

Restaurant Week Menu
Sunday 1/22– Saturday 1/28
Available 4pm-9pm

Entrees include a choice of appetizer, entrée and dessert.

Appetizer Selection

Italian Stuffed Mushrooms- Fresh mushrooms stuffed with Italian meats and cheeses.

Spicy Cheese Bread- Garlic bread topped with our special blend of cheeses and spices. Served with a side of tomato sauce

Porta Salad- Our trademark salad. Romaine and iceberg lettuce topped with a special blend of ham, salami, mozzarella and cheddar cheese, green peppers and garbanzo beans.

Caesar Salad- Romaine lettuce topped with hard boiled egg, black olives, shaved parmesan and croutons.

Entrée Selection- \$30

Chicken Parmesan – Chicken breast, lightly breaded and sautéed, topped with ham, onions, green peppers, mozzarella and tomato sauce. Served with penne and tomato sauce.

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)

Lobster Ravioli - Noodle puffs stuffed with lobster, ricotta and parmesan cheeses. Topped with your choice of tomato-vodka or white wine-clam sauce.

Bistecca Milano* - Slices of tenderloin and portabella mushrooms, served over penne, topped with a gorgonzola cheese sauce and four Italian cheeses

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

Dessert Selection

Tiramisu- Layers of sponge cake soaked with espresso liqueur. Richly layered with cream and real mascarpone cheese.

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

Restaurant Week
Wednesday 1/25-Saturday, 1/28
Available 11am-4pm

Luncheon Specials

Entrees include choice of a cup of soup or Porta or Caesar salad and dessert

Cannelloni-Manicotti Combo– Tubes of cheese and spinach filled manicotti and three meat filled cannelloni topped with tomato sauce. 20

Meat filled Lasagna– Layers of fresh noodles, Italian seasoned beef, mushrooms, tomatoes and four Italian cheeses topped with tomato sauce. 20

Lobster Ravioli– Jumbo ravioli stuffed with lobster, ricotta and parmesan cheeses, topped with tomato sauce. 20

Chicken Florentine Ravioli– Grilled chicken breast, spinach, roasted garlic, ricotta, mozzarella, fontina and grand padana cheeses, topped with tomato or Alfredo sauce. 20

Garibaldi- A loaf of French bread topped with salami, ham, spicy cheese, tomatoes and your choice of green or banana peppers. 20

Muffaletta– Romaine, tomato, red onions, olives, peppers, pickled vegetables and pepper jack cheese. Served on a French bread. 20

½ Sandwich and choice of side- Your choice of a muffaletta, Italian beef, Garibaldi or meatball parmesan. 15

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. 20

Dessert Selections

Chocolate chip stuffed cannoli– A chocolate dipped cannoli shell stuffed with chocolate chips and sweetened ricotta cheese.

Tiramisu- Layers of sponge cake soaked with espresso liqueur. Richly layered with cream and real mascarpone cheese.

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