



*Porta Bella's  
Wine Dinner  
Wednesday, 9/20/23*

*Michael Barranco of Gerard Bertrand wines will be presenting  
5 wines along with our four course wine dinner.*

*Honey, Bacon, Brie and Walnut Flatbread*

Naan flatbread topped with bacon, brie cheese, walnuts, and honey

*French Chevre Salad*

Spring greens tossed with brie cheese, walnuts  
and peaches with a balsamic dressing

*Spicy Chicken Parmesan*

A twist on an Old World Favorite. A lightly breaded chicken breast  
topped with pepperoni, onions, green peppers, mozzarella  
cheese and tomato sauce. Served over fettuccine

*Limoncello Cheesecake*

Limoncello — the sweet, potent Italian lemon liqueur made by  
steeping lemon peel in grain alcohol or vodka — is the star of this  
silky, creamy dessert. The filling is lightened by the addition of  
ricotta cheese, and boasts citrusy flavors

*\$ 80*

Please RSVP by calling 608-256-3186 by 9/17