

Appetizers

Fried Mozzarella with marinara 7.00

Toasted Ravioli with marinara 7.00

Fried Calamari with roasted garlic aioli and marinara 10.00

Fried Zucchini with horseradish cream sauce 7.00

Pesto & Tomato Relish with focaccia 8.00

Soup & Salads

Tomato Soup 5.00/bowl **GF**

Side House Salad

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

Big House Salad

entree portion of the Side House Salad 9.00 **GF**

Side Caesar Salad

romaine, shaved parmesan, croutons, house-made caesar dressing 5.00 **GF**

Big Caesar Salad

entree portion of the Side Caesar 10.00 **GF**

Harvest Salad

mixed greens, candied pecans, dried cranberries, feta, toasted pumpkin seeds and fig vinaigrette 14.00 **GF**

add ons to any salad:

grilled chicken 5.00 sauteed shrimp 6.00

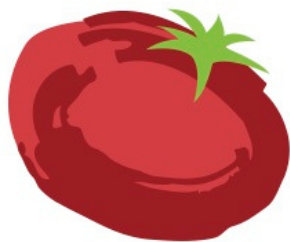
grilled salmon *market price*

Pizza

Cheese 13.00

Pepperoni 14.00

Italian Sausage 14.00



GF - items available Gluten Free
(add \$1 to the menu price for those with gluten free pasta)

Lighter Side

Pecan Crusted Chicken 14.00 **GF**

Lemon Pepper Chicken 13.00 **GF**

Pesto Chicken 14.00 **GF**

Grilled Salmon (5-6oz) market price **GF**

Lighter Side entrees include two choices from these side options:

asparagus

broccoli

garlic green beans

sauteed squash and zucchini

aglio olio

potatoes

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

Pastas

Spaghetti Marinara 10.00 **GF**

Spaghetti & Meatballs 16.00

Fettuccini Alfredo 10.00 **GF**

Fettuccini Alfredo with Chicken 15.00 **GF**

Fettuccini Alfredo

with Sauteed Shrimp 16.00 **GF**

Pasta Bolognese

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

Shrimp & Angel Hair

sauteed shrimp and angel hair pasta tossed in a garlic-butter sauce 16.00 **GF**

Six Cheese Ravioli

with marinara, alfredo sauce or pesto cream sauce 12.00

Meat Lasagna

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

TABELLA ITALIAN RESTAURANT

dine in and curbside takeout

Tuesday - Thursday 11 - 8

Friday 11 - 9

Saturday 4 - 9

Sunday 11 - 2

Closed Monday

Entrees

Chicken Parmesan

paneed chicken breast with marinara and melted 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 **GF**

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

fresh salmon (7-8oz) grilled and topped with a lemon-butter
and caper sauce and served with aglio olio and garlic green beans *market price* **GF**

Salmon & Brussels Sprouts

fresh salmon (7-8oz) grilled and served on a bed of sauteed brussels
sprouts with pancetta *market price* **GF**

Desserts

Tiramisu 6.00

Limoncello Cheesecake with a blueberry compote 6.00

Warm Chocolate Souffle with vanilla bean ice cream 6.00 **GF**

Beer Can

Blue Moon Belgian White 4.00
Abita Amber 4.00
So Pro Crowd Control 5.00
So Pro Devil's Harvest 4.75
So Pro Suzy B 6.25

Bottle

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

Wine White

Pinot Grigio, MezzaCorona, Italy 6 glass

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

Red

Chianti, Straccali, Italy 7 / 24

Sangiovese IGT, Caparzo, Italy 7 / 24

Pinot Noir, Carta Nova, California 7 / 24

Pinot Noir, Edna Valley, California 9 / 27

Pinot Noir, Murphy Goode, California 7 / 24

Merlot, The Velvet Devil, Charlies 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

