

## *Restaurant Week Menu*

*Sunday 1/21– Friday 1/26*

*Available 11am-9pm*

*Entrees include a choice of appetizer, entrée and dessert.*

### *Appetizer Selection*

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

**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.

**Mediterranean Salad-** Spring mix topped with black olives, red onions, cherry tomatoes, and croutons, Served with Feta cheese dressing

### *Entrée Selection- \$30*

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

**Chicken Aglio-** Sauteed chicken breast, onions and portabella mushrooms served over fettuccine, topped with tomato sauce and goat cheese.

**Cannelloni Bolognese** Tubes of fresh pasta stuffed with chicken, beef and Italian sausage, topped with Bolognese sauce.

**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. (D,E, S,W)

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

### *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*  
*Monday January 22nd– Friday January 26th*  
*Available 11am-4pm*

*Luncheon Specials- \$20*  
*Entrees include choice of a cup of soup or Pasta or Mediterranean salad*  
*and dessert*

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

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

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

**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.

**Small Single Item Pizza**- Our thin crust pizza topped with your favorite topping. Additional toppings \$4/each

**Baked Fettuccine Alfredo** - Fettuccine topped with Alfredo sauce, toasted almonds, and four Italian cheeses. Oven baked (D,E,W) Add Chicken or portabella mushrooms \$ 4

*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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