E,W) 27  
With Alfredo Sauce. 29  
Wine Suggestion: Davinci Pinot Grigio

## *Combination Platters*

*Meat Lasagna and Chicken Alfredo*- Half orders of meat lasagna and chicken Alfredo. (D,E,W) 28  
Wine Suggestion: *Tiamo Chianti*

*Old World Combo*- Three meat cannelloni, manicotti and Mantova's bolognese. (D,E,W) 28  
Wine Suggestion: La Fiera Primitivo

*Seafood Duo*- Half order of shrimp and scallop scampi and a half order of lobster ravioli, topped with a white wine-clam sauce, four Italian cheeses and bread crumbs. (D,E, S,W) 30  
Wine Suggestion: Shannon Ridge Chardonnay

*Tre Piatti Combo* Chicken Alfredo, cannelloni and manicotti topped with Alfredo sauce, mozzarella and parmesan cheeses. (D,E,W) 28  
Wine Suggestion: Ofilla Alberino

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

## *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 \$ 5

Add a small Porta or Mediterranean salad \$ 4.5

### *Specialty Pizzas*

Small (10"): \$ 18

Medium (12"): \$ 24

Large (16"): \$ 30

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

*Salerno*- Pepperoni, portabella mushrooms, black olives and mozzarella cheese

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

*Margaretta*- Tomatoes, fresh basil, mozzarella

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

*Bella*- A Paisans favorite. Our sloppy Joe pizza! Made with a homemade ground beef sauce and topped with mozzarella

*Chicken Alfredo*- Alfredo sauce, garlic, chicken, tomatoes, spinach 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

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

### *Create your own pizza*

SINGLE ITEM OR MOZZARELLA	14.00	18.50	22.50
ADDITIONAL CHEESE	4.00	4.75	5.25
ADDITIONAL TOPPINGS (each)	4.00	4.75	5.25
SHRIMP	8.00	10.00	12.00

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

**Vegetables:** Artichoke hearts, Banana or green peppers, black or green olives, yellow onions, roasted red peppers, portabella mushrooms, spinach, sliced tomatoes, walnut-basil pesto, fresh basil

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

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## *Grand Sandwiches*

Add French fries \$ 3

Add a small Porta or Mediterranean salad for \$ 4.5

*Garibaldi™* - A Paisan's original: A French loaf topped with layers of ham, salami, pepper jack cheese, sliced tomatoes, and your choice of green or hot banana peppers. (D,Y,W) 14  
(For a spicier version, have it made on our spicy cheese bread Add \$ 4

*Spicy Meatball Parmesan*- Spicy cheese bread topped with homemade meatballs, and tomato sauce. (D,E,Y,W) 14

*Meatball Parmesan*- Mozzarella bread topped with our homemade meatballs, mozzarella and tomato sauce. (D,E,Y,W) 14

*Vegetarian Adele* - Romaine, tomato, red onions, black olives, and pepper jack cheese. Choice of green or banana peppers. Served on garlic bread. Served with a side of ranch dressing. 14

*Chicken Parmesan Sandwich*- Italian seasoned chicken breast topped with mozzarella and tomato sauce. Served on garlic bread. (D,Y,W) 14

## *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) 7

*Chocolate Chip Stuffed Cannoli* - A chocolate dipped cannoli shell stuffed with chocolate chips and sweetened ricotta cheese. (D,E,Y,W) 6.5

*White Chocolate Raspberry Cheesecake*- A smooth white chocolate cheesecake Swirled with fresh raspberry. (D,E,Y) 7

*Gluten Free Chocolate Cake* (E,Y) 7.5

*Vanilla Gelato* 5

*Spumoni Bomba*- Strawberry, pistachio and chocolate gelato all coated with chocolate and drizzled with white chocolate 7