

## MABELLA DINNER SPECIALS

<b><u>TO START:</u></b>	<b><u>ARUGULA &amp; FENNEL SALAD</u></b>	\$16
	WITH HEARTS OF PALM, CHERRY TOMATOES, RED ONIONS & LEMON OLIVE OIL DRESSING	
	<b><u>BEEF SALAD</u></b>	\$15
	MIXED GREENS, CANDIED WALNUTS, CHERRY TOMATOES, RED ONIONS GOAT CHEESE & BALSAMIC VINAIGRETTE	
	<b><u>MONTECINO SALAD</u></b>	\$16
	CHOPPED STRING BEANS, ASPARAGUS, CHERRY TOMATOES, CHICK PEAS, ARTICHOKE HEARTS, FETA CHEESE & BALSAMIC VINAIGRETTE	
	<b><u>FRESH BURRATA</u></b>	\$16
	WITH ROASTED PEPPERS, CHERRY TOMATOES, OLIVES & CROSTINI DRIZZLED WITH A PESTO DRESSING & BALSAMIC GLAZE	
	<b><u>ROASTED BRUSSEL SPROUTS</u></b>	\$13
	WITH BACON, GARLIC & OIL	
	<b><u>STUFFED PEPPER</u></b>	\$16
	WITH CHOP MEAT, VEGETABLES, RISOTTO & MOZZARELLA OVER MARINARA SAUCE	
	<b><u>MUSSELS BIANCO</u></b>	\$17
WITH FRESH BASIL & CHERRY TOMATOES IN GARLIC, LEMON WINE SAUCE		
<b><u>STUFFED ZUCCHINI FLOWERS</u></b>	\$16	
WITH MASCARPONE & RICOTTA CHEESE SERVED WITH A SIDE OF MARINARA SAUCE		
<b><u>JUMBO STUFFED ARTICHOKE</u></b>	\$16	
WITH SEASONED BREAD CRUMBS IN A GARLIC, LEMON SAUCE		
<b><u>ENTREES:</u></b>	<b><u>HOMEMADE FETTUCCINI AL SALMONE</u></b>	\$29
	WITH DICED SALMON & FRESH SPINACH IN A PINK SAUCE	
	<b><u>FRESH CAVATELLI SALSICCIA</u></b>	\$28
	WITH SWEET SLICED SAUSAGE, BROCCOLI RABE & CANNELLINI BEANS IN GARLIC & OIL	
	<b><u>CHICKEN PICCATA</u></b>	\$29
	SAUTEED CHICKEN WITH CAPERS & ARTICHOKE HEARTS IN A WHITE WINE SAUCE SERVED WITH MASHED POTATOES & VEGETABLES	
	<b><u>GRILLED VEAL CHOP</u></b>	\$48
	WITH SAUTEED ONIONS & MUSHROOMS SERVED ITALIAN POTATOES	
	<b><u>SALMON OREGANATA</u></b>	\$34
	BROILED WITH SEASONED BREAD CRUMBS IN A LEMON WHITE WINE SAUCE SERVED WITH RICE & VEGETABLES	
	<b><u>SHELL STEAK GORGONZOLA</u></b>	\$45
	WITH MELTED GORGONZOLA SERVED WITH MASHED POTATOES	
	<b><u>STRIPED BASS LIVORNESE</u></b>	\$35
PAN SEARED WITH GARLIC, CAPERS, ONIONS & OLIVES IN A LIGHT FRESH TOMATO SAUCE SERVED WITH RICE & VEGETABLES		
<b><u>GAVI WHITE WINE LUCA BOSIO VINEYARDS BY THE GLASS \$ 13 BOTTLE \$ 45</u></b>		
<b><u>BABY BRUNELLO ROSSO DI MONTALCINO BY THE GLASS \$ 14 BOTTLE \$ 50</u></b>		

**PLEASE NO SUBSTITUTIONS**

**MABELLA**  
RESTAURANT

