

Porta Bella Restaurant

Established in 1968, Porta Bella has been known for its fresh pasta, homemade 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.

Pints of Draft Beers

Ale Asylum Madtown Nut Brown Ale 7
Bells Two Hearted Ale 7
Karben 4 Fantasy Factory IPA, *Madison* 7
New Glarus Spotted Cow 7
Edmund Fitzgerald Porter 7

Dovetail Hefeweizen, 7
Miller Lite 6
Dovetail Kolsch 7
Capital Amber, *Middleton* 7
Hashtag Hazy IPA, *Verona* 7

Featured Liquors and Liqueurs

- Brandy** – Korbel, Courvoisier, Wollersheim,
- Gin** – Bombay Sapphire, Tanqueray, Hendrick's
- Rum** – Bacardi, Captain Morgan, Rum Haven, Plantation White, Plantation Dark
- Scotch** – Dewar's White Label, Glenlivet 12, Oban 14
- Tequila** – Patron Silver, Durango Gold
- Vodka** – Grey Goose, Ketel One, Tito's, Ketel 1 Citron, Prairie Cucumber
- Whiskey** – Bulleit Rye, Crown Royal, Jack Daniel's, Jameson, Makers Mark, Southern Comfort, Seven Crown, Wakemans
- Liqueurs** – Amaretto, Aperol, Bailey's Irish Cream, Chambord, Campari, Limoncello, Kahlua, Wondermint Schnapps

We accept Visa, American Express, Discover and MasterCard

We accept Madison Original and Downtown Madison Gift Certificates

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

Prices are cash prices, a 3.5% convenience fee will be added to the price for non cash sales

Porta Bella's Wine List

Italian Reds

6oz/9oz/bot

Prodigo Romagna Sangiovese – bright cherry, dried fruits and smoky spices.	10/15/39
Tiamo Chianti - Intense bright ruby red, cherry nose with floral nuances	10/15/39
Melini Chianti Riserva - cranberry, raw cherry and a dollop of vanilla	10/15/39
La Fiera Montepulciano di Abruzzi – dark berry fruit and spice	10/15/39
Dipiniti Pinot Noir , small berry fruit, herbs, white mushroom and peppermint	10/15/39
La Fiera Primitivo – Italy's cousin to Zinfandel, Juicy, with smoke and cocoa powder	11/16/40
Gionella Lambrusco – raspberry and black cherry flavors	9/14

Reds

Airfield Estates "Lone Birch" Cabernet – dark cherry, spice and roasted oak	10/15/39
Maggio Cabernet -berry jam in the flavor. Medium body and light tannins	9/14/36
Cuma Malbec -fresh raspberry and blackberry dark fruit and spice,	10/15/39
Maggio Merlot - hints of dried cherry and raspberry	9/14/36
Seeker Pinot Noir - Sweet cherry fruit melds with earth and spice	10/15/39
Gnarly Head Red Zinfandel ,- dark berry flavors with layers of spice, plum,	10/15/39
Lambert First Chapter Shiraz (Australia) purple plum and dark choc with licorice	11/16/40
Wollersheim Domaine Du Sac , overtones of black raspberry and cherries	12/18/40
Z Alexander Brown Red Blend – Notes of ripe dark fruit, black cherry and chocolate	10/15/40

Italian Whites

Davinci Pinot Grigio –fresh green apple, juicy citrus and tropical fruit	10/15/39
Seeker Pinot Grigio – Apple offset by acacia blossoms and almonds	9/14/36
LaMarca Prosecco – bright pear and apple	split 15 bottle 40
CK Moscato d'Asti	9/14/36

Whites

Ofilla Alberino –(Spain) flavors of citrus and white peach	11/16/40
Maggio Chardonnay - poached pear flavors, vanilla and nutmeg	9/14/36
Shannon Ridge Chardonnay –notes of pear, green apple, melon and citrus	10/15/39
Frisk Riesling - notes of lime sorbet, rose petals	9/14/36
Wollersheim Prairie Fume , semi dry, hints of mango and citrus	10/15/39
Savee Sauvignon Blanc - citrus, melon and pear	10/15/39
J.P. Chenet Brut , (France)	split 12 bottle 36

Sangria – Red or white wine laced with fruit juices

Glass \$ 10

Small Pitcher \$ 18

Large Pitcher \$ 36

Appetizers

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

Smoked Gouda and Bacon Puffs— Smoked Gouda, cheddar, Parmesan, Romano, fontina cheeses and bacon Served with a side of creamy bacon-Alfredo sauce. (D, E W) 9

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). 13

Calamari -Thinly sliced 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) 12

Mozzarella Bread- Garlic bread topped with mozzarella cheese. Served with a side of tomato sauce. (V,D,Y,W) 12

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,Y), French (E,Y), French blue (D,E,Y), buttermilk ranch (D), Caesar (D,E,,Y), fat free honey-dijon (VG), and Italian (Y,VG).

*Porta*TM Romaine and Iceberg lettuce topped with our signature blend of ham, salami, mozzarella and cheddar cheeses, fresh green peppers, and garbanzo beans. (D)
Small 8 Large 16

Caesar Salad- Romaine lettuce topped with black olives, cherry tomato, shaved parmesan and croutons. Served with Caesar dressing. (V,D,E,Y)
Small 8 Large 15 Add chicken 5 Add Steak or Shrimp 10

Chicken Spinach Salad – Fresh spinach topped with grilled chicken breast, fresh mushrooms, bacon and cherry tomatoes. Served with a honey-Dijon dressing 16

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

For parties of 6 or more, a 20% gratuity is added
Split checks on parties of 6 or more, a 22% gratuity will be added
3.5% convenience fee will be added to non cash sales

Fresh Pasta

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

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

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

Pasta Choices (VG) : Spaghetti , fettuccine or penne

Creamy Bacon-Alfredo Sauce- Spaghetti topped with a creamy bacon-Alfredo sauce and four Italian cheeses. (D,E,S,W)

With sauteed shrimp and scallops 30

With steak 30

With sauteed chicken or portabella mushrooms 27

Wine Suggestion: Savee Sauvignon Blanc or Lambert Shiraz

Creamy Shrimp Pasta with Mushrooms- Sauteed shrimp tossed with portabella mushrooms, served over a bed of spaghetti, topped with our homemade Alfredo sauce. (D,E,S,W) 30

Wine Selection: Ofilla Alberino

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 spaghetti. (D,E,W) 25

Wine Suggestion: La Fiera Primitivo or Melini Riserva Chianti

Jambalaya Pasta- Sauteed gulf shrimp, chicken, sausage and portabella mushrooms in a thick spicy marinara sauce, served over spaghetti. (D,E,S,W) 30

Wine Suggestion: Z Alexander Brown Red Blend

Pesto Fettuccine- Fettuccine topped with our homemade creamy walnut-basil pesto sauce and four Italian cheeses. (D,S,T,W).

With sauteed shrimp and scallops 30 With steak 30

With sauteed chicken or portabella mushrooms 27

Wine Selection: LaFiera Montepulciano or Offila Alberino

Tomato vodka sauce- Fettuccine, topped with tomato-vodka cream sauce and four Italian cheeses. (D,E,S,W)

With sauteed shrimp and scallops 30 With steak 30

With sauteed chicken or portabella mushrooms 27

Wine Suggestion: Savee Sauvignon Blanc or Lambert Shiraz

Tomato Sauce (VG)- Your choice of pasta topped with our homemade tomato sauce and four cheeses. (V,D,E,W) 18

With meatballs or portabella mushrooms (VG). 23

With sauteed chicken 27

Wine Suggestion: La Fiera Montepulciano

**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.*

Old World Favorites

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

Gluten free pasta (g/f) available for an additional charge of \$4
All red sauces are gluten free. White sauces contain gluten.

Lasagna - Layers of fresh noodles, Italian seasoned beef, portabella mushrooms, ricotta, tomatoes and four Italian cheeses topped with tomato sauce. (D,E,W) 25

Wine Suggestions: La Fiera Montepulciano

Pancetta in a Creamy Bacon-Alfredo sauce— Do you love bacon? Fettuccine topped with bacon, portabella mushrooms, peas and creamy bacon-Alfredo sauce, topped with four Italian cheeses and oven baked. (D,E,W) 26

Wine Suggestions: Tiamo Chianti

*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) 30

Wine Suggestions: Gnarly Head Old Vine Zinfandel or Lambert Shiraz

Blackened Steak and Shrimp Alfredo- Fettuccine topped with blackened steak and shrimp, Alfredo sauce and four Italian cheeses. Oven Baked. (D,E,S,W) 30

Wine Suggestions: Ofilla Alberino or Z Alexander Brown Red Blend

Chicken Parmesan -Chicken breast, lightly breaded, topped with smoked ham, onions, green peppers, mozzarella and tomato sauce. Served with penne and tomato sauce. (D,E,Y,W) 27

Wine Suggestions: Prodigio Romagna Sangiovese

Shrimp and Scallop Scampi -Shrimp and sea scallops served over fettuccine topped with a white wine-clam sauce, four Italian cheeses and bread crumbs. Oven baked. (D,E,S,W) 30

Wine Suggestions: Davinci Pinot Grigio

Baked Fettuccine Alfredo - Fettuccine topped with Alfredo sauce, toasted almonds, and four Italian cheeses. Oven baked (D,E,T,W) 20

With chicken or portabella mushrooms (V) 27

With shrimp or steak 30

With chicken and broccoli 28

Wine Suggestion: Shannon Ridge Chardonnay or Ofilla Alberino

Genoa's Chicken Pesto Chicken breast, spinach, tomatoes, walnut-basil pesto, served over penne topped with Alfredo sauce and four Italian cheeses. Oven baked (D,E,T,W) 29

Wine Suggestions: Shannon Ridge Chardonnay

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

**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.

Stuffed Pastas

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

Chianti Braised Beef Short Rib Ravioli- Jumbo ravioli stuffed with slowly braised beef short ribs in a Chianti reduction, topped with tomato or a creamy bacon-Alfredo sauce. (D,E,W) 27
Wine Suggestion: Cuma Malbec or La Fiera Montepulciano

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) 28
Wine Suggestion: LaMarco Prosecco or Davinci Pinot Grigio

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) 30
Wine Suggestion: Melini Reserva Chianti

Three Meat Cannelloni - Tubes of fresh pasta stuffed with chicken, beef and Italian sausage, topped with tomato sauce. (D,E,W) 27 With Bolognese or Alfredo sauce 30
Wine Suggestion: Prodigio Romagna Sangiovese

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) 27
With Bolognese or Alfredo Sauce. 30
Wine Suggestion: Davinci Pinot Grigio or Melini Reserva Chianti

Combination Platters

Meat Lasagna and Chicken Alfredo- Half orders of meat lasagna and chicken Alfredo. (D,E,T,W) 28
Wine Suggestion: *Tiamo Chianti*

Old World Combo- Three meat cannelloni, manicotti and Mantova's bolognese. (D,E,W) 28
Wine Suggestion: La Fierra Primitivo

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) 30
Wine Suggestion: Shannon Ridge Chardonnay

Tre Piatti Combo - Chicken Alfredo, cannelloni and manicotti topped with Alfredo sauce, mozzarella and parmesan cheeses. (D,E,T,W) 28
Wine Suggestion: Ofilla Alberino

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

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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
Add a small Porta or Caesar salad \$ 5.5

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

That's a Spicy — Italian sausage, pepperoni, sliced onions, jalapenos and 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

Cajun — Spicy Bolognese sauce, Cajun seasoned shrimp, sausage and chicken

Chicken and Bacon Alfredo— Bacon-Alfredo sauce, garlic, chicken, bacon, portabella mushrooms

Chicken Alfredo— Alfredo sauce, garlic, grilled chicken, tomatoes, spinach and mozzarella

Chicken BBQ— BBQ sauce, grilled chicken, onions, spicy cheese and bacon

Chicken Pesto (T)- Homemade walnut-basil pesto, tomatoes, grilled chicken breast, artichoke hearts and mozzarella cheese

Margaretta— (V) Tomatoes, fresh basil, mozzarella

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	4.00	4.75	5.25
ADDITIONAL TOPPINGS (each)	4.00	4.75	5.25
SHRIMP	8.00	10.00	12.00

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

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

Cheeses: Mozzarella, spicy, gorgonzola or goat cheese blend

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Grand Sandwiches

Add French fries \$ 3

Add a small Porta or Caesar salad for \$ 5.5

Garibaldi™ - A Paisan's original: A French loaf topped with layers of ham, salami, pepper jack cheese, sliced tomatoes, and your choice of green, jalapeno or hot banana peppers. (D,Y,W) 14
(For a spicier version, have it made on our spicy cheese bread.) Add \$ 4

Italian Grinder— A cold version of the Garibaldi, Toasted garlic bread topped with ham, salami, pepper jack cheese, lettuce, tomatoes, sliced onions and your choice of banana, jalapeno or green peppers. Served with Italian dressing. (D,Y,W) 14

Spicy Meatball Parmesan - Spicy cheese bread topped with homemade meatballs, and tomato sauce. (D,E,Y,W) 14

Meatball Parmesan - Mozzarella bread topped with our homemade meatballs, mozzarella and tomato sauce. (D,E,Y,W) 14

Vegetarian Adele - Romaine, tomato, red onions, black olives, and pepper jack cheese. Choice of green, jalapeno or banana peppers. Served on garlic bread. Served with a side of ranch dressing. 14

Chicken Parmesan Sandwich - Italian seasoned chicken breast topped with mozzarella and tomato sauce. Served on ciabatta bread. (D,Y,W) 14

Chicken Club— Italian seasoned chicken breast , bacon, sliced tomatoes, lettuce, red onions and Mozzarella cheese. Served on a ciabatta bun and honey-Dijon mustard. (D,Y,W) 14

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,W,Y) 7

Gluten Free Chocolate Cake— Flourless chocolate cake (E,Y) 7.5

Vanilla Gelato (D) 5