

TABELLA

WINE & BEER

RED

Chianti, Straccali, Italy 7 / 24
Sangiovese IGT, Caparzo, Italy 7 / 24
Pinot Noir, Carta Nova, California 7 / 24
Pinot Noir, Murphy Goode, California 7 / 24
Pinot Noir, Edna Valley, California 9 / 27
Merlot, *The Velvet Devil*, Charles Smith, Washington 7 / 24
Cabernet Sauvignon, Line 39, California 5 / 16
Apothic Red, Apothic Wines, California 6 / 20
Malbec, Los Cardos, Argentina 6 / 20
Dark Red, 19 Crimes, *The Banished*, Australia 5 / 16
Lambrusco DOC, Ca de Medici, Italy 6 / 20

WHITE

Pinot Grigio, Villa Pozzi, Italy 7 / 24
Sauvignon Blanc, Matua, New Zealand 6 / 20
Chardonnay, Backhouse, Cecchetti Wine Co., California 5 / 16
Chardonnay, J Lohr, California 8 / 26
Riesling, Heinz Eifel, Germany 7 / 24
Moscato, Red Tree, Cecchetti Wine Co., California 5 / 16
White Zinfandel, Beringer, California 5 / 16
Prosecco, LaMarca, Italy 8 glass

BEER

BOTTLE

Peroni 4.75
Michelob Ultra 3.25
Yuengling Lager 3.25
Miller Lite 3.25
Bud Lite 3.25

CAN

Abita Amber 4.00
Blue Moon Belgian White 4.00
So Pro Crowd Control IPA 5.00
So Pro Devil's Harvest APA 4.75
So Pro Suzy B Blonde Ale 4.75

TABELLA

ITALIAN
RESTAURANT

Tues - Fri 11am til 8pm
Sat 4pm til 8pm
Sun 11am til 2pm
closed Monday

APPETIZERS

- Fried Mozzarella** with marinara 7.00
Toasted Ravioli with marinara 7.00
Fried Zucchini with horseradish cream sauce 7.00

SOUP & SALADS

Tomato Soup 5.00/bowl

Side House Salad

mixed greens, shaved parmesan, tomato,
croutons and house vinaigrette 4.00 **GF**

Big House Salad entree portion 9.00 **GF**

Side Caesar Salad

romaine, shaved parmesan cheese, croutons and
homemade caesar dressing 5.00 **GF**

Big Caesar Salad entree portion 10.00 **GF**

Harvest Salad

mixed greens, candied pecans, dried cranberries, feta,
toasted pumpkin seeds and fig vinaigrette 13.00 **GF**

PASTAS

Spaghetti Marinara 10.00 **GF**

Spaghetti & Meatballs 16.00

Fettuccini Alfredo with Grilled Chicken 15.00 **GF**

Fettuccini Alfredo with Sauteed Shrimp 16.00 **GF**

6 Cheese Ravioli

with marinara, alfredo sauce
or pesto cream sauce 12.00

Meat Lasagna

Italian sausage, beef, spinach, ricotta,
mozzarella, marinara and pasta 16.00

Pasta Bolognese

spaghetti or fettuccini tossed
with our traditional Italian meat sauce 16.00 **GF**

PIZZAS

Cheese 13.00 **Pepperoni** 14.00 **Italian Sausage** 14.00

ENTREES

Chicken Parmesan

paneed chicken breast with marinara and mozzarella;
served with spaghetti marinara or fettuccini alfredo
or garlic green beans & potatoes 16.00 **GF**

Chicken Piccata

paneed chicken breast with a lemon-butter and caper
sauce; served with spaghetti marinara or fettuccini
alfredo or garlic green beans & potatoes 15.00 **GF**

Chicken Puglia

paneed chicken breast over prosciutto,
sweet peas and orecchiette pasta tossed
in a parmesan cream sauce 16.00

Eggplant Parmesan

fried eggplant wheels with marinara and
mozzarella; served with spaghetti marinara or fettuccini
alfredo or garlic green beans & potatoes 13.00

Steak Gorgonzola

two filet medallions, grilled and topped
with melted gorgonzola crumbles; served
with potatoes and garlic green beans 25.00 **GF**

Grilled Salmon

(7-8oz) with lemon-butter and caper sauce, aglio olio
and garlic green beans *market price* **GF**

Grilled Salmon with Brussels Sprouts and Pancetta

market price **GF**

LIGHTER SIDE

light & healthy options prepared using healthy cooking techniques and
ingredients. Entrees include two choices from these side options:

broccoli, garlic green beans, aglio olio or potatoes.

(with sauteed brussels sprouts with pancetta, add \$2)

Pecan Crusted Chicken 14.00 **GF**

Lemon Pepper Chicken 13.00 **GF**

Pesto Chicken 14.00 **GF**

Grilled Salmon (5-6oz) no sauce *market price* **GF**

DESSERTS

Tiramisu 6.00

Limoncello Cheesecake 6.00

Chocolate Soufflee with vanilla ice cream 6.00 **GF**

TABELLA ITALIAN RESTAURANT

3720 HARDY STREET MIDTOWN MARKET HATTIESBURG, MS

601-255-5488

TABELLAPRINTO.COM