

MABELLA DINNER SPECIALS

TO START:

REVERSE WEDGE SALAD \$13

CHOPPED ROMAINE LETTUCE, BACON, CHERRY TOMATOES, CRUMBLLED
& CREAMY BLUE CHEESE DRESSING

SEAFOOD SALAD \$23

CALAMARI, SCALLOPS, SHRIMP, PEPPERS, CELERY & RED ONIONS
IN A LEMON OLIVE OIL

MABELLA SALAD \$13

MIXED GREENS, FRESH MOZZARELLA, CHERRY TOMATOES, CHICK PEAS,
ROASTED PEPPERS, HEARTS OF PALM & BALSAMIC VINAIGRETTE

MABELLA SPRING ROLLS \$15

STUFFED WITH SWEET CRUMBLLED SAUSAGE, BROCCOLI RABE
& MOZZARELLA SERVED WITH A SIDE OF CHILI SAUCE

MUSSELS BIANCO \$15

WITH CHOPPED TOMATOES & FRESH BASIL IN A GARLIC LEMON WINE SAUCE

STUFFED PEPPER \$11

WITH CHOP MEAT, VEGETABLES, RISOTTO & MOZZARELLA
IN A MARINARA SAUCE

ROASTED BRUSSEL SPROUTS \$11

WITH BACON, GARLIC & OIL

ENTREES:

HOMEMADE FETTUCCINI AL SALMONE \$28

WITH DICED SALMON & FRESH SPINACH IN GARLIC & OIL

FRESH POTATO GNOCCHI \$23

IN A FRESH POMODORO SAUCE WITH A DOLLOP OF RICOTTA

BLACKENED SALMON \$34

PAN SEARED WITH CAJUN SPICE SERVED WITH STEAMED ASPARAGUS & RICE

GRILLED LAMB CHOPS \$38

SERVED WITH VEGETABLES & MASHED POTATOES

BLACK SEA BASS & SHRIMP OREGANATA \$34

BROILED WITH SEASONED BREADCRUMBS & CHOPPED TOMATOES IN A
LEMON WHITE WINE SAUCE SERVED WITH VEGETABLES & RICE

PORK OSSO BUCO \$32

PORK SHANK BRAISED IN A VEGETABLE STEW SERVED WITH MASHED POTATOES

MABELLA CHICKEN \$28

BREADED CHICKEN CUTLET TOPPED WITH PROSCIUTTO, ASPARAGUS & MELTED
MOZZARELLA IN A SHERRY WINE BROWN SERVED WITH MASHED POTATOES

BABY BRUNELLO ROSSO DI MONTALCINO BY THE GLASS \$ 14

BY THE BOTTLE \$ 50

PLEASE NO SUBSTITUTIONS

MABELLA
RESTAURANT

