

mirabella's table

Restaurant * Alimentari * Wine bar



ANTIPASTI

CAESAR'S BRUSSEL SPROUTS 8

Lightly fried & tossed in our signature Caesar dressing

CRISPY ARTICHOKEs 8

Marinated in EVOO, lightly fried & topped with lemon aioli

MEATBALLS POMODORO 12

Crispy meatballs, pomodoro & Parmigiano Reggiano

SALADS

Dressing options: feta dill ranch, lemon basil vinaigrette & Caesar mousse

Proteins: Add pan roasted salmon, ahi tuna or chicken for 5

CAPRESE SALAD 10

farm tomatoes with a pinch of sea salt, buffalo mozzarella, fresh basil & balsamic syrup

MIRABELLA'S* 9

Spinach, organic field greens, crispy soft-boiled egg, butternut squash, beets, brussel sprouts, crispy pancetta & shaved parmigiana

CAESAR A la THEREAS 9 with blackened ahi tuna* 14

Romaine, organic field greens sweet red onion, olives, tomatoes, Parmigiano Reggiano, parmesan croutons & Caesar mousse

SOUP DU JOUR

Bella's tomato basil 7

GLORIA & MARGO'S SANDWICH COLLABORATION

With choice of fries, baby house salad or cup of tomato basil

CRISPY CHICKEN SANDWICH 12

Fried chicken, thick bacon, mayo, slaw & tomato on toasted farm white

HOT PASTRAMI & SWISS ON MARBLE RYE 12

Hot juicy pastrami with melted swiss, stone ground mustard & mayo on rye

MOM'S BURGER 12

Angus beef and Wagyu, melted cheddar, sauteéd onions, table top lettuces, tomato & mayo served on toasted farm white

ATHENIAN 10

Sauteéd baby bella's, provolone, sundried tomatoe aioli, table top lettuces, mayo & red peppers on toasted farm white

OPIS 14

Blackened ahi tuna, melted provolone, sundried tomato aioli, table top lettuces, tomato on farm white bread



lunch

PIZZA 14"

CLASSIC PEPPERONI 14

Pomodoro, pepperoni & mozzarella

HYGIEIA 14

farm spinach, arugula, fetta, ricotta, tomatoes, olives, capers, oregano & pomodoro

HAWAIIAN 15

with pineapple, shaved ham, jalapeño, pomodoro - barbecue sauce, jack and white cheddar cheese

CHUCK'S ON P STREET 15.50

Pepperoni, Italian sausage, mushrooms, red onions, pomodoro, pecorino & fresh herbs

SAL'S CALZONE 13

Calzone stuffed with buffalo mozzarella, sweet salami, pepperoni, prosciutto, pomodoro and ricotta

PASTAS & ENTREES

LASAGNA 12

LASAGNA BOLOGNESE 14

A house specialty with eggplant, goat cheese, pomodoro, mozzarella & fresh basil

ELENA'S 12

Gluten free penne, EVOO, capers, olives, roasted garlic, spinach, basil, arugula, sundried tomatoes & sweet red onions

MAMA MIA CHICKEN 14

Lightly fried to a golden brown served over parmesan cream mashed potatoes, three pepper gravy, fetta cheese, mozzarella & sliced avocado

SPAGHETTI & MEATBALLS 12

Spaghetti, house crafted meatball, pomodoro, Parmigiano Reggiano

BUTTERNUT SQUASH RAVIOLI 12

Sauteéd in a brown butter sage cream reduction, Amaretto, seasonal bread crumbs, parmesan, pancetta & peach preserves

SKINNY PENNY 9.50

Spiral zucchini, pomodoro, basil pesto, red onions, capers, roasted garlic, spinach, Parmigiana Reggiano & fresh parsley

MIRABELLA'S PASTA 14

House bolognese, four cheese ravioli, melted buffalo & pecorino cream reduction

Assorted desserts w/ all inclusive menu

Select desserts

LIMONCELLO MERINGUE PIE 5.99

CHOCOLATE MOUSSE CAKE 5.99

SIDES

Today's Vegetable 4

Pasta & butter 4

French Fries 3

Sauteéd Chicken 6

*Pan Roasted Salmon 8

Sauteéd Shrimp 8

*Ahi Tuna 7

Bolognese 4

*Beef Tenderloin 12.50



dinner



Modern Inclusive dinner menu 23 per person
children 6-10 11 per person

ANTIPASI

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CRISPY ARTICHOKE

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Crispy meatballs, pomodoro & Parmigiano Reggiano

SALADS

Dressing options: Feta dill ranch, lemon basil vinaigrette & Caesar mousse

CAPRESE SALAD

farm tomatoes with a pinch of sea salt, buffalo mozzarella, fresh basil & balsamic syrup

MIRABELLA'S*

Spinach, organic field greens, crispy soft-boiled egg, butternut squash, beets, brussel sprouts, crispy pancetta & shaved parmigiana

CAESAR A la THEREAS

Romaine, organic field greens sweet red onion, olives, tomatoes, Parmigiano Reggiano, parmesan croutons & caesar mousse

BOWL SOUP DU JOUR

Tomato Basil

PASTAS

SKINNY PENNY

Spiral zucchini, pomodoro, basil pesto, red onions, capers, roasted garlic, spinach, Parmigiana Reggiano & fresh parsley

MIRABELLA'S PASTA

House bolognese, four cheese ravioli, melted buffalo mozzarella & pecorino cream reduction

BUTTERNUT SQUASH RAVIOLI

Sauteéd in a brown butter sage cream reduction, Amaretto, seasonal bread crumbs, parmesan, pancetta & peach preserves

LASAGNA

A house specialty with eggplant, goat cheese, pomodoro, mozzarella & fresh basil

SPAGHETTI & MEATBALL

Spaghetti, house crafted meatball, pomodoro, Parmigiano Reggiano



Modern Inclusive dinner menu 23 per person
children 6-10 11 per person

dinner



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CLASSIC PEPPERONI

Pomodoro, pepperoni & mozzarella

HYGIEIA

farm spinach, arugula, ricotta, fetta, tomatoes, olives, capers, oregano & pomodoro

HAWAIIAN

with pineapple, shaved ham, jalapeño, pomodoro - barbecue sauce, jack and white cheddar cheese

CHUCK'S ON P STREET

Pepperoni, Italian sausage, mushrooms, red onions, pomodoro, pecorino & fresh herbs

SAL'S CALZONE

Calzone stuffed with buffalo mozzarella, sweet salami, pepperoni, prosciutto, pomodoro and ricotta

ENTREES

MAMA MIA CHICKEN

Lightly fried to a golden brown served over parmesan cream mashed potatoes, three pepper gravy, fetta cheese, mozzarella & sliced avocado

SEARED CHILEAN SALMON*

Crisp iron skillet salmon with fettuccine & parmesan cream reduction

SALTIMBOCCA PASTA

Juicy chicken, prosciutto, marsala cream reduction, mushroom ravioli & sautéed mushrooms

GRAND HOTEL PASTA*

filet with fettuccine, pasta, marsala cream sauce & sautéed mushrooms.

Steak reserved for this dish: for steak only order please choose from the a la carte list

VEGETABLES & SIDES

Today's Vegetable 4

Pasta & butter 4

French Fries 3

Bolognese 4

Sauteéd Chicken 6

*Pan Roasted Salmon 8

Sauteéd Shrimp 8

*Beef Tenderloin 12.50

*Ahi tuna 7

Assorted desserts w/all inclusive menu

Select desserts

LIMONCELLO MERINGUE PIE 5.99

CHOCOLATE MOUSSE CAKE 5.99



drinks menu

{ BEER }

DRAFTS

BLACK APPLE ROTATIONAL 6.50

OZARK IPA 6.50

STELLA ARTOIS 6.50

PERONI 6.50

MICHELOB ULTRA 6.50

BOTTLED BEERS

BLUE MOON 5.5

BUD LIGHT 5

MILLER LITE 5

{ WINES ON FURLOUGH }

Ask your waiter for what is available

RED VARIETALS - WHITES - BUBBLES

6.99 GLASS - 9.99 CARAFE - 21.99 BOTTLE

{ THE MANAGER'S CHOICE }

10 GLASS - 14 CARAFE - 32 BOTTLE

CABERNET SLOW PRESS, Paso Robles, CA

CHIME PINOT NOIR, CA

MONTEPULCIANO D'ABRUZZO VESTINI, Italy

CHIANTI RESERVA, RENZO MASI, Italy

COTE DES ROSES ROSE, France

RON RUBIN CHARDONNAY, Russian River Valley

PAGGIO PINOT GRIGIO, Friuli, Italy

13 CELCIOUS SAUVIGNON BLANC, New Zealand

ST. URBAN RIESLING, Germany

{ SPARKLING WINE ON RESERVE }

PROSECCO LA GIOIOSA, Granita, Italy 29

BRUT ROSE MAROTTI CAMPI, Morro d'Alba, Italy 36

FIOR D'ARANCIO LA MONTECCHIA, Veneto, Italy 36

CHAMPAGNE MOET & CHANDON, Epernay, France 99

{ WINES ON RESERVE }

WHITE WINE

SKYSIDE CHARDONNAY, Napa county, CA 39

SANTA MARGHERITA PINOT GRIGIO, VALDADIGE, ITALY 49

CHATEAU DE SECERRE SAUV BLANC, FRANCE 59

FRANK FAMILY CHARDONNAY, NAPA VALLEY, CA 59

RED WINE

ILL TRULLIO PRIMITIVO, ITALY 29

MASI CAMPOFIORIN, VENETO, ITALY 35

PINOT NOIR, CHIME, CA 35

GOTICO CIU CIU, ROSSO PICENO, ITALY 35

CHIANTI CLASSICO BANFI CASTELLO, TUSCANY, ITALY 35

CHIANTI RESERVA, RENZO MASI, ITALY 34

MERLOT PARCEL 41, CA 35

SKYFALL CABERNET, COLUMBIA, VALLEY 44

MONTEPULCIANO D'ABRUZZO SCARPONE, ITALY 44

BRANCAIA TRE TOSCANA, ITALY 45

PINOR NOIR ADELSHEIM, WILLAMETTE VALLEY, OR 49

PINOT NOIR BOTTEGA VINAIA, TRENTO, ITALY 49

MASI COSTANERA AMARONE CLASSICO, ITALY 69

MT VEEDER CABERNET SAUVIGNON, NAPA VALLEY, CA 69

BRUNELO DI MONTALCINO BANFI, ITALY 99

LIMONCELLO 7

{ COCKTAILS }

MARKET SANGRIA 8

Red wine varietal, lime, agave, peach liqueur, orange reduction

LA CASA MOJITO 9

Kraken rum, fresh mint, agave & lime

CIRCULATOR 9

Pomegranate juice, muddled blackberries, agave & Titos vodka

HIPSTER'S MANHATTAN 12

Woodford reserve, dark cherries, agave, orange brulée, Angustora & a cherry - bourbon lollipop

LA CASA BELLINI 8

White peach puree, lavender syrup & Prosecco

BELLA'S MARGARITA 9

Tres Generaciones anejo, triple sec, agave, lime & fresh grapefruit

THE BELOMONT 9

Elderflower liqueur, Prosecco, Plymouth gin, fresh basil, orange reduction & grapes

BELLA'S SOUR 8.75

Jack Daniels, agave, fresh lemon juice & red wine float

LAST WORD 8.25

Green Chartreuse, Plymouth gin, Maraschino liqueur splash of lime

THE EMPRESS 9

Kraken rum, Elderflower liqueur, fresh grapefruit juice

A LITTLE MULE 9.95

Choice of spirit, ginger beer & fresh lime juice

DARK & STORMI 9.85

Light rum, fresh lime, ginger beer & topped with Meyers rum

SOFT DRINKS

Mirabella's Sodas: 3.49

Refills .25

Organic Flavors: Vanilla, Cola, Root Beer, Limon Lime, Ginger Beer, Hibiscus

Conventional Sodas: 3.49

Coke, Sprite, Dr. Pepper, Diet Dr. Pepper, Root Beer, Fanta, Diet Coke

House Made Lemonade or Limeade: 3.49

(.50 for specialty flavored)

Juices: 3.99

Orange, Cranberry, Pomegranate, Grapefruit

Milks: 3.49

Whole, Chocolate, Almond, Coconut, Oat, Soy

House Organic Iced Teas: 3.49 (.50 more for flavors)

Sweet and Unsweet Mango, Peach, Prickly Pear, Raspberry, Lavender, Pomegranate, Cranberry, Strawberry, Orange, Ginger, Cherry

PROPRIETARY STILL & SPARKLING WATER 4.99

The background is black with several abstract shapes in teal and gold. At the top left, there is a large teal shape resembling a stylized leaf or a jagged arrow pointing right. To its right is a smaller teal triangle pointing left. Below these, there are several gold shapes: a large circle at the bottom left, a smaller circle at the bottom right, and a vertical rectangular shape on the left side. The text is centered in the middle of the page.

coffee bar
+ weekend
brunch

Visit Us Online:

Mirabella's Table www.mirabellastable.com

Table Mesa Bistro www.tablemesabistro.com

Tavola Trattoria www.tavolatrattoria.com

Table at the Station www.tableatthestation.com

Carousel kitchen brunch

19.99 for adults

Children 6 to 10 years 10.99

Children 5 and under complimentary

GRANOLA & YOGURT

FRESH BAKED CINNAMON ROLLS

BANANA NUT BREAD (with espresso butter)

TARTS (seasonal)

*OMELET BAR

LEMON RICOTTA PANCAKES

QUICHE OF THE DAY

BABKA FRENCH TOAST (seasonal flavor)

BELLA'S BRUNCH PIZZA

parmesan cream, Parmigiana Reggiano, fresh cracked pepper, seasonal vegetables, bacon & sausage

THICK CUT BACON

SAUSAGE LINKS

BELLA'S BRUNCH POTATOES

LEAFY GREENS (tossed in lemon-agave)

CHICKEN PARMIGIANA

FOUR CHEESE RAVIOLI with pomodoro

PENNE PARMESAN CREAM

BISCUITS & SAUSAGE GRAVY

*BURGER SLIDERS

*SALMON WITH HONEY LIME GLAZE

BOOZY BRUNCH COCKTAILS

MIMOSA 5.99

HOUSE BUBBLES 21.99

BLOODY MARY 7.99

MIRABELLA'S COFFEE BAR

ORGANIC HOT OR ICED TEAS 2.99

CHAI TEA LATTE 3.99

DRIP COFFEE 2.99

FRENCH PRESS 3.99

ESPRESSO 2.99

MACCHIATO 2.99

AMERICANO 2.99

CAPPUCCINO 3.99

MOCHA 4.99

WHITE CHOCOLATE MOCHA 4.99

HOT CHOCOLATE 2.99

LATTE 3.99

(Vanilla, Hazelnut, Almond, or Lavender for 50¢)

Hot Teas: 2.99

SPECIALTY LATTES - (Hot or Iced) 4.99

Snickerdoodle - White Chocolate, Vanilla, & Cinnamon

Vanilla Spice - Vanilla, Turmeric, Honey, & Cinnamon

Outdoorsman - Vanilla, Lavender, & Honey

Warm & Cozy - Chocolate, Vanilla, & Toasted

Marshmallow Syrup

French Toast - Carmel, Vanilla, Brown Sugar, & Cinnamon

Ande's Peak - Dark Chocolate, Mint, Ande's Mints

HOT TEA LATTES 3.49

London Fog - Early Gray, Vanilla, Steamed Milk

Hebel Latte - Chamomile, Lavender, Steamed Milk

Tis the Season Latte - Peppermint, Steamed Chocolate Milk

Green Tea Latte - Green Tea, Honey, Steamed Milk

Chia Tea Latte - Chai, Cinnamon, Steamed Milk

* family meals to go!

SALADS

Dressing options: Feta dill ranch, lemon basil vinaigrette, balsamic vinaigrette & Caesar

CAESAR 22.99

Romaine, celery, cherry tomatoes, Parmigiano Reggiano, garlic Parmesan croutons

MIRABELLA'S 29.99

Spinach, organic field greens, crispy soft-boiled egg, butternut squash, beets, brussel sprouts, crispy pancetta & shaved parmigiana

ENTREES

SALTIMBOCCA PASTA 55.99

Juicy chicken, prosciutto, marsala cream reduction, mushroom ravioli & sautéed mushrooms

GRAND HOTEL PASTA* 59.99

filet with fettuccine, pasta, marsala cream sauce & sautéed mushrooms.

MAMA MIA CHICKEN 36.99

Lightly fried to a golden brown served over parmesan cream mashed potatoes, three pepper gravy & sliced avocado

SEARED CHILEAN SALMON 49.99

Crisp iron skillet salmon with seasonal vegetables

SPAGHETTI & MEATBALL 39.99

Spaghetti, house crafted meatball, pomodoro, Parmigiano Reggiano

SKINNY PENNY 34.00

Spiral zucchini, pomodoro, basil pesto, red onions, capers, roasted garlic, spinach, Parmigiana Reggiano & fresh parsley

MIRABELLA'S PASTA 42.99

House bolognese, four cheese ravioli, melted buffalo mozzarella & pecorino cream reduction

LASAGNA * 24 hour notice to prep fresh for you!

~ Vegetarian 36.99 ~ Bolognese 39.99

A house specialty with eggplant, goat cheese, pomodoro, mozzarella & fresh basil

Select desserts

LIMONCELLO MERINGUE PIE 5.99

CHOCOLATE MOUSSE CAKE 5.99

ADD 2% SUPPLY & HANDLING FEE

*Local and State Food Code require us to inform you that when you select & consume raw or undercooked meats, seafood and eggs may increase your risk of food borne illnesses. Mirabella's Table is not a certified gluten free establishment, but we do our utmost with sourcing gluten free products for our menu.