

MABELLA DINNER SPECIALS

TO START:

ARUGULA & FENNEL SALAD \$13

WITH HEARTS OF PALM, CHERRY TOMATOES & RED ONIONS
IN A LEMON OLIVE OIL DRESSING

MABELLA SALAD \$13

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

FRESH BURRATA \$13

WITH ROASTED PEPPERS, CHERRY TOMATOES, OLIVES & CROSTINI
DRIZZLED WITH A PESTO DRESSING & BALSAMIC GLAZE

ROASTED BRUSSEL SPROUTS \$11

WITH BACON, GARLIC & OIL

RICEBALLS \$12

WITH CHOP MEAT, PEAS & MOZZARELLA SERVED OVER MARINARA SAUCE

STUFFED ARTICHOKE \$14

WITH SEASONED BREAD CRUMBS IN A LEMON GARLIC WINE SAUCE

GRILLED EGGPLANT \$11

WITH MARINARA SAUCE, SHAVED REGGIANO CHEESE & FRESH BASIL

ENTREES:

FRESH POTATO GNOCCHI POMODORO \$23

IN A FRESH POMODORO SAUCE WITH CHOPPED FRESH MOZZARELLA

HOMEMADE TAGLIATELLE GAMBERETTI \$29

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

CHICKEN FIORENTINO \$28

SAUTEED CHICKEN BREAST TOPPED WITH SPINACH & MOZZARELLA
IN A BROWN SAUCE SAUCE SERVED WITH MASHED POTATOES

SALMON OREGANATA \$34

BROILED WITH SEASONED BREAD CRUMBS IN A LEMON WHITE WINE
SAUCE SERVED WITH VEGETABLES & RISOTTO

BLACKENED TUNA \$34

PAN SEARED WITH CAJUN SPICE SERVED WITH VEGETABLES & RISOTTO

GRILLED LAMB CHOPS \$38

SERVED WITH MASHED POTATOES & MIXED VEGETABLES

VEAL CHOP PARMIGIANA \$39

BREADED CHOP POUNDED THIN WITH MARINARA SAUCE & MELTED
MOZZARELLA SERVED WITH RIGATONI

MABELLA
RESTAURANT

