

Porta Bella's Seafood Boil Saturday, July 13, 2019

Jeff Eastman of Left Bank wines will be presenting 5 Spanish wines along with our four course seafood boil

### Cheesy Bacon Dip

Cheddar cheese, scallions, bacon and sour cream make up this hearty dip. Served with homemade crostinis.

## Antipasto salad

Romaine lettuce topped with Italian meats, cheeses, peppers, cherry tomatoes and black olives.

#### Shrimp and Andouille Sausage Boil

Watch as our chefs cook this wonderful shrimp and Andouille boil. Gulf shrimp, Andouille sausage, corn on the cob, baby red potatoes tossed in a spicy Creole sauce.

### Peach and Pecan Cobbler

The ultimate dessert with a twist. Southern pecans are kneaded into the pie crust!

# \$ 62

Pleas RSVP by calling 608-256-3186 by 7/8