

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. **Limited Menu-** If you have less than 25 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 25 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 25.
 - d. You may select 3 items off of the government menu for groups over 25 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.
11. Prices are the non cash price. Receive a 3.5% discount when paying cash.

Plated Dinner Entrees

Dinners include your choice of one salad, and Italian bread

Beef/Pork Entrees Pork

(Steaks are cooked to medium)

Blackened Steak and Shrimp Alfredo- Fettuccine topped with blackened steak and shrimp, Alfredo sauce and four Italian cheeses. Oven Baked \$ 34

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) \$ 34

Meat Filled Lasagna – Layers of fresh noodles, Italian seasoned ground beef, fresh mushrooms, tomatoes, Parmesan and Ricotta cheeses. (D,E,W) \$ 29

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) \$ 30

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 fettuccine, topped with a five Italian cheese blend. (D,E,W) \$ 28

Pancetta and Panna- Fettuccine topped with bacon, portabella mushrooms, peas and creamy Bacon-Alfredo sauce, topped with four Italian cheeses and oven baked. (D,E,W) \$29

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 a creamy bacon-Alfredo sauce. (D,E,W) \$ 32

*** Bourbon Marinated Top Sirloin**–An USDA choice center cut Top Sirloin marinated in a bourbon marinade. Served with oven roasted potatoes and carrots (D) \$ 42

*** Top Sirloin with Gorgonzola**– An eight ounce USDA choice top sirloin, topped with Gorgonzola sauce. Served with oven roasted potatoes and carrots. \$ 42

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.*

Poultry

Dinners include your choice of one salad, and Italian bread

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 penne and tomato sauce. (D,E,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) \$ 30

Baked Chicken Alfredo –Sautéed chicken breast, served over fettuccine and topped with Alfredo sauce, almonds and shredded Parmesan cheese. (D,E,W,T) \$ 30

Chicken and Broccoli Alfredo - Chicken and broccoli served over fettuccine topped with Alfredo sauce, toasted almonds, and four Italian cheeses. Oven baked (D,E,T,W) \$ 30

Chicken with a Bacon-Alfredo Sauce– Sauteed chicken served over fettuccine tossed with a creamy bacon-Alfredo sauce, topped with four Italian cheeses. (D,E,S,W) \$ 30

*** 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) \$ 32

Seafood

Lobster Ravioli – Fresh pasta stuffed with lobster, ricotta and parmesan cheeses. Topped with Tomato-vodka or white wine-clam sauce. (D,E,S,W) \$ 33

Shrimp in a Creamy Bacon Sauce– Fettuccine topped with shrimp in a creamy bacon sauce and four Italian cheeses. (D,E,S,W) \$ 33

Seafood Duo- Half orders of shrimp scampi and lobster ravioli, topped with a white wine-clam sauce, four Italian cheeses and bread crumbs. Oven baked (D,E, S,W) 33

Shrimp Scampi – Gulf shrimp served over a bed of fettuccine, topped with a white wine-clam sauce, parmesan cheese and bread crumbs. Oven baked. (D,E,S,W) \$ 33

Jambalaya Pasta- Sauteed gulf shrimp, chicken, sausage and portabella mushrooms in a thick spicy marinara sauce, served over fettuccine. (D,E,S,W) \$ 33

Shrimp and Mushroom Alfredo- Sauteed shrimp and portabella mushrooms, served over a bed of fettuccine, tossed with our Alfredo sauce, topped with four Italian cheeses. (D,E,S,W) 31

Seafood Alfredo– Fettuccine topped with shrimp. crabmeat, scallops and whitefish topped with Alfredo sauce and four Italian cheeses. Oven baked (D,E,S,W) 30

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

Wheat (W), Vegetarian (V)

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Buffet Selections

For children under 10, buffet price will be half.

Buffets include choice of salad, two entrees and Italian bread

Pizza and Salad Buffet- \$ 23.00/person

Pizza selections are limited to 5 pizza choices

Choose from the following

Salerno

Deluxe

Vegetarian Pesto

That's s spicy

Super Hot

Spicy Chicken BBQ

Chicken Alfredo

Italian Carne-

Margarita

Chicken Pesto

Pasta Bar- \$31.00

Add an additional selection \$4/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

Chicken in a creamy bacon-Alfredo sauce

Baked Pasta Buffets- \$37.00

Add an additional selection \$5/person

Menu choices

Three Meat Cannelloni

Manicotti

Genoa's Chicken Pesto

Baked Chicken Alfredo

Portabella Mushroom Ravioli Parmesan

Portabella Mushroom Alfredo

Grilled Vegetable Ravioli

Classic Italian Buffets- \$40.00

Add an additional selection \$6/person

Menu Choices

Bistecca Milano

Chianti Braised Beef Short Rib Ravioli-

Shrimp Stuffed Chicken Breast

Chicken Parmesan

Lobster Ravioli

Chicken Rollatini

Shrimp in a creamy bacon-Alfredo sauce

Surf and Turf Buffet \$ 45.00

Add an additional selection \$7/person

Tuscan Braised Short Ribs

Bourbon Marinated New York Strip

Top Sirloin with Gorgonzola

Crab Stuffed Shrimp

Shrimp Scampi

Crab Stuffed Sole

Blackened Steak and Shrimp Alfredo