

15 NORTH BUTLER STREET, MADISON, WI 53703
(608) 441.0202

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CAFE PORTA ALBA



INSALATE

Emiliana Salad with parmigiano shavings, extra-virgin olive oil, balsamic vinegar \$5.50

Caprese Fresh mozzarella, tomatoes, basil, extra-virgin olive oil, balsamic vinegar \$7.50

Bresaola Mixed greens topped with bresaola, parmigiano shavings, and extra-virgin olive oil \$8

di Casa Mixed greens, tomatoes, extra-virgin olive oil, balsamic vinegar \$5

Carciofini Artichoke salad with gran cru cheese and a lemon dressing \$6.50

ANTIPASTO

Piatto di Formaggi A selection of artisan cheeses from Italy, gran cru (sheep milk, Sardegna), gorgonzola (cow milk, Lombardy), asiago (cow milk, Veneto). Served with a chianti gelée. \$11

Antipasto di Casa Prosciutto di Parma Academia, Parmigiano Reggiano, artichokes, olives, fontina, Soppresata \$13

Prosciutto con Mozzarella Prosciutto di Parma and fresh Mozzarella. Buffalo milk mozzarella from Italy on request, add \$1.50. \$8.50

PIZZE

Margherita Fresh mozzarella, tomato, basil \$9.50
Add: salame \$1, prosciutto \$2, bresaola \$2, mushrooms \$1

Regina Buffalo milk mozzarella from Italy, tomato, extra-virgin olive oil \$13

Capricciosa Mushrooms, olives, fresh mozzarella, tomato, Parmacotto, artichokes \$13

Marinara Garlic, tomato, oregano \$7.50

Mastunicola Pecorino romano, extra-virgin olive oil, basil \$8.50

Quattro Formaggi Fresh mozzarella, parmigiano, fontina, pecorino \$12.50

Napoletana Fresh mozzarella, tomato, anchovies, basil \$10

Alifana Fresh mozzarella, tomato, basil, artichokes, Genova salame \$11

Vegetariana Fresh mozzarella, tomato, artichokes, mushroom, olives, pomodorini \$12

Alpina Walnut puree, fontina, mushrooms \$10

Salsiccia Italian sausage, mushrooms, tomato, garlic, fresh mozzarella \$12

Pizza Bambino Fresh mozzarella and tomato in a smaller size for children \$6

PANINI

Fresh ingredients in our soft and freshly-baked warm bread. All Panini are served with a side of salad.

Ortolano Roasted vegetables: red peppers, mushrooms, eggplant \$7.50

Classico Prosciutto di Parma, fresh mozzarella \$7.50

Matesino Bresaola, fontina, Kalamata olives \$7.50

Rustico Soppresata, parmigiano shavings, grilled red pepper \$7.50

Lunch until 2:00 pm, and dinner served Tuesday through Friday. Dinner served on Saturday and Sunday.

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When King Umberto I of Savoia and Queen Margherita visited Naples, they went to Raffaele Esposito's restaurant in the heart of Naples and ordered him to make pizzas for the whole Court. Raffaele Esposito made two typical pizzas: the Marinara, created in 1800, and the Mastunicola, the oldest Neapolitan pizza which dates back to 1660.

His wife made a special pizza for Queen Margherita with tomato, oil and mozzarella. She then added basil to recall the Italian flag. Thus pizza Margherita was born in 1889 in the Italian Queen's honor.

This represented an indelible bond between Naples and pizza, and set the stage for a tradition of excellence in pizza-making. The first true pizzeria was established in that vibrant city next to Porta Alba square in 1830.

Today, at Cafe Porta Alba we proudly craft our pizza using the same traditional methods and recipes.



BIRRA

Moretti, Moretti Red	\$4	Stella Artois	\$4
Spotted Cow	\$3.75	Hoegaarden	\$4
Boddington	\$4.75		

BEVANDE

Soda Coca-Cola, Diet Coke, + Sprite	\$1	San Pellegrino Mineral Water	
Espresso	\$1.75	Small	\$2
Cappuccino	\$2.50	Large	\$3.75
Caffe Frappe	\$3	Aranciata San Pellegrino	
Coffee or Tea	\$1.50	Sparkling orange beverage	\$1.50
		Limonata San Pellegrino	
		Sparkling lemon beverage	\$1.50

DOLCI

Pizza alla Nutella An Italian favorite. Soft and supple dough stuffed with hazelnut chocolate and generously sprinkled with powdered sugar and cocoa. \$7	Chocolate Truffle Zabaione cream center, surrounded by chocolate gelato and caramelized hazelnuts, and topped with cocoa powder. \$4
Tiramisu* A classic, creamy Italian dessert. Featuring sponge finger biscuits, espresso, mascarpone cheese and cocoa, the Italian name means "pick-me-up" or metaphorically, "make me happy." \$5	Sorbetto Refreshing frozen dessert served in the natural shell. Choose from orange, peach, and lemon. \$4
	Selection of desserts Imported from Italy \$5

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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