

# TABELLA ITALIAN RESTAURANT

## APPETIZERS

**Toasted Ravioli**  
with marinara 8.00

**Fried Mozzarella**  
with marinara 8.00

**Fried Zucchini**  
with horseradish cream sauce 8.00

**Italian Shrimp & Grits**  
shrimp, pancetta, roasted red peppers,  
onions and a white wine sauce served  
over grilled white cheddar polenta 13.00 GF

**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 Salad 12.00 GF

**Wedge Salad**  
iceberg lettuce, crispy bacon, gorgonzola  
crumbles and ranch dressing 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 8.00  
pecan crusted chicken 10.00  
sauteed shrimp 8.00  
grilled salmon market price

## SOUP & SALAD

## PIZZA

**Cheese** 14.00  
**Pepperoni** 16.00  
**Italian Sausage** 15.00  
**Margherita** 13.00

## LIGHTER SIDE

**Pecan Crusted Chicken** 16.00 GF  
**Lemon Pepper Chicken** 15.00 GF  
**Pesto Chicken** 16.00 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)

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

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

**Meat Lasagna**  
Italian sausage, beef, ricotta,  
mozzarella, marinara, pasta 17.00

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

**Shrimp Tabella**  
shrimp, roasted red peppers,  
mushrooms, penne pasta tossed  
in a pesto cream sauce 17.00 GF

**Six Cheese Ravioli**  
with marinara, alfredo sauce  
or pesto cream sauce 13.00

**Penne alla Vodka**  
penne pasta tossed in a  
vodka-cream sauce 12.00 GF  
with grilled chicken 18.00  
with sauteed shrimp 20.00

## PASTAS

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# ENTREES

## Chicken Parmesan

paneed chicken breast with marinara and melted mozzarella; served with spaghetti marinara or fettuccini alfredo or garlic green beans & potatoes 18.00 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 17.00 GF

## Chicken Puglia

paneed chicken breast over prosciutto, sweet peas and orecchiette pasta tossed in a parmesan cream sauce 18.00 GF

## Chicken Marsala

paneed chicken breast with a mushroom and marsala wine sauce; served with spaghetti marinara or fettuccini alfredo or garlic green beans & potatoes 21.00 GF

## Steak Gorgonzola

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

## Steak Marsala

two 3oz filet medallions grilled and topped with a mushroom and marsala wine sauce and served with spaghetti marinara or fettuccini alfredo or garlic green beans & potatoes 31.00

## Eggplant Parmesan

fried eggplant wheels with marinara and melted mozzarella; served with spaghetti marinara or fettuccini alfredo or garlic green beans & potatoes 15.00

## Veal Piccata

paneed veal medallions with a lemon-butter and caper sauce; served with spaghetti marinara or fettuccini alfredo or garlic green beans & potatoes 21.00 GF

## Veal Parmesan

paneed veal medallions with marinara and melted mozzarella; served with spaghetti marinara or fettuccini alfredo or garlic green beans & potatoes 22.00 GF

## Veal Marsala

paneed veal medallions with a mushroom and marsala wine sauce; served with spaghetti marinara or fettuccini alfredo or garlic green beans & potatoes 26.00 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 (7-8 oz) grilled and served on a bed of sauteed brussels sprouts with pancetta market price GF

substitutions on any menu item may incur additional charge

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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

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# BEER

## can

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

## bottle

Peroni  
Miller Lite  
Bud Light  
Michelob Ultra  
Yuengling Lager

# WINE

Our wine list changes frequently. Check with your server for our daily 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 Blend  
Malbec  
Lambrusco

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