



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 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, located one block off State Street. Sample one of our 30 wines by the glass, 14 micro beers on draft or one of Porta's signature drinks.

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.

Please visit our website, portabellarest.com, for banquet and catering information.

Pints of Draft Beers

Micro brews

Ale Asylum Hopalicious, *Madison*
Ale Asylum MadTown Nut Brown
Karben 4 Fantasy Factory, *Madison*
Bells Seasonal, *Michigan*
One Barrel Fanny Pack IPA, *Madison*

Vintage Scaredy Cat Stout, *Madison*
O'so Night Train Porter, *Plover*
New Glarus Spotted Cow
Capital Amber, *Middleton*

Pints \$ 5.50 Pitchers \$ 18.00

Domestic

Miller Lite

Pints \$ 4.75 Pitchers \$ 14.95

Ask your server about our seasonal selections

Wines

Glass \$ 8 Bottle \$ 30

Red – Cabernet, Chianti, Merlot, Pinot Noir

White – Chardonnay, Riesling, Pinot Grigio, White Zinfandel

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, Death's Door, Wollersheim

Irish– Tullamore Dew, Jameson

Rum – Bacardi, Bacardi 151, Captain Morgan, Rum Haven, Plantation White, Plantation Dark

Scotch – Dewar's White Label, Glenlivet 12, Oban 14

Tequilla – Patron Silver, Mi Campo Blanco

Vodka – Grey Goose, Ketel One, Tito's, Death's Door, Ketel 1 Citron

Whiskey – Crown Royal, Jack Daniel's, Seagram's 7 Crown

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 using your
electronic devices in the dining or bar areas.

Sharable Appetizers

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

1/2 order \$ 5.5 Full order \$ 9.5

Toasted Ravioli - Ravioli stuffed with five Italian cheeses, rolled in Italian seasoned bread crumbs and parmesan cheese, and oven baked. Served with a side of tomato sauce.

1/2 order \$ 5.5 Full order \$ 9.5

Calamari Strips - Thinly sliced strips of tender calamari steaks lightly breaded and fried to perfection. Served with a side of tomato sauce. 1/2 order \$ 6 Full order \$ 10

Risotto Balls - Spinach, artichokes and risotto blended together, lightly breaded and deep fried. Served with a side of tomato sauce. 1/2 order \$ 6 Full order \$ 10

Cheddar Cheese Curds - Choice of tomato or ranch sauce. Full order \$ 9.5

Spicy Cheese Bread - A nine inch loaf of garlic bread topped with our special blend of cheeses and spices. 1/2 order \$ 5.5 Full order \$ 9.5

Spinach-Artichoke Dip - Spinach, artichoke, garlic, parmesan and cream cheese. Served with choice of baby carrots or crostinis \$ 8

Basket of Garlic Breadsticks - Served with a side of tomato sauce. \$ 5

Salads

Served with Italian bread and spicy dipping oil.

Dressing choices: bleu cheese, French, French blue, buttermilk ranch, Caesar, honey-mustard, fat free tomato basil, blueberry-balsamic and Italian

Porta[™] - Romaine and iceberg lettuce topped with our signature blend of ham, salami, mozzarella and cheddar cheeses, fresh green peppers, and garbanzo beans.

Small \$ 6.5 Large \$ 12

Caesar Salad - Romaine lettuce topped with hard boiled egg, shaved parmesan and croutons.

Small \$ 6.5 Large \$ 11.5 Add chicken \$ 4 Add Steak or Shrimp \$ 8

Chicken Spinach Salad - Fresh spinach topped with grilled chicken breast, fresh mushrooms, bacon, cherry tomatoes and egg. \$ 14.5

Strawberry-Almond Salad - Mixed greens topped with strawberries, red onions and almonds.

Served with honey-mustard dressing. \$12 Add chicken \$ 4 Add Steak or Shrimp \$ 8

Cranberry and Blueberry Salad - Mixed greens topped with blueberries, mandarin oranges sunflower seeds and cranberries, served with a blueberry-balsamic dressing \$ 12

Add chicken \$ 4 Add Steak or Shrimp \$ 8

18% gratuity included for parties of eight or more or separate checks

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electronic devices in the dining or bar areas.**

Italian Specialties

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

Substitute a half order of stuffed mushrooms or toasted ravioli for salad... Add \$ 2.50

Substitute a half order of calamari or risotto balls for salad...Add \$ 3.50

Gluten free pasta (g/f) available for an additional charge of \$2

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

Beef/Pork

*Top Sirloin** - An eight ounce USDA choice center cut top sirloin, served with a side of oven roasted baby red potatoes and carrots. 25

Add two crab stuffed shrimp or 3 lobster ravioli. 5

*Beef and portabella mushrooms in a gorgonzola sauce** - Fettuccine topped with top sirloin, portabella mushrooms, gorgonzola sauce and four Italian cheeses. Oven baked. 23

*Steak Marsala** - Fettuccine topped with slices of top sirloin in a creamy sauce of mushrooms, garlic, onions and Marsala wine, topped with four Italian cheeses. Oven baked. 23

*Steak Braciola** - USDA top sirloin stuffed with smoked ham and four Italian cheeses, topped with mozzarella cheese and tomato sauce. Oven baked. Served with oven roasted baby red potatoes and carrots. 25

Veal Parmesan - A veal cutlet, lightly coated with Italian seasoned breading, sauteed, topped with slices of ham, onions, green peppers, mozzarella cheese and tomato sauce. Served over a bed of fettuccine noodles and tomato sauce. 22

Chianti Braised Beef Short Rib Ravioli - Jumbo ravioli stuffed with slowly braised beef short ribs in a Chianti reduction, topped with tomato sauce. 19.5

Lasagna - Layers of fresh noodles, Italian seasoned beef, fresh mushrooms, tomatoes and four Italian cheeses topped with tomato sauce. 19.5

Three meat Cannelloni - Tubes of fresh pasta stuffed with chicken, Italian seasoned beef and Italian sausage, topped with mozzarella and tomato sauce. 19.5
Enhance your cannelloni with a **spicy** marinara or Alfredo sauce. 21

Pasta Siciliano - A regional favorite from Mantova, Italy, Madison's sister city. Fettuccine topped with a **spicy** marinara sauce of Italian sausage, mushrooms, green peppers, and onions. Oven baked. 20

Meatballs and tomato sauce - Your choice of fettuccine or spinach fettuccine topped with our homemade tomato sauce and meatballs. 15

**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.*

Italian Specialties

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Substitute a half order of stuffed mushrooms or toasted ravioli for salad... Add \$ 2.50

Substitute a half order of calamari or risotto balls for salad...Add \$ 3.50

Chicken

Chicken entrees are prepared with all natural chicken free of HGH and antibiotics

Chicken Parmesan – Lightly breaded chicken breast, topped with slices of ham, onions, green peppers, mozzarella and parmesan cheeses. Served with a side of spinach fettuccine and tomato sauce. 20

Chicken Rollatini– Chicken breast stuffed with walnut-basil pesto, smoked ham, four Italian cheeses, topped with creamy Alfredo sauce. Served with oven roasted baby red potatoes and carrots. 22

Chicken Pesto – Fettuccine topped with slices of chicken breast, spinach, cherry tomatoes, creamy walnut-pesto Alfredo sauce and four Italian cheeses. 20

Baked Chicken Fettuccine Alfredo - Spinach fettuccine topped with chicken, Alfredo sauce, toasted almonds, and four Italian cheeses. 20

Baked Chicken Marsala- Fettuccine topped with slices of sautéed chicken breast and a creamy sauce of mushrooms, garlic, onions and Marsala wine, topped with four Italian cheeses. Oven baked. 20

Combination Platters

Meat Lasagna and Chicken Alfredo- Half orders of meat lasagna and chicken Alfredo. 20

Old World– Try three favorites. Three meat cannelloni, manicotti and pasta siciliano. 20

Ravioli Parmesan– Short Rib ravioli and lobster ravioli topped with tomato sauce, mozzarella and parmesan cheese. Oven baked. 20

Tre Piattis– Three favorites. Chicken Alfredo, cannelloni and manicotti topped with Alfredo sauce, mozzarella and parmesan cheeses. Oven baked. 21

****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.**

Seafood

Dinners include your choice of a cup of soup, Porta or Caesar salad.

Substitute a half order of stuffed mushrooms or toasted ravioli for salad... Add \$ 2.50

Substitute a half order of calamari or risotto balls for salad...Add \$ 3.50

Shrimp and Scallop- Sauteed gulf shrimp and sea scallops served over spinach fettuccine with your choice of tomato vodka (G/F) or white wine-clam sauce. 22

Lobster Ravioli – Jumbo ravioli stuffed with lobster, ricotta and parmesan cheeses. Topped with your choice of white wine-clam or tomato-vodka sauce. 22

Crab Stuffed Shrimp – Jumbo shrimp stuffed with crab, peppers, onions and spices. Served over a bed of spinach fettuccine topped with a white wine-clam sauce. 23

Jambalaya Pasta - Gulf shrimp, chicken and andouille sausage in a thick spicy marinara sauce, served over fettuccine. Oven baked (G/F). 22

Shrimp and Red Pepper Fettuccine Alfredo - Spinach fettuccine topped with shrimp, red peppers, Alfredo sauce, and four Italian cheeses. 22

Shrimp and Scallop Scampi– Spinach fettuccine topped with gulf shrimp, scallops, white wine-clam sauce, parmesan cheese and Italian bread crumbs. Oven baked. 22

Vegetarian

Manicotti – Three tubes of fresh pasta stuffed with spinach, mozzarella, parmesan and ricotta cheeses, topped with mozzarella and tomato sauce. 19.5
Enhance your manicotti with spicy marinara or Alfredo sauce. 21

Portabella Mushroom Fettuccine Alfredo - Spinach fettuccine topped with portabella mushrooms, four Italian cheeses, almonds and Alfredo sauce. 19.5

Five Cheese Ravioli– Fresh pasta stuffed with five Italian cheeses, topped with your choice of tomato or marinara sauce. **Gluten Free.** 19

Pumpkin Ravioli with Gorgonzola Sauce– Fresh pasta stuffed with spiced pumpkin and ricotta cheese, topped with gorgonzola sauce and walnuts. 18

Marinara Sauce – Your choice of pasta topped with our homemade spicy marinara sauce of mushrooms, bell peppers, onions and tomatoes. (G/F). 14

Our Famous Thin Crust Pizza

All pizzas are made with tomato sauce and diced onions unless otherwise specified.
Add chopped garlic at no extra charge. 10 inch gluten free crust** add \$3.00

Specialty Pizzas

Small (10"): \$ 15.5

Medium (12"): \$ 21.5

Large (16"): \$ 26

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

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

Chicken Alfredo- Alfredo sauce, garlic, chicken, tomatoes, spinach and 5 cheese blend

Chicken BBQ- BBQ sauce, chicken, red onions, spicy cheese and bacon

Chicken Florentino- Chicken, tomatoes, spinach, bacon, mozzarella and feta cheeses.

Chicken Pesto- Walnut-basil pesto, tomatoes, natural chicken breast, artichoke hearts and mozzarella cheese

Mediterranean- Garlic-olive oil sauce, portabella mushrooms, artichoke hearts, green peppers, mozzarella and goat cheese

Vegetarian Pesto- Walnut-basil pesto, tomatoes, mushrooms, black olives and Mozzarella cheese

Create your own pizza

SINGLE ITEM OR MOZZARELLA	12.50	17.00	20.00
ADDITIONAL CHEESE	2.75	3.50	4.00
ADDITIONAL TOPPING (each)	2.25	3.00	3.50
SHRIMP	5.50	7.00	8.00

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

Vegetables: Banana or green peppers, black or green olives, red or 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

Add a small Porta or Caesar salad for \$ 4. Add French fries for \$ 2.

Garibaldi™ – A Pisan's original: A French loaf topped with layers of ham, salami, hot spicy cheese, sliced tomatoes, and your choice of green or hot banana peppers. 9.5

Smoked Turkey Club – A French loaf topped with smoked turkey, bacon, Swiss cheese, sliced tomatoes, lettuce, and onions. Served with a side of Dijon mustard aioli. 9.5

Spicy Meatball Parmesan– A French loaf topped with homemade meatballs, Spicy cheese and tomato sauce. 9.5

Vegetarian Adelle – A French loaf topped with lettuce, tomato, onions, spicy cheese, black olives, and your choice of green or hot banana peppers. Served with a side of ranch dressing. 9.5

Chicken Parmesan– A lightly breaded chicken breast topped with slices of yellow onions, green peppers, mozzarella cheese and tomato sauce, served on ciabatta bread. 10

Desserts & After Dinner Wines

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. 5.5

Chocolate Chip Stuffed Cannoli – A chocolate dipped cannoli shell stuffed with chocolate chips and sweetened ricotta cheese. 5.5

Key Lime Pie– Made with Key lime juice, egg yolks and sweetened condensed milk. 5.5

Gluten Free Chocolate Cake– 6

Vanilla Ice Cream 4.5

Warre's Warrior Port 9