

# *Restaurant Week Menu*

*Sunday 7/21– Friday 7/26*

*Available 11am-9pm*

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

## *Appetizer Selection*

**Smoked Gouda and Bacon Puffs**– Smoked Gouda, cheddar, Parmesan, Romano fonti cheeses and bacon Served with a side of tomato sauce or ranch dressing. (D, E W)

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

**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*

**Lobster Ravioli** - Noodle puffs stuffed with lobster, ricotta and parmesan cheeses. Topped with your choice of tomato-vodka or white wine-clam sauce. 35

**Blackened Steak and Shrimp Alfredo**- Fettuccine topped with blackened steak and shrimp, Alfredo sauce and four Italian cheeses. Oven Baked 35

**Cannelloni Bolognese** Tubes of fresh pasta stuffed with chicken, beef and Italian sausage, topped with Bolognese sauce. 35

**Shrimp and Scallops in a Creamy Bacon Sauce**- Sauteed shrimp and scallops served over spaghetti and topped with a creamy bacon sauce and four Italian cheeses. (D,E,S,) 35

**Manicotti** –Tubes of fresh pasta stuffed with spinach, mozzarella, parmesan and ricotta cheeses, topped with four Italian cheeses and Alfredo sauce. (V,D,E,W) 35

## *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)

**3.5% convenience fee will be added to non cash sales  
20% gratuity will be added to the check**

*Restaurant Week*  
*Monday 7/22– Friday 7/26*  
*Available 11am-4pm*

*Luncheon Specials*

*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. 25

**Lobster Ravioli**– Jumbo ravioli stuffed with lobster, ricotta and parmesan cheeses, topped with tomato sauce. 25

**Garibaldi**- A loaf of French bread topped with salami, ham, spicy cheese, tomatoes and your choice of green or banana peppers. 20

**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. 25

**Small Single Item Pizza**- Our thin crust pizza topped with your favorite topping. Additional toppings \$4/each 25

**Baked Fettuccine Alfredo** - Your choice of chicken or portabella mushrooms served over fettuccine topped with Alfredo sauce, toasted almonds, and four Italian cheeses. Oven baked (D,E,W) 25

*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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