

## *Dinner Menu Selections*

1. Dinners are served plated or buffet style.
2. There are four options for dinner selections:
  - a. **Pre-order-** You may select **three** entrees from the banquet menu. ***You must pre-order the number of each entrée, two weeks prior to the event.*** You must provide us with your guest list and their entrée choices. We will provide name cards to identify entrée selections. ***Pre-orders cannot be changed within 48 hours of the event. If you decide to change your order, you will be charged for the original item plus your new item.***
  - b. You may order one item for the whole group. You must let us know two weeks prior on how many entrees you will need.
  - c. **Buffet-** Prices include two entrée selections. If you wish to have three items, there is an additional charge. For children under 10, buffet price will be half. Please refer to the buffet menus for selections.
  - d. If you have less than 20 guests in your party, you may also choose to do a limited menu of **Four** items from our banquet menu. We will print up a separate menu for your guests. Guests will order when they arrive.
  - e. ***Due to the amount of time it takes to prepare the food from scratch, we are not able to offer limited menu service for groups larger than 20 guests***
3. Children's menus are available for guests under 10 years old. Children's menu items must be pre ordered.
4. Fixed price menus are available. Fixed price menus include salad, entrée, gratuity and sales tax. Please check with banquet manager for menus.
5. Government menus are available for tax-exempt groups. ***Government menus require tax exempt certificate prior to the event.***
  - a. Government menus are not available on Friday or Saturday evenings.
  - b. Please contact the banquet manager for the menu.
  - c. You may select 4 items off of the government menu for groups under 20.
  - d. You may select 3 items off of the government menu for groups over 20 guests. Please refer to paragraphs 2 & 3 for additional options.
6. Late night appetizers are available for dance events. (see pages 2-3)
7. Porta Bella can accommodate guests with special dietary needs. Please discuss these needs with the banquet manager prior to filling out the planning guide. Please have the guest contact the banquet manager at 608-256-3186 to discuss their menu choices.
8. Allergen notations: Dairy (D), Eggs (E), Fish (F), Peanuts (P), Seafood (S), Soy (S), Tree Nuts (T) Wheat (W), Vegetarian (V)
9. Tastings are available for an additional cost. Please contact the banquet manager at 608-256-3186 to schedule a tasting.
10. Menus availability and pricing occasionally change, prices and menu availability are not locked in until 30 days prior to the event.

## *Plated Dinner Entrees*

Dinners include your choice of one salad, and Italian bread

### *Beef/Pork Entrees*

(Steaks are cooked to medium)

- \* **Tuscan Braised Short Ribs**- Tender boneless beef short ribs braised in a Chianti-tomato sauce. Served with a wild rice pilaf. \$ 35
- \* **Bourbon Marinated New York Strip**-A 10 ounce USDA choice center cut New York strip steak, marinated in a bourbon marinade. Served with oven roasted potatoes and carrots (D) \$ 39
- \* **Top Sirloin with Gorgonzola**- An eight ounce USDA choice top sirloin, topped with Gorgonzola sauce. Served with oven roasted potatoes and carrots. \$ 39
- \* **Mustard Pomegranate Pork Tenderloin**- Pork tenderloin marinated in a special mixture of honey, Dijon mustard, pomegranate and orange juice. Served with wild rice. \$ 35

**Chianti Braised Beef Short Rib Ravioli**- Fresh pasta stuffed with slowly braised beef short ribs in a Chianti reduction then blended with parmesan and romano cheeses, topped with your choice of tomato or Marsala sauce. (D,E,W) \$ 30

**Steak Marsala**- Slices of tenderloin in a creamy sauce of mushrooms, garlic, onions and Marsala wine, served over a bed of fettuccine, topped with four Italian cheeses. Oven baked. (D,E,W) \$ 31

**Bistecca Milano**- Slices of tenderloin, portabella mushrooms, topped with gorgonzola sauce and four Italian cheeses served over a bed of penne. Oven baked. (D,E,W) \$ 32

**Meat Filled Lasagna** - Layers of fresh noodles, Italian seasoned ground beef, fresh mushrooms, tomatoes, Parmesan and Ricotta cheeses. (D,E,W) \$ 28

**Three meat Cannelloni** - Tubes of fresh pasta filled with chicken breast, Italian sausage, ground beef, carrots, onions and tomatoes, topped with Mozzarella and Parmesan cheeses and tomato sauce. (D,E,W) \$ 29

**Mantova's Bolognese**- A regional favorite from Mantova Italy, Madison's sister city. A thick marinara sauce of Italian sausage, beef, bacon, mushrooms, green peppers, tomatoes and onions Served over a bed of penne, topped with a five Italian cheese blend. (D,E,W) \$ 27

**Pancetta and Panna**- Fettuccine topped with bacon, portabella mushrooms, peas and Alfredo sauce, topped with four Italian cheeses and oven baked. (D,E,W) \$28

### *Combination Platters*

**Surf and Turf Ravioli Parmesan**- Short rib ravioli and lobster ravioli topped with tomato sauce, Mozzarella and parmesan cheeses. Oven baked. (D,E,S,W) \$ 31

**Tre Piattis**- Three favorites. Chicken Alfredo, cannelloni and manicotti topped with Alfredo sauce, mozzarella and parmesan cheeses. Oven baked. (D,E,T,W) \$ 31

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

*(\* denotes special order items that must be pre ordered a minimum of 14 days prior to event.*

## *Poultry*

**Chicken Parmesan** – Tender breast of chicken, lightly coated with Italian seasoned breading, sautéed, topped with slices of ham, onions, green peppers, Mozzarella and Parmesan cheeses. Served over rainbow penne and tomato sauce. (D,E,W) \$ 29

\* **Chicken Rollatini** – An eight ounce chicken breast stuffed with walnut-basil pesto, four Italian cheeses and prosciutto. Served with oven roasted potatoes and carrots. (D,E,T,W) \$ 30

\* **Stuffed Chicken Breast with Apples, Gouda and Bacon**– An eight ounce chicken breast stuffed with apples, Gouda and bacon. Served with oven roasted potatoes and carrots. (D,W) \$30

**Genoa's Chicken Pesto**– Slices of chicken breast, tomatoes, spinach, walnut-basil pesto topped with Alfredo sauce and four Italian cheeses, served over a bed of penne. (D,E,T,W) \$ 29

**Baked Chicken Alfredo** –Sautéed chicken breast, served over fettuccine and topped with Alfredo sauce, almonds and shredded Parmesan cheese. (D,E,W,T) \$ 29

**Chicken Marsala**– A five ounce grilled chicken breast topped with a creamy sauce of mushrooms, garlic, onions and Marsala wine, served with fettuccine and marsala sauce. (D,E,W) \$ 29

## *Seafood*

**Lobster Ravioli** – Fresh pasta stuffed with lobster, ricotta and parmesan cheeses. Topped with tomato vodka sauce. (D,E,S,W) \$ 30

\* **Crab Stuffed Shrimp**– Jumbo shrimp stuffed with crab, green peppers, onions and spices. Served over a bed of fettuccine with a white wine- clam sauce. (D,E,S,W) \$ 37

\* **Crab Stuffed Sole**– Sole stuffed with crab, green peppers, onions and spices. Served over fettuccine topped with a white wine- clam sauce. (D,E,S,W) \$ 33

**Blackened Shrimp Fettuccine**– Shrimp, roasted red peppers, mushrooms and capers tossed with fettuccine and a creamy mushroom sauce. (D,E,S,W) \$ 30

**Shrimp and Scallop Scampi** – Gulf shrimp and sea scallops, served over a bed of fettuccine, topped with a white wine-clam sauce, parmesan cheese and bread crumbs. Oven baked. (D,E,S,W) \$ 32

## *Vegetarian*

**Manicotti** – Tubes of fresh pasta stuffed with spinach, mozzarella, ricotta and parmesan cheeses, topped with tomato sauce and four Italian cheeses. (D,E,V,W) \$ 30

**Baked Portabella Mushroom Alfredo** –Portabella mushrooms, served over a bed of fettuccine, topped with Alfredo sauce, almonds and four Italian cheeses. (D,E,V,W) \$ 29

**Grilled Vegetable Ravioli**–Grilled portabella, onions, asparagus, red and yellow bell peppers, roasted garlic blended with ricotta, mozzarella, and a blend of Italian cheeses; wrapped in basil pasta, topped with a creamy pesto alfredo sauce. (D,E,V,W) \$30

*(\*) denotes special order items that must be pre ordered a minimum of 14 days prior to event.*

## *Buffet Selections*

For children under 10, buffet price will be half.

Buffets (except for pizza) include choice of salad, two entrees and Italian bread

### *Pizza Buffet- \$ 18.00/person*

Pizza selections are limited to 5 pizza choices

Add salad buffet- \$ 4/person

Choose from the following

**Salerno**

**Deluxe**

**Vegetarian Pesto**

**Chicken Florentino**

**Super Hot**

**Spicy Chicken BBQ**

**Chicken Alfredo**

**Italian Carne-**

**Margarita**

**Chicken Pesto**

### *Pasta Bar- \$30.00*

Add an additional selection \$3/person

Menu Choices

**Pancetta and Panna**

**Fettuccine Alfredo**

**Mantova's Bolognese**

**Meat Filled Lasagna**

**Portabella Mushroom and tomato sauce**

**Penne with Meatballs and tomato sauce**

### *Baked Pasta Buffets- \$35.00*

Add an additional selection \$4/person

Menu choices

**Three Meat Cannelloni**

**Manicotti**

**Genoa's Chicken Pesto**

**Baked Chicken Alfredo**

**Baked Chicken Marsala**

**Portabella Mushroom Ravioli Parmesan**

**Portabella Mushroom Alfredo**

**Grilled Vegetable Ravioli**

### *Classic Italian Buffets- \$38.00*

Add an additional selection \$5/person

Menu Choices

**Bistecca Milano**

**Chianti Braised Beef Short Rib Ravioli-**

**Steak Marsala**

**Chicken Parmesan**

**Blackened Shrimp Fettuccine**

**Lobster Ravioli**

**Chicken Rollatini**

**Stuffed Chicken with Apple, Gouda and Bacon**

### *Surf and Turf Buffet \$ 41.00*

Add an additional selection \$6/person

**Tuscan Braised Short Ribs**

**Bourbon Marinated New York Strip**

**Top Sirloin with Gorgonzola**

**Mustard Marinated Pork Tenderloin**

**Crab Stuffed Shrimp**

**Shrimp and Scallop Scampi**

**Crab Stuffed Sole**