

## 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

**GRILLED SALMON (5-6 OZ)** market price

**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.*

# SPECIALTY COCKTAILS

## APEROL SPRITZ

aperol liqueur,  
La Marca prosecco,  
club soda, orange

## PESCO BELLINI

fresh white peach puree,  
La Marca prosecco,  
peach schnapps

## NEGRONI

*classico or sbagliato*  
gin, Campari, vermouth rosso

## SODA CREMOSA

Tuaca, Disaronno,  
Rumchata, club soda

## ITALIAN 75

gin, Caravella limoncello,  
La Marca prosecco

## TABELLA LEMONDROP

vodka, lemon,  
Caravella Limoncello,  
simple syrup

## ESPRESSO MARTINI

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

## ITALIAN MARGARITA

tequila, Disaronno amaretto,  
house made sour mix, lime

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

## WHITE

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