



3 Course Specials

Three course meals

Entrees include your choice of a cup of soup, small Porta or Caesar salad, and dessert.

Tre Piatti Combo

Chicken Alfredo, three meat cannelloni and manicotti topped with Alfredo sauce, mozzarella and parmesan cheeses. \$ 30

Pancetta and Panna

Fettuccine topped with bacon, mushrooms and peas in an Alfredo sauce, topped with mozzarella and parmesan cheeses and oven baked. \$ 25

Chicken Aglio

Sauteed chicken breast , portabella mushrooms and onions served over penne, topped with tomato sauce and goat cheese. \$ 30

Manicotti

Tubes of fresh pasta stuffed with spinach, mozzarella, parmesan and ricotta cheeses, topped with mozzarella cheese and tomato sauce. \$ 30

Mantova's Bolognese

A regional recipe from Mantova, Italy, Madison's sister city. A thick marinara sauce of Italian sausage, beef, bacon, mushrooms, green peppers, tomatoes and onions served over penne. \$ 25

Desserts

White Chocolate Raspberry Cheesecake-

A smooth white chocolate cheesecake Swirled with fresh raspberry.

Tiramisu

Layers of sponge cake soaked in espresso and coffee liqueur, richly layered with cream, mascarpone cheese and cocoa

1/2 PRICE BOTTLES OF WINE (Monday– Thursday)

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
Masseria Primotivo – 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 Merlot - 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