

Restaurant Week Menu

Sunday 1/21– Friday 1/26

Available 11am-9pm

Entrees include a choice of appetizer, entrée and dessert.

Appetizer Selection

Italian Stuffed Mushrooms- Fresh mushrooms stuffed with Italian meats and cheeses.

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.

Mediterranean Salad- Spring mix topped with black olives, red onions, cherry tomatoes, and croutons, Served with Feta cheese dressing

Entrée Selection- \$30

Lobster Ravioli - Noodle puffs stuffed with lobster, ricotta and parmesan cheeses. Topped with your choice of tomato-vodka or white wine-clam sauce.

Chicken Aglio- Sauteed chicken breast, onions and portabella mushrooms served over fettuccine, topped with tomato sauce and goat cheese.

Cannelloni Bolognese Tubes of fresh pasta stuffed with chicken, beef and Italian sausage, topped with Bolognese sauce.

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)

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)

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 fresh raspberry. (D,E,Y)

Restaurant Week
Monday January 22nd– Friday January 26th
Available 11am-4pm

Luncheon Specials- \$20
Entrees include choice of a cup of soup or Pasta or Mediterranean salad
and dessert

Cannelloni-Manicotti Combo– Tubes of cheese and spinach filled manicotti and three meat filled cannelloni topped with tomato sauce.

Lobster Ravioli– Jumbo ravioli stuffed with lobster, ricotta and parmesan cheeses, topped with tomato sauce.

Garibaldi- A loaf of French bread topped with salami, ham, spicy cheese, tomatoes and your choice of green or banana peppers.

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 penne.

Small Single Item Pizza- Our thin crust pizza topped with your favorite topping. Additional toppings \$4/each

Baked Fettuccine Alfredo - Fettuccine topped with Alfredo sauce, toasted almonds, and four Italian cheeses. Oven baked (D,E,W) Add Chicken or portabella mushrooms \$ 4

Dessert Selections

Chocolate chip stuffed cannoli– A chocolate dipped cannoli shell stuffed with chocolate chips and sweetened ricotta cheese.

Tiramisu- Layers of sponge cake soaked with espresso liqueur. Richly layered with cream and real mascarpone cheese.

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