

Restaurant Week Menu

Available 11am-9pm

Entrees include a choice of appetizer, entrée and dessert.

Appetizer Selection

Italian Stuffed Mushrooms Crimini 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 black olives, cherry tomato, shaved parmesan and croutons. Served with Caesar dressing.

Entrée Selection-

Shrimp Scampi - Shrimp served over fettuccine topped with a white wine-clam sauce, four Italian cheeses and bread crumbs. Oven baked. \$40

Blackened Steak and Shrimp Alfredo - Blackened steak and shrimp served over fettuccine, topped with Alfredo sauce and four Italian cheeses. Oven baked. \$40

Lobster Ravioli - Noodle puffs stuffed with lobster, ricotta and parmesan cheeses, topped with your choice of tomato-vodka or white wine-clam sauce. \$40

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 fettuccine. \$30

Manicotti - Tubes of fresh pasta stuffed with spinach, mozzarella, parmesan and ricotta cheeses, topped with four Italian cheeses and tomato sauce. \$30

Chicken with a Bacon-Alfredo Sauce - Sauteed chicken breast served over fettuccine tossed with a creamy bacon-Alfredo sauce, topped with four Italian cheeses. \$30

Dessert Selection

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.

Toasted Almond Cake - Layers of sponge cake filled with mascarpone cream and topped with almonds.

20% gratuity will be added to the check

Prices are non cash price. Receive a 3.5% discount when paying with cash

Restaurant Week
Available 11am-4pm

Luncheon Specials - \$ 20

*Entrees include choice of a cup of soup, Pasta or Caesar salad
and dessert*

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

Chianti Braised Beef Short Rib Ravioli- Jumbo ravioli stuffed with slowly braised beef short ribs in a Chianti reduction, 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.

Petite 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 \$5

Dessert Selection

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

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