

*Restaurant Week Menu*  
*Saturday 7/20– Saturday 7/27*  
*Available 11am– 10pm*

*Appetizer Selection*

**Italian Stuffed Mushrooms-** Jumbo button mushrooms stuffed with Italian meats and cheeses.

**Spinach and Artichoke Dip-** Spinach, artichokes, parmesan and cream cheese. Served with your choice of carrots or Ciabatta bread.

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

**Porta Salad-** Our trademark salad: Romaine and iceberg lettuce topped with a special blend of ham, salami, mozzarella and cheddar cheeses, green peppers and garbanzo beans.

*Entrée Selection*

**Beef Tenderloin and Portabella Mushrooms in Gorgonzola-** Fettuccine topped with strips of beef tenderloin and portabella mushrooms in a rich gorgonzola sauce. \$30

**Chianti Braised Beef Short Rib Ravioli-** Jumbo ravioli stuffed with slowly braised beef short ribs in a Chianti reduction, topped with Marsala sauce. \$25

**Tre Piattis-** Chicken Alfredo, cannelloni and manicotti topped with Alfredo sauce, mozzarella and parmesan cheeses. Oven baked. \$30

**Shrimp and Scallop Scampi-** Spinach fettuccine topped with gulf shrimp, scallops, white wine clam sauce, parmesan cheese and bread crumbs. Oven baked. \$30

**Lobster Ravioli-** Noodle puffs stuffed with lobster, ricotta and parmesan cheeses, topped with your choice of white wine clam sauce or tomato vodka sauce. \$25

**Five Cheese Ravioli (gluten free)-** Noodle puffs stuffed with five Italian cheeses, topped with tomato sauce. \$25

*Dessert Selection*

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

**Toasted Almond Cake-** Layers of sponge cake filled with mascarpone cream and topped with almonds.

**Chocolate Chip Cannoli-** A chocolate dipped cannoli shell stuffed with chocolate chips and sweetened ricotta cheese.

*Restaurant Week*  
*Monday 7/22 –Saturday 7/27*  
*Available 11am-4pm*

*Luncheon Specials—\$15.00*  
*Entrées include choice of cup of soup or Porta or Caesar salad*

*Entrée Selections*

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

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

**Five Cheese Ravioli (gluten free)-** Noodle puffs stuffed with five Italian cheeses, topped with tomato sauce.

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

**Cranberry and Blueberry Salad-** Mixed greens topped with blueberries, mandarin oranges, cranberries and sunflower seeds. Served with a blueberry-balsamic dressing.  
Add Chicken \$4.00

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

*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.

**Toasted Almond Cake-** Layers of sponge cake filled with mascarpone cream and topped with almonds.

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