



## *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 neighborhood 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](http://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*

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

*Pints \$ 5.75      Pitchers \$ 18.50*

### *Domestic*

Miller Lite

*Pints \$ 5.00      Pitchers \$ 16.00*

*Ask your server about our seasonal selections*

### *Wines*

**Glass \$ 8    Bottle \$ 30**

**Red** – Cabernet, Chianti, Merlot, Pinot Noir

**White** – Chardonnay, Riesling, Pinot Grigio, Rose'

**Sangria** – Red or white wine laced with fruit juices

**Glass \$ 8      Small Pitcher \$ 16      Large Pitcher \$ 30**

### *Featured Liquors and Liqueurs*

**Brandy** – Korbelt, Courvoisier, Wollersheim

**Gin** – Bombay Sapphire, Tanqueray, Hendrick's,

**Irish** – Tullamore Dew,

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

**Scotch** – Dewar's White Label, Glenfiddich, Oban 14

**Tequila** – Patron Silver, Mi Campo Blanco

**Vodka** – Grey Goose, Ketel One, Tito's, 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. (D, W) 1/2 order 5.75 Full order 10

***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. (D, E W) 1/2 order 5.75 Full order 10

***Calamari Strips*** -Thinly sliced strips of tender calamari steaks lightly breaded and fried to perfection. Served with a side of tomato sauce. (D,S,Y,W) 1/2 order 6 Full order 10.5

***Risotto Balls***- Spinach, artichokes and risotto blended together, lightly breaded and deep fried. Served with a side of tomato sauce. (V, D,E,Y,W) 1/2 order 6 Full order 10.5

***Spicy Cheese Bread*** -A loaf of garlic bread topped with our special blend of cheeses and spices. (V,D,Y,W) 9.75

***Mozzarella Bread***- A loaf of garlic bread topped with mozzarella cheese. (V,D,Y,W) 9.75

***Basket of Garlic Breadsticks*** -Served with a side of tomato sauce. (D,W) 6

## *Salads*

Served with Italian bread and spicy dipping oil.  
Dressing choices: bleu cheese (D,E), French, French blue (D), buttermilk ranch (D), Caesar (D,F,Y), honey-mustard (E), fat free tomato basil, and Italian.

***Porta***<sup>TM</sup> Romaine lettuce topped with our signature blend of ham, salami, mozzarella and cheddar cheeses, fresh green peppers, and garbanzo beans. (D)  
Small 6.5 Large 12

***Caesar Salad***- Romaine lettuce topped with hard boiled egg, black olives, shaved parmesan and croutons. (V,D,E,Y)  
Small 6.5 Large 12 Add chicken 4 Add Steak or Shrimp 8

***Spinach Salad*** -Fresh spinach topped with red grapes, pistachios, blue cheese and served with a warm bacon vinaigrette (V,D) 12 Add chicken 4

**Allergens**- Dairy (D), Eggs (E), Fish (F), Peanuts (P), Seafood (S), Soy (Y), Tree Nuts (T), Wheat (W), (V)= vegetarian

20% gratuity included for parties of eight or more or separate checks  
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## *Old World Favorites*

Add a cup of soup, Porta or Caesar salad \$ 4

Ala carte includes garlic bread sticks and dipping oil.

Gluten free pasta (g/f, E) available for an additional charge of \$3

All of our sauces are made in house.

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

*New York Strip* \* An eight ounce USDA choice center cut strip, served with a twice baked sour cream potato. (D) 26      Add 3 lobster ravioli 6

*Lasagna* - Layers of fresh noodles, Italian seasoned beef, mushrooms, tomatoes and four Italian cheeses topped with tomato sauce. (D,E,W) 16

*Manicotti* -Three tubes of fresh pasta stuffed with spinach, mozzarella, parmesan and ricotta cheeses, topped with tomato sauce. (V,D,E,W) 17  
With Bolognese or Alfredo Sauce. 19

*Three Meat Cannelloni* Three tubes of fresh pasta stuffed with chicken, beef and Italian sausage, topped with Bolognese or Alfredo sauce. (D,E,W) 19

*Chicken Parmesan* -A six ounce chicken breast, lightly breaded and sautéed, topped with slices of ham, onions, green peppers, mozzarella and parmesan cheeses. Served with rainbow rotini and tomato sauce. (D,E,Y,W) 17

*Shrimp and Scallop Scampi* -Fettuccine topped with gulf shrimp and sea scallops in a white wine-clam sauce. Topped with five Italian cheeses and bread crumbs. Oven baked. (D,E,S,W) 19

## *Combination Platters*

*Meat Lasagna and Chicken Alfredo*- Half orders of meat lasagna and chicken Alfredo. (D,E,W) 18

*Old World* - Try three favorites. Three meat cannelloni, manicotti and Mantova's bolognese. Oven baked (D,E,W) 18

*Tre Piattis* Three favorites. Chicken Alfredo, cannelloni and manicotti topped with Alfredo sauce, mozzarella and parmesan cheeses. (D,E,W) 20

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*\*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.*

## *Fresh Pasta*

**Add a cup of soup, Porta or Caesar salad- \$ 4**

**Ala Carte includes garlic bread sticks and dipping oil**

Gluten free pasta (g/f) available for an additional charge of \$3

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

### **Fresh Pasta Choices: Spaghetti, fettuccine or rainbow rotini**

***Marsala\**** - Fettuccine topped with a creamy sauce of mushrooms, garlic, onions and marsala wine. Garnished with an Italian cheese blend. Oven baked (D,E,W)

With steak\* 20

With chicken or portabella mushrooms (V) 16

***Baked Fettuccine Alfredo*** - Fettuccine topped with Alfredo sauce, toasted almonds, and four Italian cheeses. (D,E,W,T) 15

With chicken or portabella mushrooms (V) 16

With shrimp or steak 20

***Beef and Portabella Mushrooms in a Gorgonzola Sauce\**** Rainbow rotini topped with slices of tenderloin, portabella mushrooms, gorgonzola sauce and four Italian cheeses. Oven baked. (D,E,W) 20

***Mantova's Bolognese*** A regional favorite from Mantova, Italy, Madison's sister city. Rainbow rotini topped with a marinara sauce of Italian sausage, beef, bacon, mushrooms, green peppers, tomatoes and onions. (D,E,W) 15

***Pancetta and Panna*** Rainbow rotini topped with bacon, mushrooms and peas in an Alfredo sauce, topped with four Italian cheeses and oven baked (D,E,W) 15

***Meatballs and Tomato Sauce*** - Your choice of pasta topped with our homemade tomato sauce and meatballs. Garnished with 4 Italian cheeses. (D,E,W) 15

***Shrimp and Scallop\**** Sautéed gulf shrimp and sea scallops served over rainbow rotini with your choice of tomato-vodka or white wine-clam sauce. (D,E,S,W) 19

***Chicken Pesto*** Rainbow rotini topped with chicken breast, spinach, cherry tomatoes, walnut-basil pesto, Alfredo sauce and four Italian cheeses. Baked (D,E,T,W) 16

***Portabella Mushrooms and Tomato Sauce*** Your choice of pasta topped with sautéed mushrooms and our homemade tomato sauce. (D,E,W,V) 15

***Tomato Sauce*** - Your choice of pasta topped with our homemade tomato sauce. Garnished with four Italian cheeses. (D,E,W,V) 11

(V)=vegetarian

**\*\*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.



## *Ravioli*

Add a cup of soup, Porta or Caesar salad,- \$ 4

Ala carte includes garlic bread sticks and dipping oil

Gluten free pasta (g/f) available for an additional charge of \$3

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*Chianti Braised Beef Short Rib Ravioli*- Jumbo ravioli stuffed with slowly braised beef short ribs in a Chianti reduction, topped with a creamy marsala sauce. (D,E,W) 16

*Five Cheese Ravioli* -Fresh pasta stuffed with five Italian cheeses, topped with our homemade tomato sauce. (G/F,D,E,V) 16

*Lobster Ravioli* - Noodle puffs stuffed with lobster, ricotta and parmesan cheeses. Topped with your choice of tomato-vodka or white wine-clam sauce. (D,E,S,W) 19

*Pumpkin Ravioli with Gorgonzola Sauce* -A regional favorite of Mantova, Italy. Pumpkin stuffed ravioli topped with a creamy Gorgonzola sauce and walnuts. (D,E,V) 16

*Ravioli Parmesan* - Short Rib ravioli and lobster ravioli topped with tomato sauce, mozzarella and parmesan cheese. Oven baked. (D,E,S,W) 17

## *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. (D,Y,W) 10

*Smoked Turkey Club* A French loaf topped with smoked turkey, bacon, Swiss cheese, sliced tomatoes, lettuce, and onions. Served with a side of honey-mustard dressing. (D,Y,W) 10

*Spicy Meatball Parmesan*-A French loaf topped with homemade meatballs, spicy cheese and tomato sauce. (D,E,Y,W) 10

*Vegetarian Adelle* - A French loaf topped with lettuce, tomato, onions, spicy cheese, black olives, and your choice of green or hot banana peppers. (D,Y,W,V)  
Served with a side of ranch dressing. 10

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## *Our Famous Thin Crust Pizza*

All pizzas are made with tomato sauce and diced onions unless otherwise specified. (D,W)  
Add chopped garlic at no extra charge. 12 inch gluten free crust\*\* add \$3.00

### *Specialty Pizzas*

Small (10"): \$ 16

Medium (12"): \$ 22

Large (16"): \$ 27

*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, onions, spicy cheese and bacon

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

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

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

*Vegetarian Pesto-* (T,V) Walnut-basil pesto, tomatoes, mushrooms, black olives and Mozzarella cheese

### *Create your own pizza*

SINGLE ITEM OR MOZZARELLA	12.75	17.50	20.50
ADDITIONAL CHEESE	2.75	3.50	4.00
ADDITIONAL TOPPING (each)	2.50	3.25	3.75
SHRIMP	6.00	8.00	9.00

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

**Vegetables:** Banana or green peppers, black or green olives, yellow onions, mushrooms, portabella mushrooms, spinach, sliced tomatoes, walnut-basil pesto

**Cheeses:** Mozzarella, spicy, feta blend or goat cheese blend

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## *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. (D,E,Y,W) 6

*Chocolate Chip Stuffed Cannoli* A chocolate dipped cannoli shell stuffed with chocolate chips and sweetened ricotta cheese. (D,E,Y,W) 6

*White Chocolate Raspberry Cheesecake*- A smooth white chocolate cheesecake Swirled with fresh raspberry. (D,E,Y) 6

*Gluten Free Chocolate Cake* (E,Y) 6.5

*Chocolate Shoppe Vanilla Ice Cream* 4.5

*Warre's Warrior Port* 9