



## *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

## *Draft Beers*

*Micros- \$5.75*

Ale Asylum Hopalicious, *Madison*  
Ale Asylum MadTown Nut Brown  
Capital Amber, *Middleton*  
Karben 4 Fantasy Factory, *Madison*  
Bells Seasonal, *Michigan*  
Vintage Scaredy Cat Stout, *Madison*  
O'so Night Train Porter, *Plover*  
New Glarus Spotted Cow  
Miller Lite- \$5.00

Ask your server for our rotational beer selections

## *House Wines*

*Glass \$8 Bottle \$30*

Cabernet  
Chianti  
Merlot  
Pinot Noir  
Chardonnay  
Riesling  
Pinot Grigio  
Rose'

## *Featured Liquors and Liqueurs*

### **Brandy**

Korbel  
Courvoisier  
Wollersheim

### **Gin**

Bombay Sapphire  
Tanqueray  
Hendricks

### **Rum**

Bacardi  
Captain Morgan  
Rum Haven  
Plantation White  
Plantation Dark

### **Scotch**

Dewar's White Label  
Glenfiddich  
Oban 14

### **Tequilla**

Patron Silver  
Mi Campo

### **Vodka**

Grey Goose  
Ketel One  
Ketel One Citron  
Tito's

### **Whiskey**

Crown Royal  
Jack Daniel's  
Seagram's 7 Crown

### **Liqueurs**

Bailey's Irish Cream  
Chambord  
Drambuie  
Camparo

### **Kahlua**

Sambuca  
Wondermint Schnapps  
Lemoncello

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

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

**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.**

## *Appetizers*

*Italian Stuffed Mushrooms* Fresh mushrooms stuffed with Italian meats and cheeses. (D, W) 9

*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) 9

*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) 10

*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) 10

*Spicy Cheese Bread*—Garlic bread topped with our special blend of cheeses and spices. (D,Y,W) 9.75

*Mozzarella Bread*- 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*

Salads served with garlic bread sticks and spicy dipping oil.

Dressing choices: bleu cheese (D,E), French, French blue (D), buttermilk ranch (D), Caesar (D,F,Y), fat free tomato basil, and Italian.

*Porta*<sup>™</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

## *Grand Sandwiches*

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

*Garibaldi*<sup>™</sup> - A Pisan's original: A French loaf topped with layers of ham, salami, pepperjack 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, pepperjack cheese, black olives, and your choice of green or hot banana peppers. (D,Y,W,V) . Served with a side of ranch dressing. 10

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

## *Old World Favorites*

Dinners include choice of Porta or Caesar salad,  
garlic bread sticks and dipping oil.

Pasta Choices: Fettuccine, Rainbow Rotini, Spaghetti  
Gluten free pasta (g/f, E) available for an additional charge of \$3  
All of our sauces are made in house.

### *Beef/Pork*

*New York Strip* \* An eight ounce USDA choice strip, served with a twice baked sour cream potato. (D) 28     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) 19

*Manicotti* -Three tubes of fresh pasta stuffed with spinach, mozzarella, parmesan and ricotta cheeses, topped with tomato sauce. (V,D,E,W) 20     With Bolognese or Alfredo Sauce. 22

*Three Meat Cannelloni* Three tubes of fresh pasta stuffed with chicken, beef and Italian sausage, topped with tomato sauce. (D,E,W) 20     With Bolognese or Alfredo sauce 22

*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) 20

*Steak Marsala*\* - Slices of beef tenderloin served over fettuccine topped with a creamy sauce of mushrooms, garlic, onions and marsala wine. Garnished with an Italian cheese blend. Oven baked (D,E,W) 22

*Bistecca Milano*\* Gorgonzola cheese originated in the Milan Italy region. Slices of tenderloin, portabella mushrooms, served over a bed of rainbow rotini, topped with gorgonzola sauce and four Italian cheeses. Oven baked. (D,E,W) 22

*Mantova's Bolognese* A regional favorite from Mantova, Italy, Madison's sister city. A thick marinara sauce of Italian sausage, beef, bacon, mushrooms, green peppers, tomatoes and onions served over a bed of rainbow rotini, topped with a four Italian cheese blend. (D,E,W) 19

*Pancetta and Panna* Bacon, mushrooms and peas, served over a bed of rainbow rotini, topped with Alfredo sauce, four Italian cheeses and oven baked (D,E,W) 19

*Meatballs and Tomato Sauce* - Your choice of pasta topped with our homemade tomato sauce and meatballs. Garnished with four Italian cheeses. (D,E,W) 17

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Wheat (W), (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.

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## *Chicken*

*Chicken Parmesan* -A six ounce chicken breast, lightly breaded and sautéed, topped with ham, onions, green peppers, mozzarella and parmesan cheeses. Served with rainbow rotini and tomato sauce. (D,E,Y,W) 20

*Chicken Marsala\** - Slices of chicken served over fettuccine, topped with a creamy sauce of mushrooms, garlic, onions and marsala wine. Garnished with an Italian cheese blend. Oven baked (D,E,W) 19

*Baked Chicken Alfredo* - Alfredo sauce was created in Rome in 1914 by chef Alfredo di Lelio. Slices of chicken breast, served over a bed of fettuccine, topped with Alfredo sauce, toasted almonds and four Italian cheeses. (D,E,W,T) 19

*Genoa's Chicken Pesto* Pesto sauces originated in the 10th century in Genoa Italy. Slices of chicken breast, spinach, cherry tomatoes, walnut-basil pesto, served over a bed of rainbow rotini topped with Alfredo sauce and four Italian cheeses. Oven baked (D,E,T,W) 19

## *Combination Platters*

*Meat Lasagna and Chicken Alfredo*- Half orders of meat lasagna and chicken Alfredo. (D,E,W) 20

*Old World Combo*- Three meat cannelloni, manicotti and Mantova's bolognese. (D,E,W) 22

*Tre Piatti Combo* Chicken Alfredo, cannelloni and manicotti topped with Alfredo sauce, mozzarella and parmesan cheeses. (D,E,W) 22

*Surf and Turf Ravioli Parmesan* - Short Rib ravioli and lobster ravioli topped with tomato sauce, mozzarella and parmesan cheese. Oven baked. (D,E,S,W) 22

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Pasta Choices: Fettuccine, Rainbow Rotini, Spaghetti  
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## *Seafood*

*Shrimp and Scallop Scampi* –Gulf shrimp and sea scallops served over a bed of fettuccine in a white wine-clam sauce. Topped with four Italian cheeses and bread crumbs. Oven baked. (D,E,S,W) 22

*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) 22

*Shrimp and Scallop\** Sauteed gulf shrimp and sea scallops served over rainbow rotini with your choice of tomato-vodka or white wine-clam sauce. (D,E,S,W) 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. 24

## *Vegetarian*

*Five Cheese Ravioli* – Gluten free. Ravioli stuffed with five Italian cheeses, topped with tomato sauce. (G/F,D,E,V) 19

*Porta Bella Mushroom Marsala\** - Sauteed portabella mushrooms, served over a bed of fettuccine, Topped with a creamy sauce of mushrooms, garlic, onions and marsala wine. Garnished with an Italian cheese blend. Oven baked (D,E,W) 19

*Porta Bella Mushroom Alfredo* - Alfredo sauce was created in Rome in 1914 by chef Alfredo di Lelio. Fettuccine topped with portabella mushrooms, Alfredo sauce, toasted almonds and four Italian cheeses. (D,E,W,T) 19

*Portabella Mushrooms and Tomato Sauce* Your choice of pasta topped with sautéed portabella mushrooms and our homemade tomato sauce. (D,E,W,V) 18

*Tomato Sauce* – Your choice of pasta topped with our homemade tomato sauce. Garnished with four Italian cheeses. (D,E,W,V) 14

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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

*Steakhouse-* Slices of beef tenderloin, portabella mushrooms, gorgonzola and mozzarella cheeses

*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

### Create your own pizza

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

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

**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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## *Nightly Specials*

Add a 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

### Monday

Lasagna \$ 12

Chicken Pesto

### Tuesday

Mantova's Bolognese \$ 12

Pancetta and Panna \$ 12

### Wednesday

Manicotti \$ 13

Three meat Cannelloni \$ 13

### Thursday

Chicken or Portabella Mushroom Marsala \$ 13

Lasagna and Chicken Alfredo Combo \$ 15

### Sunday

Small Specialty Pizza \$ 13

Chicken or Portabella Mushroom Alfredo \$ 13

## *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