

..... CAFE PORTA ALBA
IS MY WAY OF BRINGING NAPLES, MY HOME,
TO MADISON.

We use the finest ingredients and bake our pizzas in an oven made in Naples by a third-generation master craftsman. The oven was built with lava stone from Mount Vesuvius.

Our recipes are built on tradition and family. I am proud to be accredited by the Associazione Verace Pizza Napoletana and the Associazione Pizzaiuoli Napoletani. Both were established to protect and promote authentic Neapolitan pizza and defend its Neapolitan origins and traditions.

Our Tomatoes San Marzano tomatoes are the official tomato of the Verace Pizza Napoletana. They are grown in the rich, volcanic soil of the Mount Vesuvius foothills near Naples, Italy. The tomato is robust, sweet, and less acidic, and is therefore used to make the finest tomato sauces.

Our Cheese We make our mozzarella fresh daily. The word “mozzarella” derives from the Italian verb “mozzare”, which means to cut off – the action of breaking the cheese curd into smaller pieces.

Our Flour Farina “00” (doppio zero), is the true Italian wheat flour. It is the secret to a crust that is moist and chewy, yet crispy.

Buon appetito.
Vincenzo Pugliese



DOLCI

DIGESTIVI

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*Italians traditionally end their meal with a “digestivo”
to aid in digestion*

PIZZA ALLA NUTELLA

An Italian favorite. Soft and supple dough stuffed with hazelnut chocolate 8

Add gelato 2

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

CHOCOLATE TRUFFLE

Zabaione cream center, surrounded by chocolate gelato and caramelized hazelnuts, and topped with cocoa powder 4.5

SORBETTO

Refreshing frozen dessert served in the natural shell.

Choose from orange, peach, and lemon 4.5

GELATO 3.50

GELATO AFFOGATO

Literally “drowned in espresso” 4.50

AMARO ABANO ~ LUXARDO

The herbs in this Amaro grow wild and are infused with cardamom, cinnamon and bitter orange peel. Amaro Abano is a medium bitter, extremely popular in Italy. 5

AMARETTO DI SASCHIRA ~ LUXARDO

A refined liqueur, with a velvety taste and fragrant almond aroma 6

SAMBUCA ~ BOTTEGA

It is a sweet and strong liqueur, containing essential oils obtained by steam distilling the seeds of star anise 6

LIMONCELLO ~ VILLA MASSA

An unbeatable digestivo. Intense lemon verbena and meringue flavors, with just enough sweetness to balance its lemon/citrus character 5

CREMA DI LIMONCELLO 6

CYNAR

This artichoke based digestivo is enriched with 13 herbs and plants 6

FERNET ~ LUXARDO

A classical Italian specialty, Luxardo Fernet undergoes prolonged infusion of herbs and spices such as licorice, condurango, cardamom, cinnamon and including the rare enzian and saffron. 6

GRAPPA ~ LUXARDO

Is a member of the brandy family. The main ingredient of grappa is pomace, which consists of the grape skins, seeds and stalks that are left over from the winemaking process 7

TUACA

Tuaca is a lightly sweet, amber Italian liqueur based on fine, cask-aged brandy, possessing a rich fruit-like flavor of vanilla and citrus 7

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