



Porta Bella Restaurant

Established in 1968, Porta Bella has been known for its fresh pasta, home-made Italian dinners, pizza 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 20 years in a row.

Looking for a perfect spot for outdoor dining? Check out Porta's courtyard for an al fresco meal. Enjoy a glass of our homemade sangria. We now have patio heaters.

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.

Pints of Draft Beers

Micro brews

Ale Asylum Mad Town Nut Brown, Madison 6.5

O'so Night Train Porter, Plover 7.5

Karben 4 Fantasy Factory, Madison 6.5

New Glarus Spotted Cow 6.5

Bells Seasonal, Michigan 6.5

Miller Lite 5.5

One Barrel Commuter, Madison 6.5

Capital Amber, Middleton 6.5

Ask your server about our seasonal selections

House Wines

6oz pour \$ 8 9oz pour \$ 13 Bottle \$ 31

Red – Cabernet, Chianti, Merlot, Pinot Noir

White – Chardonnay, Riesling, Pinot Grigio, Rose

For additional wine choices, check out our wine list

Sangria – Red or white wine laced with fruit juices

Glass \$ 8

Small Pitcher \$ 16

Large Pitcher \$ 31

Check out our wine list for premium wines

Featured Liquors and Liqueurs

Brandy – Korbel, Courvoisier, Wollersheim, Coquard, Bauchant

Bourbon - Makers Mark, Kentucky Gentleman, Redwood, Jim Beam

Gin – Bombay Sapphire, Tanqueray, Hendrick's, Brixx, Bols Genevieve, Farmers

Irish– Tullamore Dew, Jamieson

Rye- Old Overholt, Sagamore, Templeton

Rum – Bacardi, Captain Morgan, Rum Haven, Plantation

White, Plantation Dark, Mt Gay, Havana

Scotch – Dewar's White Label, Glenlivet 12, Oban 14, Glen Moray, Dalmore

Tequila – Patron Silver, Durango Gold, Jose Cuervo Gold. Monte Alban

Vodka – Grey Goose, Ketel One, Tito's, Ketel 1 Citron, Prairie Cucumber

Whiskey – Crown Royal, Jack Daniel's, Southern Comfort, Canadian Club

Liqueurs – B & B, Bailey's Irish Cream, Chambord, Drambuie, Campari, Limoncello

Kahlua, Romana Sambuca, Tuaca, Wondermint Schnapps

We accept Visa, American Express, Discover and MasterCard

**As a courtesy to others, please refrain from taking calls or playing music
on your electronic devices in the dining or bar areas.**

3.5% surcharge will be added to credit card sales

Appetizers

Italian Stuffed Mushrooms Crimini mushrooms stuffed with Italian meats and cheeses.
(D, W) 11

Toasted Ravioli - Ravioli stuffed with five Italian cheeses, rolled in Italian seasoned bread crumbs and parmesan cheese. Served with a side of tomato sauce. (D, E W) 11

Sampler Platter— Can't decide. Enjoy half orders of stuffed mushrooms and toasted ravioli. Served with tomato sauce. (D,E,W). 12

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) 14

Spicy Cheese Bread—Garlic bread topped with our special blend of cheeses and spices. Served with a side of tomato sauce. (D,Y,W) 11.5

Mozzarella Bread- Garlic bread topped with mozzarella cheese. Served with a side of tomato sauce. (V,D,Y,W) 11.5

Spinach Bread— Garlic bread topped with spinach, chopped garlic and mozzarella. (V,D,Y,W) 13

Loaf of Garlic Bread- Served with a side of tomato sauce. (D,W) 5

Salads

Salads served with bread 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, Thousand Island (D) and Italian.

Porta[™] Romaine lettuce topped with our signature blend of ham, salami, mozzarella and cheddar cheeses, fresh green peppers, and garbanzo beans. (D)
Small 7.5 Large 14

Caesar Salad- Romaine lettuce topped with hard boiled egg, black olives, shaved parmesan and croutons. (V,D,E,Y)
Small 7.5 Large 14 Add chicken 4 Add Steak or Shrimp 9

Chicken Cranberry Salad— Slices of grilled chicken, dried cranberries, blueberries Sunflower seeds and almonds served over romaine lettuce. (V,D,E,Y) 16.5

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

For parties of 8 or more, a 20% gratuity is added
Split checks on parties of 6 or more, \$ 3/check
3.5% convenience fee will be added to credit card sales

Old World Favorites

Dinner includes your choice of a cup of soup, Porta or Caesar salad, bread and homemade dipping oil.

Substitute a half order of stuffed mushrooms or toasted ravioli for salad... Add \$ 3.5

Gluten free pasta (g/f) available for an additional charge of \$4

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

*Bistecca Milano** - Slices of tenderloin and portabella mushrooms, served over penne, topped with a gorgonzola cheese sauce and four Italian cheeses. Oven baked. (D,E,W) 26

Three Meat Cannelloni Tubes of fresh pasta stuffed with chicken, beef and Italian sausage, topped with tomato sauce. (D,E,W) 25 With Bolognese or Alfredo sauce 27

Lasagna - Layers of fresh noodles, Italian seasoned beef, portabella mushrooms, ricotta, tomatoes and four Italian cheeses topped with tomato sauce. (D,E,W) 23

Chicken Parmesan – Chicken breast, lightly breaded and sautéed, topped with ham, onions, green peppers, mozzarella and tomato sauce. Served with penne and tomato sauce. (D,E,Y,W) 25

Shrimp and Scallop Scampi – Shrimp and sea scallops served over a bed of fettuccine topped with a white wine-clam sauce, mozzarella and parmesan cheeses and bread crumbs. Oven baked. (D,E,S,W) 27

Shrimp and Scallops in a tomato vodka sauce – Sauteed shrimp and sea scallops served over a bed of fettuccine, topped with tomato-vodka cream sauce and four Italian cheeses. (D,E,S,W) 27

Manicotti – Tubes of fresh pasta stuffed with spinach, mozzarella, parmesan and ricotta cheeses, topped with mozzarella cheese and tomato sauce. (V,D,E,W) 25 With Alfredo Sauce. 27

Combination Platters

Meat Lasagna and Chicken Alfredo - Half orders of meat lasagna and chicken Alfredo. (D,E,W) 26

Old World Combo - Three meat cannelloni, manicotti and Mantova's bolognese. (D,E,W) 26

Tre Piatti Combo - Chicken Alfredo, three meat cannelloni and manicotti topped with Alfredo sauce, mozzarella and parmesan cheeses. (D,E,W) 26

Seafood Duo - Half order of shrimp and scallop scampi and a half order of lobster ravioli, topped with a white wine-clam sauce, four Italian cheeses and bread crumbs. Oven baked (D,E, S,W) 27

**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

**Dinner includes your choice of a cup of soup, Porta or Caesar salad,
Bread and homemade dipping oil.**

Substitute a half order of stuffed mushrooms or toasted ravioli for salad... Add \$ 3.5
Gluten free pasta (g/f) available for an additional charge of \$4
All red sauces are gluten free. White sauces contain gluten.

Pasta Choices: Spaghetti, fettuccine or penne

Marsala* - Fettuccine topped with a **creamy** sauce of portabella mushrooms, garlic, onions and marsala wine. Oven baked (D,E,W)

With steak* 27

With chicken or portabella mushrooms (V) 24

Baked Fettuccine Alfredo - Fettuccine topped with Alfredo sauce, toasted almonds, and four Italian cheeses. (D,E,W) 17

With chicken or portabella mushrooms (V) 24

With shrimp or steak 27

Peppered Shrimp Alfredo— Cajun seasoned shrimp, portabella mushrooms and red peppers Served over fettuccine, topped with Alfredo sauce and four Italian cheeses. Oven baked.

(D,E,S,W). 27

Mantova's Bolognese - A regional recipe from Mantova, Italy, Madison's sister city. A thick marinara sauce of Italian sausage, beef, bacon, portabella mushrooms, green peppers, tomatoes and onions served over penne. (D,E,W) 23

Pancetta and Panna— Fettuccine topped with bacon, portabella mushrooms and peas in an Alfredo sauce, topped with four Italian cheeses and oven baked. (D,E,W) 24

Steak Siciliano* - Slices of tenderloin, sautéed green peppers, onions served over penne, topped with our homemade tomato sauce and four Italian cheeses. Oven baked. (D,E,W) 26

Pasta and Tomato Sauce - Your choice of pasta topped with our homemade tomato sauce and four cheeses. (V,D,E,W) 16.5

With meatballs or portabella mushrooms. 21

Genoa's Chicken Pesto - Slices of chicken breast, spinach, tomatoes, walnut-basil pesto, served over penne topped with Alfredo sauce and four Italian cheeses. Oven baked (D,E,T,W) 25

Jambalaya Pasta - Gulf shrimp, chicken, sausage and portabella mushrooms in a thick spicy marinara sauce, served over penne. (D,E,S,W) 26

****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.

Allergens— Dairy (D), Eggs (E), Fish (F), Peanuts (P), Seafood (S), Soy (Y), Tree Nuts (T), Wheat (W), Vegetarian (V)

Ravioli

Dinner includes your choice of a cup of soup, Porta or Caesar salad, bread and homemade dipping oil.

Substitute a half order of stuffed mushrooms or toasted ravioli for salad... Add \$ 3.5
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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) 25

Chicken Florentine Ravioli- Grilled chicken breast, spinach, roasted garlic, ricotta, mozzarella, fontina and grand padana cheeses, topped with tomato or Alfredo sauce. (D,E,W) 25

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) 26

Grilled Vegetable Ravioli - Noodle puffs stuffed with portabella mushrooms, red peppers, asparagus carrots and ricotta cheese, topped with choice of tomato or creamy pesto Alfredo sauce. (D,E,W) 25

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) 26

Grand Sandwiches

Add French fries \$ 3

Add a small Porta or Caesar salad for \$ 4.5

Garibaldi™ - 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) 12
(For a spicier version, have it made on our spicy cheese bread Add \$3)

Spicy Meatball Parmesan- Spicy cheese bread topped with homemade meatballs, and tomato sauce. (D,E,Y,W) 12

Meatball Parmesan- Mozzarella bread topped with our homemade meatballs, mozzarella and tomato sauce. (D,E,Y,W) 12

Muffaletta - Romaine, tomato, red onions, olives, peppers, pickled vegetables and pepper jack cheese. Served on garlic bread. 12

Chicken Parmesan Sandwich- Italian seasoned chicken breast topped with mozzarella and tomato sauce. Served on garlic bread. (D,Y,W) 12

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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 \$ 5

Specialty Pizzas

Small (10"): \$ 18

Medium (12"): \$ 24

Large (16"): \$ 30

Deluxe- Italian sausage, mushrooms, mozzarella cheese and choice of green or hot banana peppers

Salerno- Pepperoni, portabella mushrooms, black olives and mozzarella cheese

Italian Carne- Italian sausage, pepperoni, bacon and mozzarella cheese

Fajita- Your choice of chicken or steak, green bell peppers, roasted red peppers, onions, garlic, spicy cheese

Super Hot- Pepperoni, yellow onions, spicy cheese and hot banana peppers

Bella- A Paisans favorite. Our sloppy Joe pizza! Made with a homemade ground beef sauce and topped with mozzarella

Chicken Alfredo- Alfredo sauce, garlic, chicken, tomatoes, spinach and mozzarella

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

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

Create your own pizza

SINGLE ITEM OR MOZZARELLA	14.00	18.50	22.50
ADDITIONAL CHEESE	3.50	4.25	4.75
ADDITIONAL TOPPINGS (each)	3.50	4.25	4.75
SHRIMP	7.00	9.50	11.00

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

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

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

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Desserts

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) 7

Chocolate Chip Stuffed Cannoli - A chocolate dipped cannoli shell stuffed with chocolate chips and sweetened ricotta cheese. (D,E,Y,W) 6.5

White Chocolate Raspberry Cheesecake- A smooth white chocolate cheesecake Swirled with fresh raspberry. (D,E,Y) 7

Gluten Free Chocolate Cake (E,Y) 7.5

Spumoni Bomba- Strawberry, pistachio and chocolate gelato all coated with chocolate and drizzled with white chocolate 7

Vanilla Gelato 5

Nightly Specials

Add a Porta or Caesar salad \$ 4

Ala carte includes bread and dipping oil.

Gluten free pasta (g/f, E) available for an additional charge of \$4

Monday

Fresh pasta- Your choice of pasta and sauce \$ 14

Alfredo, Bolognese, meatballs or portabella mushroom with tomato sauce

Tuesday

Lasagna \$ 15

Pancetta and Panna \$ 15

Wednesday

Genoa's Chicken Pesto \$ 15

Jambalaya \$ 15

Thursday

Manicotti \$ 15

Three meat Cannelloni \$ 15

Sunday

Medium Specialty Pizza \$ 20