



Porta Bella's
Shrimp and Andouille Boil
Wednesday 7/27/22

*Evan Nelson of War Room Cellars will be presenting
5 wines along with our four course seafood boil*

Antipasto Dip

Italian meats, cheeses, peppercini and roasted red peppers
tossed in Italian seasoning

Spinach Salad with Berries, Pecans and Goat Cheese

Spinach tossed with blueberries, strawberries,
pecans and goat cheese. Served with a
raspberry vinaigrette

Shrimp and Andouille Sausage Boil

Gulf shrimp, andouille sausage, corn on the cob, baby red
potatoes tossed in a spicy Creole sauce.

Turtle Cheesecake

Caramel cheesecake oozing with caramel, chocolate and pecans.
Topped with layers of caramel, more chocolate and pecans,
and whipped chocolate ganache.

\$70

Please RSVP by calling 608-256-3186 by 7/24