



## *Pints of Draft Beers*

Ale Asylum Madtown Brown Ale 7  
Hop Haus Plaid Panther Scotch Ale 7  
Karben 4 Fantasy Factory IPA, *Madison* 7  
New Glarus Spotted Cow 7  
Edmund Fitzgerald Porter 7

Dovetail Hefeweiss, 7  
Miller Lite 6  
Dove Tail Kolsch 7  
Capital Amber, *Middleton* 7  
Hashtag Hazy IPA, *Verona* 7

## *Featured Liquors and Liqueurs*

- Brandy** – Korbel, Courvoisier, Wollersheim, Coquard  
**Gin** – Bombay Sapphire, Tanqueray, Hendrix  
**Rum** – Bacardi, Captain Morgan, Rum Haven, Plantation White, Plantation Dark  
**Scotch** – Dewar's White Label, Glenlivet 12, Oban 14, Glen Moray, Dalmore  
**Tequila** – Patron Silver, Durango Gold,  
**Vodka** – Grey Goose, Ketel One, Tito's, Ketel 1 Citron, Prairie Cucumber  
**Whiskey** – Bullitt, Crown Royal, Jack Daniel's, Jameson, Makers Mark, Southern Comfort, 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 credit and debit card sales**

## *Porta Bella's Wine List*

### *Italian Reds*

6oz/9oz/bot

<b>Prodigo Romagna Sangiovese</b> – bright cherry, dried fruits and smoky spices.	<b>10/15/40</b>
<b>Tiamo Chianti</b> - Intense bright ruby red, cherry nose with floral nuances	<b>10/15/40</b>
<b>Melini Chianti Riserva</b> - cranberry, raw cherry and a dollop of vanilla	<b>11/16/44</b>
<b>La Fiera Montepulciano di Abruzzi</b> – dark berry fruit and spice	<b>10/15/40</b>
<b>Dipiniti Pinot Noir</b> , small berry fruit, herbs, white mushroom and peppermint	<b>10/15/40</b>
<b>La Fiera Primitivo</b> – Italy's cousin to Zinfandel, Juicy, with smoke and cocoa powder	<b>10/15/40</b>

### *Reds*

<b>Airfield Estates "Lone Birch" Cabernet</b> – dark cherry, spice and roasted oak	<b>10/15/40</b>
<b>Maggio Cabernet</b> -berry jam in the flavor. Medium body and light tannins	<b>9/14/36</b>
<b>Cuma Malbec</b> -fresh raspberry and blackberry dark fruit and spice,	<b>10/15/40</b>
<b>Maggio Merlot</b> - hints of dried cherry and raspberry	<b>9/14/36</b>
<b>Seeker Pinot Noir</b> - Sweet cherry fruit melds with earth and spice	<b>9/14/36</b>
<b>Gnarly Head Red Zinfandel</b> ,- dark berry flavors with layers of spice, plum,	<b>10/15/40</b>
<b>Lambert First Chapter Shiraz (Australia)</b> purple plum and dark choc with licorice	<b>11/16/44</b>
<b>Wollersheim Domaine Du Sac</b> , overtones of black raspberry and cherries	<b>15/22/50</b>

### *Italian Whites*

<b>Davinci Pinot Grigio</b> –fresh green apple, juicy citrus and tropical fruit	<b>10/15/40</b>
<b>Seeker Pinot Grigio</b> - le offset by acacia blossoms and almonds	<b>9/14/36</b>
<b>LaMarca Prosecco</b> – bright pear and apple	<b>split 15 bottle 42</b>
<b>CK Moscato d'Asti</b>	<b>9/14/36</b>

### *Whites*

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

### **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 tomato sauce or ranch dressing. (D, E W) 9

*Mozzarella Wedges*— Mozzarella wedges lightly breaded with Italian spices, served with tomato sauce. (D,W) 10

*Calamari Strips*-Thinly sliced strips of 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), French, French blue (D), buttermilk ranch (D), Feta Cheese (D,E,Y), Fat Free Tomato Basil and Italian.

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

*Mediterranean Salad*- Spring mix topped with black olives, red onions and cherry tomatoes, Served with Feta cheese dressing (V,D,E,Y)  
Small 8 Large 15 Add chicken 5 Add Steak or Shrimp 10

*Chicken Cranberry Salad*— Slices of grilled chicken, dried cranberries, blueberries Sunflower seeds and almonds served over spring mix. (V,D,E,Y) 18

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

**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 credit card sales**

## *Old World Favorites*

Dinner includes your choice of a cup of soup, Porta or Mediterranean 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.

*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

*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 and Panna*-Fettuccine topped with bacon, portabella mushrooms, peas and Alfredo sauce, topped with four Italian cheeses and oven baked. (D,E,W) 26  
Wine Suggestions: Tiamo Chianti

*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

*Blackened Steak and Shrimp Alfredo*- Fettuccine topped with blackened steak and shrimp, Alfredo sauce and four Italian cheeses. Oven Baked 30  
Wine Suggestions: Savee Sauvignon Blanc or Tiamo Chianti

*Baked Fettuccine Alfredo* - Fettuccine topped with Alfredo sauce, toasted almonds, and four Italian cheeses. Oven baked (D,E,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) 27  
Wine Suggestions: Shannon Ridge Chardonnay

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Vegetarian (V), Wheat (W),

## *Fresh Pasta*

**Dinner includes your choice of a cup of soup, Porta or Mediterranean 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: Spaghetti, fettuccine or penne**

### *Pasta and Creamy Bacon Sauce*

Spaghetti topped with a creamy bacon sauce and four Italian cheeses. (D,E,S,W)

With sauteed shrimp and scallops 30

With Steak 30

With 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

*Pasta and 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 chicken or portabella mushrooms 27

With Steak 30

Wine Suggestion: Savee Sauvignon Blanc or Lambert Shiraz

### *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: Tiarno Chianti

### *Pasta and Tomato Sauce*

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

With meatballs or portabella mushrooms. 23

With Chicken 27

Wine Suggestion: La Fiera Sangiovese

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## *Stuffed Pastas*

Dinner includes your choice of a cup of soup, Porta or Mediterranean 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 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 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 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,W) 28

Wine Suggestion: Tiamo Chianti

*Old World Combo*- Three meat cannelloni, manicotti and Mantova's bolognese. (D,E,W) 28

Wine Suggestion: La Fiera 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,W) 28

Wine Suggestion: Ofilla Alberino

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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 Mediterranean 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 Alfredo*- Alfredo sauce, garlic, chicken, tomatoes, spinach and mozzarella

*Chicken BBQ*- BBQ sauce, chicken, onions, spicy cheese and bacon

*Chicken Pesto (T)*- Walnut-basil pesto, tomatoes, natural chicken breast, artichoke hearts and mozzarella cheese

*Margaretta*- 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, natural chicken breast, ham, meatballs, pepperoni, Italian sausage, steak

**Vegetables:** Artichoke hearts, Banana or green peppers, jalapenos, black or green olives, yellow onions, roasted red peppers, portabella mushrooms, spinach, sliced tomatoes, walnut-basil pesto, 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 Mediterranean 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 or hot banana peppers. (D,Y,W) 14  
(For a spicier version, have it made on our spicy cheese bread Add \$ 4

*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 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

## *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,Y) 7

*Gluten Free Chocolate Cake* (E,Y) 7.5

*Vanilla Gelato* 5

*Spumoni Bomba*- Strawberry, pistachio and chocolate gelato all coated with chocolate and drizzled with white chocolate 7