

APPETIZERS

TOASTED RAVIOLI

with marinara 8

FRIED MOZZARELLA

with marinara 8

FRIED ZUCCHINI

with horseradish cream sauce 8

HEIRLOOM GRAPE TOMATO CAPRESE SALAD

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

FRIED CALAMARI

with roasted garlic aioli and marinara 15

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)


**TABELLA
CATERS!**

check out our menu at
tabellapronto.com

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 ENTREE

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 **20**

VEAL PICCATA

paneed veal medallions with a
lemon-butter and caper sauce **25**

VEAL PARMESAN

paneed veal medallions
with marinara and melted
mozzarella **28**

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 **8**

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.

WINE

RED

Glass Bottle

CHIANTI	Ruffino , Tuscany, Italy	8	30
CHIANTI	DaVinci , Vinci, Italy	9	34
CHIANTI	Ruffino Riserva Ducale , Tuscany, Italy	-	65
CABERNET	Line 39 , Central Coast, California	8	28
CABERNET	Murphy-Goode , Sonoma County, California	9	36
CABERNET	Edna Valley , Central Coast, California	10	38
CABERNET	Postmark , Paso Robles, California	-	68
PINOT NOIR	Line 39 , Central Coast, California	8	28
PINOT NOIR	Portlandia , Willamette Valley, Oregon	12	52
PINOT NOIR	Francis Coppola , Sonoma County, California	9	35
PINOT NOIR	Josh Cellars , Central Coast, California	-	45
PINOT NOIR	Italo Cescon , Veneto, Italy	-	45
PINOT NOIR	Raeburn , Sonoma County, California	-	60
PINOT NOIR	Four Graces , Willamette Valley, Oregon	-	48
MERLOT	Bogle Family , Clarksburg, California	8	30
MERLOT	The Velvet Devil , Columbia Valley, Washington	9	35
MERLOT	Pedroncelli , Sonoma County, California	-	52
MALBEC	Terrazas Altos del Plata , Mendoza, Argentina	7	26
MALBEC	Tapiz Alta , Mendoza, Argentina	-	50
MALBEC	La Posta , Mendoza, Argentina	-	42
RED BLEND	Apothic , California	8	31
RED BLEND	19 Crimes: Banished , South Eastern Australia	8	30
RED BLEND	19 Crimes: The Warden , South Eastern Australia	-	42
LAMBRUSCO	Riunite , Emilia Romagna, Italy	6	24
MONTEPULCIANO	Zaccagnini d'Abruzzo , Abruzzo, Italy	-	62
ZINFANDEL	Pedroncelli , Sonoma County, California	-	54
SHIRAZ	Jam Jar , Western Cape, South Africa	-	32
SUPER TUSCAN	Banfi Col di Sasso , Tuscany, Italy	12	48
SUPER TUSCAN	Villa Antinori , Tuscany, Italy	-	65
SANGIOVESE	Caparzo , Tuscany, Italy	12	48

WHITE

CHARDONNAY	Backhouse , Central Coast, California	8	28
CHARDONNAY	J Lohr , Monterey, California	9	36
CHARDONNAY	Ferrari Carano , Sonoma County, California	-	46
PINOT GRIGIO	Mezzacorona , Trentino, Italy	8	-
PINOT GRIGIO	Villa Pozzi , Marsala, Sicily	8	30
PINOT GRIGIO	Bottega Vinaia , Trentino-Alto Adige, Italy	-	46
PINOT GRIS	Acrobat , Willamette Valley, Oregon	-	32
SAUVIGNON BLANC	Matua , South Island, New Zealand	8	32
SAUVIGNON BLANC	Nobilo , Marlborough, New Zealand	9	34
MOSCATO	Mirassou , Monterey County, California	7	28
RIESLING	Guntrum , Rheinhessen, Germany	9	32
RIESLING	Kung Fu Girl , Columbia Valley, Washington	8	30
ROSE	Josh Cellars , Central Coast, California	-	35
WHITE ZINFANDEL	Beringer Main & Vine , California	7	20
PROSECCO	La Marca , Treviso, Italy	12	45

SUMMER COCKTAILS

TABELLA MARGARITA
watermelon or strawberry
Exotico tequila, Gran Gala,
sour, lime, house-made puree

BRIAR PATCH
Maker's Mark bourbon,
muddled blackberry, lime, mint

PEACHY KEEN
pinot grigio, Lillet Blanc,
white peach puree, peach schnapps,
vanilla syrup

SAVE THE BEES
Cathead Honeysuckle vodka,
strawberry puree, basil,
local honey

BLUEBERRY LEMONDROP
blueberry vodka,
Caravella Limoncello, lemon,
muddled blueberries

MS MOJITO
Bacardi rum, watermelon puree,
mint, lime

THE DRIVE-IN
Malibu rum, coconut water,
pineapple, blue curacao, lemon-
lime soda

BOTANICAL FIZZ
Beefeater gin,
St Germain elderflower liqueur,
muddled basil & cucumber, soda

FROM THE BAR

VODKA

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

GIN

Beefeater.....	7
Bombay Dry.....	7
Hendrick's.....	10
Bombay Sapphire.....	8

TEQUILA

Jose Cuervo Especial.....	6
Exotico Blanco.....	8
Espolòn Blanco.....	9
House-Infused Jalapeño.....	10
Dos Hombres Mezcal.....	15
Patrón Silver.....	14
Casamigos Añejo.....	15
Don Julio Añejo.....	18

RUM

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

BOURBON/ WHISKEY

Jim Beam.....	7
Maker's Mark.....	9
Buffalo Trace.....	9
Elijah Craig Small Batch.....	9
Eagle Rare.....	12
Basil Hayden.....	12
Woodford Reserve.....	12
Heaven Hill 7yr.....	12
Four Roses Single Barrel.....	13
W.L. Weller Antique 107.....	15
Elijah Craig Toasted Barrel.....	15
Larceny Barrel Proof.....	16
Elijah Craig Barrel Proof.....	17
Blantons's.....	18

Jack Daniel's.....	8
Crown Royal.....	8
Jameson.....	8
Elijah Craig Rye.....	8
Knob Creek Rye.....	12

SCOTCH

Cutty Sark.....	6
Johnnie Walker Black.....	11
Macallan 12yr.....	22

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 & zucchini

aglio olio

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.