

APPETIZERS

TOASTED RAVIOLI

with marinara 8

FRIED MOZZARELLA

with marinara 8

FRIED ZUCCHINI

with horseradish cream sauce 8

FRIED CALAMARI

with roasted garlic aioli and marinara 14

HEIRLOOM GRAPE TOMATO CAPRESE SALAD

heirloom grape tomatoes, buffalo mozzarella, pesto-infused olive oil and a balsamic drizzle 10

ITALIAN SHRIMP & GRITS

shrimp, pancetta, roasted red peppers, onions and a butter sauce served over grilled white cheddar polenta cakes 13

SOUP & SALAD

TOMATO SOUP

bowl 6

SIDE HOUSE SALAD

mixed greens, shaved parmesan cheese, tomato, croutons and our house vinaigrette 5

BIG HOUSE SALAD

entree portion of the Side House Salad 10

SIDE CAESAR SALAD

romaine, shaved parmesan cheese, croutons, house-made caesar dressing 6

BIG CAESAR SALAD

entree portion of the Side Caesar Salad 12

WEDGE SALAD

iceberg lettuce, crispy bacon, gorgonzola crumbles and our homemade ranch dressing 11

HARVEST SALAD

mixed greens, candied pecans, dried cranberries, feta, toasted pumpkin seeds and fig vinaigrette 15

add ons to any salad

grilled chicken 8

pecan crusted chicken 10

sauteed shrimp 8

grilled salmon (5-6oz) market price

grilled filet medallion (3oz) 10

LIGHTER SIDE

PECAN CRUSTED CHICKEN 16

LEMON PEPPER CHICKEN 15

PESTO CHICKEN 16 market price

GRILLED SALMON (5-6 OZ)

Lighter Side Entrees include two choices from these side options:

asparagus

broccoli

aglio olio

garlic green beans

sauteed squash & zucchini

rosemary-romano potatoes

sauteed brussel sprouts & pancetta (add 3.00 per side)



PASTAS

SPAGHETTI MARINARA 11

SPAGHETTI & MEATBALLS 17

FETTUCCINI ALFREDO WITH CHICKEN 19

FETTUCCINI ALFREDO WITH SHRIMP 19

PASTA BOLOGNESE

spaghetti or fettuccini
tossed with our traditional
Italian meat sauce 17

MEAT LASAGNA

layers of Italian sausage,
beef, ricotta, mozzarella,
marinara, pasta 17

CHICKEN PUGLIA

paneed chicken breast over orecchiette
pasta tossed with prosciutto, sweet peas
and a parmesan cream sauce 18

EGGPLANT PARMESAN

fried eggplant wheels with marinara
and melted mozzarella with choice of
potatoes & green beans or spaghetti
marinara or fettuccini alfredo 15

SHRIMP & ANGEL HAIR

sauteed shrimp and angel hair pasta
tossed in a garlic-butter sauce 18

SHRIMP TABELLA

sauteed shrimp, roasted red peppers,
mushrooms, penne pasta
tossed in a pesto cream sauce 18

SIX CHEESE RAVIOLI

with marinara, alfredo,
or pesto cream sauce 13

PENNE ALLA VODKA

penne pasta tossed
in a vodka-cream sauce 12
with grilled chicken 20
with sauteed shrimp 20

PIZZA

CHEESE 14.00
PEPPERONI 16.00

MARGHERITA 13.00
ITALIAN SAUSAGE 16.00

FISH

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*

SALMON & BRUSSELS SPROUTS

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

CHICKEN & VEAL

The entrees below are served with your choice of Spaghetti Marinara or Fettuccini Alfredo or Garlic Green Beans & Rosemary-Romano Potatoes

CHICKEN PARMESAN

paneed chicken breast with marinara and melted mozzarella 18

CHICKEN PICCATA

paneed chicken breast with a lemon-butter and caper sauce 17

CHICKEN MARSALA

paneed chicken breast with a mushroom and marsala wine sauce 23

FONTINA CHICKEN

grilled chicken breast topped with prosciutto, mushrooms and beurre blanc 19

VEAL PICCATA

paneed veal medallions with a lemon-butter and caper sauce 23

VEAL PARMESAN

paneed veal medallions with marinara and melted mozzarella 24

VEAL MARSALA

paneed veal medallions with a mushroom and marsala wine sauce 28

BEEF

PECAN CRUSTED FILET

two 3oz, pecan-crusted filet medallions, cooked to medium and topped with beurre blanc; served with garlic green beans & potatoes 31

STEAK GORGONZOLA

two 3oz filet medallions, grilled and topped with melted gorgonzola crumbles; served with potatoes & garlic green beans 29

STEAK MARSALA

two 3oz filet medallions grilled and topped with a mushroom and marsala wine sauce and served with garlic green beans & potatoes 33

SIDES

asparagus
broccoli
aglio olio
garlic green beans
rosemary-romano potatoes

sauteed squash & zucchini
fettuccini alfredo
spaghetti marinara
sauteed brussels sprouts & pancetta

DESSERTS

LIMONCELLO CHEESECAKE
with a blueberry compote 7

HONEY ALMOND PANNA COTTA 7

TIRAMISU
layers of mascarpone cream, chocolate and espresso liqueur-soaked lady fingers 7

WARM CHOCOLATE SOUFFLE
with vanilla bean ice cream 7

substitutions on any menu item may incur additional charge

Consumption of raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

\$10 SPECIALTY COCKTAILS

CARAMEL APPLE SANGRIA

caramel vodka, pinot grigio,
spiced apple cider, ginger ale,
cinnamon

ESPRESSO MARTINI

vodka, house-made cold brew,
espresso liqueur, vanilla syrup

PUMPKIN SPICE WHITE RUSSIAN

vodka, Kahlua coffee liqueur,
pumpkin spice cream, whip,
graham cracker

BLUEBERRY LEMONDROP

Blueberry vodka, Caravella
limoncello, lemon,
muddled blueberry

EAT A PEACH

whipped vodka,
peach schnapps, orange,
fresh cream, sliced peach

BOURBON MAPLE CIDER

bourbon, spiced apple cider,
organic maple syrup, lemon

PEAR NECESSITIES

pear-infused vodka,
pear nectar, apple cider,
cinnamon syrup, lemon

CONCORD CRUSH

gin, concord grape puree,
St Germain elderflower liqueur,
lime, muddled rosemary

FROM THE BAR

VODKA

Pearl.....	6
Absolut.....	6
Tito's.....	6
Cathead.....	7
Grey Goose.....	9

GIN

Beefeater.....	6
Bombay Dry.....	6
Hendrick's.....	9
Bombay Sapphire.....	10

TEQUILA

Jose Cuervo Especial.....	6
Exotico Blanco.....	8
Espolòn Blanco.....	8
House-Infused Jalapeño.....	9
Dos Hombres Mezcal.....	12
Patrón Silver.....	13
Casamigos Añejo.....	14
Don Julio Añejo.....	17

RUM

Bacardi.....	6
Malibu.....	5
Captain Morgan Spiced.....	7

BOURBON/ WHISKEY

Jim Beam.....	6
Maker's Mark.....	9
Buffalo Trace.....	9
Eagle Rare.....	10
Basil Hayden.....	11
Woodford Reserve.....	11
Heaven Hill 7yr.....	11
Four Roses Single Barrel.....	12
W.L. Weller Antique 107.....	13
Elijah Craig Toasted Barrel.....	13
Larceny Barrel Proof.....	15
Elijah Craig Barrel Proof.....	17
Blantons's.....	18

Jack Daniel's.....	6
Crown Royal.....	7
Jameson.....	7
Knob Creek Rye.....	9

SCOTCH

Cutty Sark.....	6
Johnny Walker Black.....	8
Macallan 12yr.....	18

BEER

Peroni Italian Lager.....	4.5
Stella Artois Pilsner.....	4.5
Miller Lite.....	3.5
Bud Light.....	3.5
Michelob Ultra.....	4

Blue Moon Belgian White.....	4.5
Chandeleur Lil' Miss Sour.....	4.5
SoPro Suzy B Blonde.....	4.5
SoPro Crowd Control IPA.....	5.5
SoPro Dogs Manipulating Time.....	5.5

GLUTEN FREE

APPETIZERS

HEIRLOOM GRAPE TOMATO CAPRESE SALAD

ITALIAN SHRIMP & GRITS

SOUP & SALAD

TOMATO SOUP
SIDE HOUSE SALAD
BIG HOUSE SALAD
SIDE CAESAR SALAD
BIG CAESAR SALAD
WEDGE SALAD
HARVEST SALAD

add ons to any salad
grilled chicken
pecan crusted chicken
sauteed shrimp
grilled salmon
grilled filet medallion (3oz)

LIGHTER SIDE

PECAN CRUSTED CHICKEN
LEMON PEPPER CHICKEN
PESTO CHICKEN
GRILLED SALMON (5-6OZ)

LIGHTER SIDE ENTREES
INCLUDE TWO CHOICES
FROM THESE SIDE OPTIONS:

asparagus
broccoli
garlic green beans
sauteed squash & zuchinni
aglio olio
rosemary-romano potatoes
sauteed brussels sprouts with pancetta

PASTA AND ENTREES

PASTA MARINARA
PASTA ALFREDO
PASTA ALFREDO WITH CHICKEN OR SHRIMP
PASTA BOLOGNESE
GARLIC SHRIMP PASTA
SHRIMP TABELLA
PASTA ALLA VODKA
PASTA ALLA VODKA WITH CHICKEN OR SHRIMP
FONTINA CHICKEN

CHICKEN PARMESAN
CHICKEN PICCATA
CHICKEN PUGLIA
CHICKEN MARSALA
STEAK GORGONZOLA
STEAK MARSALA
PECAN CRUSTED FILET
VEAL PICCATA
VEAL PARMESAN
VEAL MARSALA
GRILLED SALMON
SALMON & BRUSSELS SPROUTS

DESSERTS

WARM CHOCOLATE SOUFFLE

HONEY ALMOND PANNA COTTA

The products on the Tabella Gluten Free menu are produced in a dedicated area of our kitchen using dedicated cookware and utensils. We take extreme care in producing the gluten free items, but because our kitchen handles flour, we cannot guarantee any product on this menu to be completely gluten free.

WINE

RED

		Glass	Bottle
CHIANTI	Ruffino , Tuscany, Italy	7	26
CHIANTI	DaVinci , Vinci, Italy	8	30
CHIANTI	Ruffino Riserva Ducale , Tuscany, Italy	-	60
CABERNET	Line 39 , Central Coast, California	7	26
CABERNET	Murphy-Goode , Sonoma County, California	8	32
CABERNET	Edna Valley , Central Coast, California	9	35
CABERNET	Postmark , Paso Robles, California	-	63
PINOT NOIR	Line 39 , Central Coast, California	7	26
PINOT NOIR	Portlandia , Willamette Valley, Oregon	11	48
PINOT NOIR	Francis Coppola , Sonoma County, California	9	35
PINOT NOIR	Josh Cellars , Central Coast, California	-	36
PINOT NOIR	Italo Cescon , Veneto, Italy	-	42
PINOT NOIR	Raeburn , Sonoma County, California	-	56
PINOT NOIR	Four Graces , Willamette Valley, Oregon	-	42
MERLOT	Bogle Family , Clarksburg, California	7	30
MERLOT	The Velvet Devil , Columbia Valley, Washington	7	30
MERLOT	Pedroncelli , Sonoma County, California	-	46
MALBEC	Terrazas Altos del Plata , Mendoza, Argentina	7	28
MALBEC	Tapiz Alta , Mendoza, Argentina	-	46
MALBEC	La Posta , Mendoza, Argentina	-	40
RED BLEND	Apothic , California	8	31
RED BLEND	19 Crimes: Banished , South Eastern Australia	7	28
RED BLEND	19 Crimes: The Warden , South Eastern Australia	-	42
LAMBRUSCO	Riunite , Emilia Romagna, Italy	6	24
MONTEPULCIANO	Zaccagnini d'Abruzzo , Abruzzo, Italy	-	58
ZINFANDEL	Pedroncelli , Sonoma County, California	-	48
SHIRAZ	Jam Jar , Western Cape, South Africa	-	30
SUPER TUSCAN	Banfi Col di Sasso , Tuscany, Italy	10	42
SUPER TUSCAN	Villa Antinori , Tuscany, Italy	-	58
SANGIOVESE	Caparzo , Tuscany, Italy	10	42

WHITE

CHARDONNAY	Backhouse , Central Coast, California	6	24
CHARDONNAY	J Lohr , Monterey, California	9	36
CHARDONNAY	Ferrari Carano , Sonoma County, California	-	60
PINOT GRIGIO	Mezzacorona , Trentino, Italy	6	-
PINOT GRIGIO	Villa Pozzi , Marsala, Sicily	9	35
PINOT GRIGIO	Bottega Vinaia , Trentino-Alto Adige, Italy	-	53
PINOT GRIS	Acrobat , Willamette Valley, Oregon	-	32
SAUVIGNON BLANC	Matua , South Island, New Zealand	10	35
SAUVIGNON BLANC	Nobilo , Marlborough, New Zealand	9	30
MOSCATO	Mirassou , Monterey County, California	7	28
RIESLING	Guntrum , Rheinhessen, Germany	9	35
RIESLING	Kung Fu Girl , Columbia Valley, Washington	9	35
ROSE	Josh Cellars , Central Coast, California	-	37
WHITE ZINFANDEL	Beringer Main & Vine , California	5	17
PROSECCO	La Marca , Treviso, Italy	12	40