

Porta Bella's Specials

Three course meals \$ 30

Entrees include your choice of toasted ravioli, stuff mushrooms, small Porta or Caesar salad and choice of dessert.

Shrimp and Scallop Scampi

Shrimp and scallops served over a bed of fettuccine, topped with a white wine-clam sauce, four Italian cheeses and bread crumbs. Oven baked

Tre Piatti Combo

Chicken Alfredo, three meat cannelloni and manicotti topped with Alfredo sauce, mozzarella and parmesan cheeses.

Surf and Turf Ravioli Parmesan

Short Rib ravioli and lobster ravioli topped with tomato sauce, mozzarella and parmesan cheese. Oven baked.

Seafood Duo

Shrimp scampi served with lobster ravioli. Topped with a white wine-clam sauce

Manicotti

Tubes of fresh pasta stuffed with spinach, mozzarella, parmesan and ricotta cheeses, topped with mozzarella cheese and Alfredo sauce.

Desserts

Chocolate Swirl Cheesecake

New York style cheese cake swirled with rich chocolate

White Chocolate Raspberry Cheesecake

A smooth white chocolate cheesecake swirled with fresh raspberry.

Porta Bella's Wine List

Italian Reds

	6 oz/9 oz/Bottle
Monte Antico Sangiovese – ripe cherry fruit, soft tannins	9/13/36
Fantini Montepulciano di Abruzzi – blackberry, dark cherry and red plum	9/13/36
Cleto Charli Lambrusco - dark red fruits and black currant	9/13/36
Liveli Primitivo – Italy's cousin to Zinfandel, plum, cherries, licorice	9/13/36
Coltibuono Chianti Classico -forest berries, spices and dried plums	10/14/40
Wilhelm Walch "Prendo" Pinot Noir - rich and elegant body	10/14/40

Red Wines

Airfield Estates "Lone Birch" Cabernet – dark cherry, spice and roasted oak	9/13/36
Cline Red Zinfandel ,- bright strawberry with coffee and chocolate	9/13/36
Wolftrap Red, South African -Syrah, Mourvedre, Voignier	9/13/36
D'Arenberg Stump Jump Shiraz ,- plum, blackberry and cedar	9/13/36
Chilensis Pinot Noir - red fruits with hints of plums, violets and lavender	9/13/36
Zoral Malbec , black cherry, blueberry, chocolate and spice	9/13/36
Wollersheim Domaine Du Sac , overtones of black raspberries and cherries.	10/14/40

Italian Whites

Canella Prosecco – bright pear and apple	9/13/36
Lagaria Pinot Grigio – apple, pear and apricot	9/13/36
Scaia Chardonnay - scent of white flowers, jasmine and citrus.	9/13/36

White Wines

Leitz Reisling – tropical fruit, touch of sweetness	9/13/36
Wollersheim Prairie Fume , semi dry, hints of mango and citrus	9/13/36
Savee Sauvignon Blanc - citrus, melon and pear	9/13/36
Cline Seven Ranchlands Chardonnay – Apple, lemon, pineapple and apricot	9/13/36

Sparkling and dessert wines

J.P. Chenet Brut, France	9/30
Warre' Warrior Port	9
CK Moscato d'Asti	12
Cleto Charli Rose – flavors of raspberry and strawberry	10/14/40