

## MABELLA DINNER SPECIALS

### TO START:

**MONTECINO SALAD** \$15

CHOPPED STRING BEANS, ASPARAGUS, ARTICHOKE HEARTS, CHICK PEAS,  
CHERRY TOMATOES, CUCUMBERS, FETA CHEESE & BALSAMIC VINAIGRETTE

**BEEF SALAD** \$14

MIXED GREENS, PURPLE BEETS, CHERRY TOMATOES, CANDIED WALNUTS,  
RED ONIONS, GOAT CHEESE & BALSAMIC VINAIGRETTE

**REVERSE WEDGE SALAD** \$13

CHOPPED ROMAINE LETTUCE, CHERRY TOMATOES, BACON, CRUMBLER  
& CREAMY BLEU CHEESE DRESSING

**STUFFED ZUCCHINI FLOWERS** \$16

WITH MASCARPONE CHEESE & RICOTTA SERVED WITH A SIDE OF MARINARA SAUCE

**STUFFED PEPPER** \$14

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

**MABELLA SPRING ROLLS** \$16

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

**ROASTED BRUSSEL SPROUTS** \$11

WITH BACON, GARLIC & OIL

**VEGETABLE YELLOW SPLIT PEA SOUP** \$9

### ENTREES:

**HOMEMADE CAVATELLI GAMBERETTI** \$29

WITH SHRIMP, BROCCOLI RABE & CHOPPED TOMATOES IN GARLIC & OIL

**FRESH FETTUCCINI ALLA NONNA** \$25

IN A BOLOGNESE SAUCE WITH A TOUCH OF CREAM

**BLACKENED SALMON** \$34

PAN SEARED WITH CAJUN SPICE SERVED WITH RICE & MIXED VEGETABLES

**SWORDFISH & SHRIMP OREGANATA** \$36

BROILED WITH SEASONED BREAD CRUMBS & CHOPPED TOMATOES  
IN A LEMON WHITE WINE SAUCE SERVED WITH RICE & MIXED VEGETABLES

**TWIN LOBSTER TAIL SCAMPI** \$44

(2) 5 OZ TAILS IN A BUTTER GARLIC LEMON SAUCE SERVED WITH RICE & VEGETABLES

**GRILLED SLICED SHELL STEAK** \$44

WITH SAUTEED MUSHROOMS & ONIONS SERVED WITH ITALIAN POTATOES

**GRILLED LAMB CHOPS** \$39

SERVED WITH MASHED POTATOES & MIXED VEGETABLES

**VEAL CHOP PARMIGIANA** \$44

BREADED CHOP WITH MARINARA SAUCE & MOZZARELLA SERVED WITH RIGATONI

**BABY BRUNELLO ROSSO DI MONTALCINO BY THE GLASS \$ 14 BOTTLE \$ 50**

**SANTA MARGHERITA PINOT GRIGIO BY THE BOTTLE: \$ 55**

**PLEASE NO SUBSTITUTIONS**

**MABELLA**  
RESTAURANT

