

Appetizers

- Fried Mozzarella** with marinara 8.00
Toasted Ravioli with marinara 8.00
Fried Zucchini with horseradish cream sauce 8.00
Pesto & Tomato Relish with focaccia 9.00

Soup & Salads

Tomato Soup 6.00/bowl **GF**

Side House Salad

mixed greens, shaved parmesan, tomato, croutons and house vinaigrette 5.00 **GF**

Big House Salad

entree portion of the Side House Salad 10.00 **GF**

Side Caesar Salad

romaine, shaved parmesan, croutons, house-made caesar dressing 6.00 **GF**

Big Caesar Salad

entree portion of the Side Caesar 11.00 **GF**

Harvest Salad

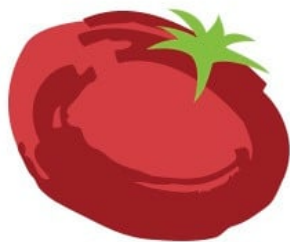
mixed greens, candied pecans, dried cranberries, feta, toasted pumpkin seeds and fig vinaigrette 15.00 **GF**

add ons to any salad:

grilled chicken 6.00 sauteed shrimp 8.00
grilled salmon *market price*

Pizza

- Cheese** 14.00
Pepperoni 15.00
Italian Sausage 15.00
Margherita 13.00



GF - items available Gluten Free upon request
(add \$2 to the menu price for those items with gluten free pasta)

****substitutions on any menu item may incur additional charge****

TABELLA ITALIAN RESTAURANT

dine in and curbside takeout

Tuesday - Thursday 11 - 8 Friday 11 - 9
Saturday 4 - 9 Closed Sunday and Monday

Lighter Side

- Pecan Crusted Chicken** 15.00 **GF**
Lemon Pepper Chicken 14.00 **GF**
Pesto Chicken 15.00 **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
sauteed brussels sprouts & pancetta (add \$3)

Pastas

- Spaghetti Marinara** 11.00 **GF**
Spaghetti & Meatballs 17.00
Fettuccini Alfredo 11.00 **GF**
Fettuccini Alfredo with Chicken 17.00 **GF**
Fettuccini Alfredo with Sauteed Shrimp 19.00 **GF**

Pasta Bolognese

spaghetti or fettuccini tossed with our traditional Italian meat sauce 17.00 **GF**

Shrimp & Angel Hair

sauteed shrimp and angel hair pasta tossed in a garlic-butter sauce 18.00 **GF**

Six Cheese Ravioli

with marinara, alfredo sauce or pesto cream sauce 13.00

Meat Lasagna

Italian sausage, beef, ricotta, mozzarella, marinara and pasta 17.00

Entrees

Chicken Parmesan

paneed chicken breast with marinara and melted mozzarella;
served with spaghetti marinara or fettuccini alfredo
or garlic green beans & potatoes 17.00 **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 16.00 **GF**

Chicken Puglia

paneed chicken breast over prosciutto, sweet peas
and orecchiette pasta tossed in a parmesan cream sauce 17.00 **GF**

Eggplant Parmesan

fried eggplant wheels with marinara and melted mozzarella;
served with spaghetti marinara or fettuccini alfredo
or garlic green beans & potatoes 14.00

Steak Gorgonzola

two 3oz. filet medallions, grilled and topped with melted gorgonzola crumbles;
served with potatoes and garlic green beans 27.00 **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**

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Desserts

Tiramisu 7.00

Limoncello Cheesecake with a blueberry compote 7.00

Warm Chocolate Souffle with vanilla bean ice cream 7.00 **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

*Our wine list changes frequently.
Check with your server
for our daily wine selections
available by the glass or bottle*

White

Pinot Grigio
Sauvignon Blanc
Chardonnay
Riesling
Moscato
White Zinfandel
Prosecco

Red

Chianti
Sangiovese
Pinot Noir
Merlot
Cabernet Sauvignon
Red Blends
Malbec
Lambrusco

