

tabella

APPETIZERS

TOASTED RAVIOLI

with marinara 8

FRIED MOZZARELLA

with marinara 8

FRIED ZUCCHINI

with horseradish cream sauce 8

HEIRLOOM CAPRESE SALAD

heirloom grape tomatoes, buffalo mozzarella, basil-infused olive oil and a balsamic drizzle 11

FRIED CALAMARI

with roasted garlic aioli and marinara 16
domestic calamari

SOUP & SALAD

TOMATO SOUP

bowl 6

HOUSE SALAD

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

Side 6 Entree 11

CAESAR SALAD

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

Side 6 Entree 11

WEDGE SALAD

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

HARVEST SALAD

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

add ons to any salad

grilled chicken 8

pecan crusted chicken 12

sautéed shrimp 10

grilled salmon (imported) *market price*

grilled filet tenderloin (3oz) 13

PIZZA

CHEESE 14

PEPPERONI 17

ITALIAN SAUSAGE 17

MARGHERITA 15

BUTCHER'S 21

additional toppings:

MEATS

pepperoni 3

italian sausage 3

prosciutto 4

meatball 4

bacon 5

shrimp 7

chicken 8

VEGGIES 2

mushrooms

sautéed onions

red peppers

banana peppers

roma tomatoes

basil



WE PROUDLY SERVE ONLY DOMESTICALLY CAUGHT GULF SHRIMP

PASTAS

SIX CHEESE RAVIOLI

with marinara, alfredo,
or pesto cream sauce 13

SHRIMP TABELLA

sautéed shrimp, roasted red peppers,
mushrooms, penne pasta
tossed in a pesto cream sauce 19

MEAT LASAGNA

layers of Italian sausage,
beef, ricotta, mozzarella,
marinara, pasta 19

CHICKEN PUGLIA

paneered chicken breast over orecchiette
pasta tossed with prosciutto, sweet peas
and a parmesan cream sauce 19

EGGPLANT PARMESAN

fried eggplant wheels with marinara
and melted mozzarella with choice of
potatoes & green beans or spaghetti
marinara or fettuccini alfredo 16

CHICKEN FETTUCCINI ALFREDO 19

substitute shrimp for additional 2 dollars

SPAGHETTI & MEATBALLS 17

SHRIMP & ANGEL HAIR

sautéed shrimp and angel hair pasta
tossed in a garlic-butter sauce 19

PASTA BOLOGNESE

spaghetti or fettuccine
tossed with our traditional
Italian meat sauce 17

PENNE BISTECCA

tender steak sautéed with garlic,
mushrooms, and caramelized onions
tossed in a Romano cream
sauce over penne pasta 26

CHICKEN ALLA VODKA

penne pasta tossed
in a vodka-cream sauce,
topped with grilled chicken 20
(sub sautéed shrimp upon request)

WE PROUDLY SERVE ONLY DOMESTICALLY CAUGHT GULF SHRIMP

CHICKEN & VEAL

*dishes below are served with your choice of **Spaghetti Marinara, Fettuccine Alfredo, or
garlic green beans & rosemary-romano potatoes***

CHICKEN PARMESAN

crispy chicken breast with marinara
and melted mozzarella 18

CHICKEN PICCATA

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

CHICKEN MARSALA

paneered chicken breast with a mushroom
and marsala wine sauce 23

FONTINA CHICKEN

grilled chicken breast topped
with melted cheese, prosciutto,
mushrooms, and
beurre blanc 22

VEAL PARMESAN

paneered veal medallions
with marinara and melted
mozzarella 29

VEAL PICCATA

paneered veal medallions
with a lemon-butter and
caper sauce 26

VEAL MARSALA

paneered veal medallions
with a mushroom
and marsala wine sauce 30

*dishes below are served with your choice of **two** sides from the sides menu*

PECAN CRUSTED CHICKEN

paneered pecan encrusted chicken breast,
served with your choice of two sides 18

LEMON PEPPER CHICKEN

Lemon pepper seasoned grilled chicken
breast, served with
your choice of two sides 15

PESTO CHICKEN

grilled chicken breast topped with
house-made pesto, served with your
choice of two sides 16

SEAFOOD

(imported salmon)

GRILLED SALMON ENTREE

fresh salmon 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 grilled and served on a bed of sautéed brussels
sprouts with pancetta *market price*

LEMON PEPPER SALMON

fresh salmon seasoned with lemon pepper, grilled and
served with your choice of two sides *market price*

ITALIAN SHRIMP & GRITS

sautéed shrimp, pancetta, roasted red peppers, and onions
in a butter sauce, served over grilled white cheddar polenta cakes 18

FROM THE GRILL

PECAN CRUSTED FILET

6oz filet mignon grilled and topped with toasted pecan butter crust;
served with garlic green beans & potatoes 37

STEAK GORGONZOLA

6oz filet mignon
grilled and topped with melted
gorgonzola crumbles; served with
garlic green beans & potatoes 36

STEAK MARSALA

6oz filet mignon grilled
and topped with a mushroom and marsala
wine sauce; served with garlic
green beans & potatoes 39

SIDES

garlic green beans
rosemary-romano potatoes
broccoli
aglio olio

grilled asparagus
sauteed squash & zucchini
sauteed brussels sprouts & pancetta
(+3 to substitute)

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 9

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

		Glass	Bottle
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

FALL COCKTAILS

\$12

SMOKE & SAP

smoked Basil Hayden bourbon,
organic maple syrup,
black walnut bitters, soda

CRAN MARM-ARITA

Exotico tequila, Gran Gala,
orange marmalade, cranberry, lime

THE PULLOVER

Laird's Applejack, Amaro Averna,
Allspice Dram, apple cider, Demarara
sugar, lemon, aromatic bitters

DRUNKEN PUNKIN

vanilla vodka, pumpkin puree,
RumChata liqueur, pumpkin spice,
organic maple syrup

CARA-MULE APPLE

caramel vodka, lime,
spiced apple cider,
Fever Tree ginger beer

FIG DEAL

Beefeater gin, fig preserves,
honey, lemon

THE PEAR NECESSITIES

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

ESPRESSO MARTINI

Tito's vodka, house-made cold
brew, Hoodoo espresso liqueur,
vanilla syrup

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
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
SoPro Devil's Harvest Breakfast IPA...4.5	
SoPro Suzy B Blonde.....	4.5
SoPro Crowd Control IPA.....	5.5
Chandeleur Lil' Miss Sour.....	4.5

GLUTEN FREE

SOUP & SALAD

TOMATO SOUP
HOUSE SALAD
CAESAR SALAD
WEDGE SALAD
HARVEST SALAD
HEIRLOOM CAPRESE SALAD
add ons to any salad
grilled chicken
pecan crusted chicken
sautéed shrimp
grilled salmon (imported)
grilled filet tenderloin (3oz)

CHICKEN

CHICKEN PARMESAN
CHICKEN PICCATA
CHICKEN PUGLIA
CHICKEN MARSALA
FONTINA CHICKEN
PECAN CRUSTED CHICKEN
PESTO CHICKEN
LEMON PEPPER CHICKEN

SEAFOOD

SALMON ENTREE
SALMON & BRUSSELS SPROUTS
LEMON PEPPER SALMON
ITALIAN SHRIMP & GRITS

PASTAS

PASTA MARINARA
PASTA ALFREDO (CHICKEN OR SHRIMP)
PASTA BOLOGNESE
GARLIC SHRIMP PASTA
SHRIMP TABELLA
PASTA ALLA VODKA
(CHICKEN OR SHRIMP)
PASTA BISTECCA

SIDES

ASPARAGUS
BROCCOLI
AGLIO OLIO
GARLIC GREEN BEANS
SAUTEED SQUASH & ZUCCHINI
SAUTEED BRUSSELS SPROUTS & PANCETTA
(ADD \$3 PER SIDE FOR BRUSSELS)

STEAK & VEAL

STEAK GORGONZOLA
STEAK MARSALA
PECAN CRUSTED FILET
VEAL PICCATA
VEAL PARMESAN
VEAL MARSALA

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.

WE PROUDLY SERVE ONLY DOMESTICALLY CAUGHT GULF SHRIMP