

## *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. **Limited Menu-** If you have less than 20 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 limited menu service for groups larger than 20 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 20.
  - d. You may select 3 items off of the government menu for groups over 20 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)
9. Tastings are available for an additional cost. Please contact the banquet manager at 608-256-3186 to schedule a tasting.
10. Menus availability and pricing occasionally change, prices and menu availability are not locked in until 30 days prior to the event.

## *Beef/Pork Entrees Pork*

(Steaks are cooked to medium)

**Blackened Steak and Shrimp Alfredo-** Fettuccine topped with blackened steak and shrimp, Alfredo sauce and four Italian cheeses. Oven Baked \$ 33

**Bistecca Milano-** Slices of tenderloin, portabella mushrooms, topped with gorgonzola sauce and four Italian cheeses served over a bed of penne. Oven baked. (D,E,W) \$ 32

**Meat Filled Lasagna** – Layers of fresh noodles, Italian seasoned ground beef, fresh mushrooms, tomatoes, Parmesan and Ricotta cheeses. (D,E,W) \$ 28

**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) \$ 29

**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 fettuccine, topped with a five Italian cheese blend. (D,E,W) \$ 27

**Pancetta and Panna-** Fettuccine topped with bacon, portabella mushrooms, peas and creamy Bacon-Alfredo sauce, topped with four Italian cheeses and oven baked. (D,E,W) \$28

**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 tomato sauce. (D,E,W) \$ 30

\* **Tuscan Braised Short Ribs-** Tender boneless beef short ribs braised in a Chianti-tomato sauce. Served with a wild rice pilaf. \$ 35

\* **Bourbon Marinated New York Strip**–An USDA choice center cut New York strip steak, marinated in a bourbon marinade. Served with oven roasted potatoes and carrots (D) \$ 39

\* **Top Sirloin with Gorgonzola**– An eight ounce USDA choice top sirloin, topped with Gorgonzola sauce. Served with oven roasted potatoes and carrots. \$ 39

## *Combination Platters*

**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) \$ 31

**Old World Combo-** Three meat cannelloni, manicotti and Mantova's bolognese. (D,E,W) 31

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 penne and tomato sauce. (D,E,W) \$ 29

**Genoa's Chicken Pesto**– Slices of chicken breast, tomatoes, spinach, walnut-basil pesto topped with Alfredo sauce and four Italian cheeses, served over a bed of penne. (D,E,T,W) \$ 29

**Baked Chicken Alfredo** –Sautéed chicken breast, served over fettuccine and topped with Alfredo sauce, almonds and shredded Parmesan cheese. (D,E,W,T) \$ 29

**Chicken with a Bacon-Alfredo Sauce**– Sauteed chicken served over fettuccine tossed with a creamy bacon-Alfredo sauce, topped with four Italian cheeses. (D,E,S,W) \$ 29

\* **Chicken Rollatini** – An eight ounce chicken breast stuffed with walnut-basil pesto, four Italian cheeses and prosciutto. Served with oven roasted potatoes and carrots. (D,E,T,W) \$ 30

\* **Shrimp Stuffed Chicken Breast**- An eight ounce chicken breast stuffed with shrimp, red bell peppers, celery and onions. Served with oven roasted potatoes and carrots. (D,E,S,W) \$ 32

## *Seafood*

**Lobster Ravioli** – Fresh pasta stuffed with lobster, ricotta and parmesan cheeses. Topped with Tomato-vodka or white wine-clam sauce. (D,E,S,W) \$ 30

**Shrimp in a Creamy Bacon Sauce**– Fettuccine topped with shrimp in a creamy bacon sauce and four Italian cheeses. (D,E,S,W) \$ 32

**Shrimp Scampi** – Gulf shrimp served over a bed of fettuccine, topped with a white wine-clam sauce, parmesan cheese and bread crumbs. Oven baked. (D,E,S,W) \$ 32

**Jambalaya Pasta**- Sauteed gulf shrimp, chicken, sausage and portabella mushrooms in a thick spicy marinara sauce, served over fettuccine. (D,E,S,W) 32

\* **Crab Stuffed Shrimp**- Jumbo shrimp stuffed with crab, green peppers, onions and spices. Served over a bed of fettuccine with a white wine- clam sauce. (D,E,S,W) \$ 37

\* **Crab Stuffed Sole**- Sole stuffed with crab, green peppers, onions and spices. Served over fettuccine topped with a white wine- clam sauce. (D,E,S,W) \$ 33

## *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) \$ 30

**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) \$ 29

**Grilled Vegetable Ravioli** -Grilled portabella, onions, asparagus, red and yellow bell peppers, roasted garlic blended with ricotta, mozzarella, and a blend of Italian cheeses; wrapped in basil pasta, topped with a creamy pesto alfredo sauce. (D,E,V,W) \$30

## *Buffet Selections*

For children under 10, buffet price will be half.

Buffets include choice of salad, two entrees and Italian bread

### *Pizza and Salad Buffet- \$ 22.00/person*

*Pizza selections are limited to 5 pizza choices*

Choose from the following

**Salerno**

**Deluxe**

**Vegetarian Pesto**

**That's s spicy**

**Super Hot**

**Spicy Chicken BBQ**

**Chicken Alfredo**

**Italian Carne-**

**Margarita**

**Chicken Pesto**

### *Pasta Bar- \$30.00*

*Add an additional selection \$3/person*

Menu Choices

**Pancetta and Panna**

**Fettuccine Alfredo**

**Mantova's Bolognese**

**Meat Filled Lasagna**

**Portabella Mushroom and tomato sauce**

**Penne with Meatballs and tomato sauce**

**Chicken in a creamy bacon-Alfredo sauce**

### *Baked Pasta Buffets- \$35.00*

*Add an additional selection \$4/person*

Menu choices

**Three Meat Cannelloni**

**Manicotti**

**Genoa's Chicken Pesto**

**Baked Chicken Alfredo**

**Portabella Mushroom Ravioli Parmesan**

**Portabella Mushroom Alfredo**

**Grilled Vegetable Ravioli**

### *Classic Italian Buffets- \$38.00*

*Add an additional selection \$5/person*

Menu Choices

**Bistecca Milano**

**Chianti Braised Beef Short Rib Ravioli-**

**Shrimp Stuffed Chicken Breast**

**Chicken Parmesan**

**Lobster Ravioli**

**Chicken Rollatini**

**Shrimp in a creamy bacon-Alfredo sauce**

### *Surf and Turf Buffet \$ 41.00*

*Add an additional selection \$6/person*

**Tuscan Braised Short Ribs**

**Bourbon Marinated New York Strip**

**Top Sirloin with Gorgonzola**

**Crab Stuffed Shrimp**

**Shrimp Scampi**

**Crab Stuffed Sole**

**Blackened Steak and Shrimp Alfredo**