

Dinner Menu Selections

Dinners are served plated or buffet style.

2. For dinners of up to 25 guests, you have three options:
 - a. **Limited menu-** You may select up to 3 selections from Porta Bella's banquet menu. We will print up a separate menu for your guests. Guests will order when they arrive. This method will take the longest time to get served since we make everything from scratch.
 - b. **Pre-order-** You may select four 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.
 - c. **Buffet-** Prices include two entrée selections. If you wish to have three items, there is an additional charge. Please refer to the buffet menus (page 8-9) for selections.

3. For dinners of 26 guests or more, you have three options:
 - 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.
 - b. ***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.***
 - c. You may order one item for the whole group. You must let us know two weeks prior on how many entrees you will need.
 - d. **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.
 - e. ***Due to the amount of time it takes to prepare the food from scratch, we are not able to Off the menu or limited menu service for groups larger than 25 guests.***

4. Children's menus are available for guests under 10 years old. Children's menu items must be pre ordered.

5. Fixed price menus are available. Fixed price menus include salad, entrée, gratuity and sales tax. Please check with banquet manager for menus.

6. 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 25.
 - d. You may select 2 items off of the government menu for groups over 25 guests. Please refer to paragraphs 2 & 3 for additional options.

7. Late night appetizers are available for dance events. (see pages 2-4)

8. 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.

Plated Dinner Entrees

Dinners include your choice of one salad, and Italian bread

Beef or Pork

(Steaks are cooked to medium)

New York Strip– A ten ounce USDA choice center cut New York strip steak. Served with oven roasted baby red potatoes and carrots. \$ 32

Steak Marsala- Rainbow rotini topped with slices of tenderloin in a creamy sauce of mushrooms, garlic, onions and Marsala wine, topped with four Italian cheeses. Oven baked. \$ 26

Beef Tenderloin and Portabella Mushrooms in a Gorgonzola Sauce.- Rainbow rotini topped with strips of beef tenderloin and portabella mushrooms in a rich gorgonzola sauce. Oven baked. \$ 26

Meat Filled Lasagna – Layers of fresh noodles, Italian seasoned ground beef, fresh mushrooms, tomatoes, Parmesan and Ricotta cheeses. \$ 23

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. \$ 23

Mantova's Bolognese- A regional favorite from Mantova Italy, Madison's sister city. Rotini topped with a sauce of Italian sausage, beef ,bacon, mushrooms, green peppers, tomatoes and onions. \$ 22

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 a creamy sauce of mushrooms, garlic, onions and Marsala wine. \$23

Pancetta and Panna- Rainbow rotini topped with bacon, fresh mushrooms and peas in an Alfredo sauce, topped with four Italian cheeses and oven baked. \$ 22

Combination Platters

Old World- Try three favorites: Three meat cannelloni, manicotti and Mantova's Bolognese. \$24

Meat Lasagna and Chicken Alfredo- Half order of meat lasagna and chicken Alfredo. \$ 24

Ravioli Parmesan- Short rib ravioli and lobster ravioli topped with tomato sauce, mozzarella and parmesan cheeses. Oven baked. \$25

Tre Piattis- Three favorites: Chicken Alfredo, cannelloni and manicotti topped with Alfredo sauce, mozzarella and parmesan cheeses. Oven baked. \$ 25

Poultry

Chicken Parmesan – Tender breast of chicken, lightly coated with Italian seasoned breading, topped with slices of ham, onions, tomatoes, green peppers, Mozzarella and Parmesan cheeses. Served over rainbow rotini and tomato sauce. \$ 24

Chicken Rollatini – Chicken breast stuffed with walnut-basil pesto, four Italian cheeses and smoked ham. Served over a bed of fettuccine and creamy pesto Alfredo sauce. \$ 25

Chicken Pesto- Rainbow rotini topped with slices of chicken breast, tomatoes, spinach, four Italian cheeses in a walnut-basil pesto Alfredo sauce. \$23

Baked Chicken Alfredo –Fettuccine topped with sautéed chicken breast and topped with Alfredo sauce, almonds and shredded Parmesan cheese. \$ 23

Baked Chicken Marsala- Rainbow rotini topped with slices of chicken breast in a creamy sauce of mushrooms, garlic, onions and Marsala wine, topped with four Italian cheeses. \$ 23

Seafood

Lobster Ravioli – Fresh pasta stuffed with lobster, ricotta and parmesan cheeses. Topped with tomato vodka sauce. \$ 25

Shrimp Alfredo- Fettuccine topped with Cajun seasoned shrimp in our homemade Alfredo sauce. \$ 25

Shrimp and Scallop Scampi – Rainbow rotini topped with gulf shrimp, scallops, white wine-clam sauce, parmesan cheese and bread crumbs. Oven baked. \$ 26

Vegetarian

Manicotti – Tubes of fresh pasta stuffed with spinach, mozzarella, ricotta and parmesan cheeses, topped with mozzarella and parmesan cheese and tomato sauce. \$ 23

Five Cheese Ravioli- Gluten free. Fresh pasta stuffed with five Italian cheeses, topped with our homemade tomato sauce. \$24

Baked Portabella Mushroom Alfredo –Fettuccine topped with Portabella mushrooms, Alfredo sauce, almonds and shredded Parmesan cheese. \$ 23

Portabella Mushroom Ravioli Parmesan – Fresh pasta stuffed with portabella mushrooms, Ricotta cheese and spices. Topped with Mozzarella and Parmesan cheeses and tomato sauce. Oven baked. \$ 23

Buffet Selections

For children under 10, buffet price will be half. Please refer to the buffet menus for selections.

Pizza Buffet- \$ 17.00/person
Pizza selections are limited to 5 pizza choices
Add salad buffet- \$ 4/person

Choose from the following

Salerno – Pepperoni, mushrooms and black olives

Deluxe – Sausage, mushrooms and choice of sweet or hot peppers

Super Hot – Pepperoni, sliced onions, spicy cheese and hot peppers

Vegetarian Pesto – Made with olive oil, fresh basil-walnut pesto, sliced tomatoes, fresh mushrooms, mozzarella cheese and black olives

Chicken Florentino – Chicken breast, bacon, tomatoes, fresh spinach, Feta and Mozzarella cheese

Spicy Chicken BBQ – BBQ sauce, chicken breast, red onions, green peppers and spicy cheese

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

Italian Carne- Pepperoni, Italian sausage and bacon

Pasta Bar- \$18.00

Includes choice of one salad, two pasta entrees, and Italian bread.
Add an additional selection \$3/person

Mantova's Bolognese- Rainbow rotini topped with a marinara sauce of Italian sausage, beef, bacon, mushrooms, green peppers, onions and tomatoes. (G/F).

Pancetta and Panna- Rainbow rotini topped with bacon, fresh mushrooms and peas in an Alfredo sauce, topped with four Italian cheeses and oven baked.

Portabella Mushroom and tomato sauce- Sauteed portabella mushrooms tossed in our homemade tomato sauce.

Fettuccine Alfredo- Fettuccine tossed with Alfredo sauce.

Rotini with Meatballs and tomato sauce- Rainbow rotini topped with our homemade beef meatballs and tomato sauce.

Baked Pasta Buffets- \$26.00

*Includes choice of one salad, two entrées and bread
Add an additional selection \$3/person*

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.

Manicotti – Tubes of fresh pasta stuffed with spinach, Mozzarella, Ricotta and Parmesan cheeses, topped with Mozzarella and Parmesan cheese and tomato sauce.

Meat Filled Lasagna – Layers of fresh noodles, Italian seasoned ground beef, fresh mushrooms, tomatoes, parmesan and ricotta cheeses.

Baked Chicken Alfredo – Sautéed chicken breast topped with Alfredo sauce, almonds and four Italian cheeses served over fettuccine.

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

Portabella Mushroom Ravioli Parmesan – Fresh pasta stuffed with portabella mushroom, Ricotta cheese and spices. Topped with mozzarella and parmesan cheeses and tomato sauce. Oven baked.

Chicken Pesto- Rainbow rotini topped with slices of chicken breast, tomatoes, spinach, four Italian cheeses in a walnut-basil pesto Alfredo sauce.

Classic Italian Buffets- \$28.00

*Includes choice of one salad, two entrées and bread
Add an additional selection \$3/person*

Beef Tenderloin and Portabella Mushrooms in a Gorgonzola Sauce. Fettuccine topped with strips of beef tenderloin and portabella mushrooms in a rich gorgonzola sauce.

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

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 a creamy marsala sauce.

Chicken Parmesan – Tender breast of chicken, lightly coated with Italian seasoned breading, topped with slices of ham, onions, green peppers, Mozzarella and Parmesan cheeses. Served with rainbow rotini and tomato sauce.

Chicken Rollatini – An eight-ounce chicken breast stuffed with walnut-basil pesto, four Italian cheeses and smoked ham. Served over a bed of fettuccine and topped with pesto-Alfredo sauce.

Shrimp and Scallop Scampi – Rainbow rotini topped with gulf shrimp, scallops, white wine-clam sauce and parmesan cheese. Oven baked.

Lobster Ravioli – Fresh pasta stuffed with lobster, Ricotta and Parmesan cheeses. Topped with tomato sauce.