

## appetizers

### **Burrata 14**

Silky, buttery Italian style cheese with a drizzle of EVOO, sea salt & fresh cracked pepper. Served with crostini, basil and fresh seasonal fruit

### **Caprese 9.50**

Vine ripened Campari tomatoes with a pinch of sea salt, buffalo mozzarella, fresh basil, olives, balsamic syrup & roasted tomato vinaigrette

### **Crispy Artichokes 7.50**

Marinated in EVOO, lightly fried & topped with lemon aioli

### **Crispy Stuffed Meatballs 12.50**

Provolone stuffed Wagyu beef & pork meatballs, seasoned breadcrumbs, with a trio of sauces: pomodoro, basil pesto, & harissa aioli

### **Al's Iberia Perish Fried Chicken Bites 11**

Boneless crispy chicken served with tasty gravy & slaw

### **Caesar's Brussel Sprouts 7.50**

Lightly fried & tossed in our signature Caesar dressing

## pizza & pasta

(Gluten free crust available for \$1 extra)

### **Johnny Winter 12**

Burrata, parmesan-romano, mozzarella, mushrooms, white truffle oil, fresh basil & roasted garlic

### **Pepperoni with Mushroom 12**

San Marzano, pepperoni, mushrooms, mozzarella & parmesan

### **Fig & Whistle 12**

EVOO, figs, prosciutto, burrata, arugula & balsamic reduction

### **Bushwick 12**

San Marzano, pepperoni, mozzarella, Italian sausage, fresh herbs & red onions

### **Margherita 11**

San Marzano, sliced tomatoes, fresh basil & buffalo mozzarella

### **Mirabella's Pasta 14.50**

House Bolognese, topped with four-cheese ravioli, melted buffalo mozzarella & parmesan cream sauce

### **Rigatoni Pomodoro 14**

(Add grilled chicken for \$4, \*beef tenderloin for \$5, or shrimp for \$5)

Mushroom stuffed ravioli, marsala cream, parmesan-romano & truffle oil

### **Tavola Lasagna 12.50 with Bolognese 14.50**

Tavola style lasagna with fried eggplant, pomodoro, goat cheese & parmesan topped with pomodoro

### **Skinny Penny's Zucchini Pasta 12**

Sautéed spiral zucchini, basil pesto, pomodoro, shallots, fresh basil, fried capers & roasted garlic

## specialty beverages

Maine Root Organic Soda 3.50

Mexi-Cola, Root Beer, Blueberry, Ginger, Lemon-Lime

Organic Cold Brew Iced Tea 3.50

Agave Sweetened or Unsweetened

Organic Hot Teas 3.50

Ask server for details

House Made Lemonade 3.50

Mango, Peach, Prickly Pear, Raspberry, Strawberry, Lavender .50 extra

Freshly Squeezed Juice 5

Orange, Grapefruit

Coke Products 3.00

Mexican Coke, Diet Coke, Sprite, Dr. Pepper

## coffee by local roasters

Latte 3.75

Mocha 3.85

Vanilla or Hazelnut 3.85

Espresso 2.20

Americano 3.10

Drip coffee: Regular or decaf 2.50

Rishi Masala Chai Tea 3.50

French Press Coffee 3.50

Andes' Peak 4

House espresso, mint syrup, dark chocolate sauce & organic whole milk, garnished with shaved mint chocolate

French Toast Latte 4

House espresso, butter, brown sugar, cinnamon, vanilla & organic whole milk, garnished with cinnamon-sugar

Pumpkin Cheesecake Latte 4.50

House espresso with cheesecake & pumpkin pie syrups, cream cheese, cinnamon, vanilla & whole milk



\*We are concerned for your well-being. If you have allergies, please alert us, as not all ingredients are listed. We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. Please enjoy your time with us.  
Bon Appetit!

mirabella's table  
restaurant | alimentary | wine bar

mirabella's table  
breakfast + lunch

# mirabella's table

restaurant | alimentary | wine bar

## breakfast

6:30 A.M. to 2:30 P.M.

## biscuits & benedicts

### \*Classic Biscuit Sandwich 6

Biscuit with egg, bacon, and Tillamook cheddar cheese

### \*Pulled Pork Biscuit 9

Biscuit with pulled pork, slaw, pepper jack cheese, bacon, poached egg, and maple butter

### \*Fried Chicken Biscuit 8

Biscuit with fried chicken, maple syrup, butter, slaw, and a poached egg

### \*Joe's Benedict 10.50

An open-faced biscuit topped with cream cheese, fresh tomatoes, poached eggs, mascarpone hollandaise & roasted red peppers

### \*Bella's Benedict 12

An open-faced biscuit topped with prosciutto, asiago cheese, poached eggs, mascarpone hollandaise, arugula & balsamic glaze

## lighter fare

### House Granola 8

Served with house mint-mojito yogurt & fresh fruit

### Seasonal Fruit & Arugula Salad 10

Served with buffalo mozzarella, basil, lemon-basil vinaigrette and biscuit croutons

### \*Quinoa Scramble 10

Three eggs scrambled with quinoa, tomato, baby portobello mushrooms, basil, kale, and arugula served with a biscuit

### Açai Banana Berry Bowl 10

Açai, strawberry, blueberry, banana, and almond milk blended together and topped with house granola, fresh fruit & agave nectar

### \*Power Bowl 10

Warm quinoa, apples, butternut squash, poached egg, parmesan-romano & organic spicah tossed in an apple-cider vinaigrette

## breakfast flatbread & tacos

Brick-oven flatbread with burrata, parmesan, sausage, pancetta, fried eggs, & fresh herbs 12

### Tacos

(Two flour tortillas filled with scrambled eggs, cheddar, & Bella potatoes).

With avocado, spinach & mushroom 8

With Chorizo, mushrooms & spinach 9

## omelets & souffles

### \*Monet 10

Omelet souffle with champagne, goat cheese, chives & crème fraiche

### \*Charlestown 14

Omelet souffle with crab meat, shrimp, mozzarella & hollandaise

### \*Belltown Omelet 12

Salmon, portobello mushrooms, avocado & mozzarella

### \*Hill Country Omelet 12

Ribeye steak, red bells, sautéed onions, pepper jack & corn salsa

### \*Nice Little Omelet 10

Avocado, spinach, cheddar, mushrooms & red bells

## signatures

### Bella's Biscuit & Gravy 8.75

House made biscuits, three pepper gravy & Italian sausage

### \*Standard Breakfast 10

Two eggs prepared your way, bacon, toast, jam, Bella potatoes & fresh fruit

### \*Bella's Fried Egg Sand 10

House-made toasted farm bread, French scramble, cheddar, bacon, L+T+Avocado

## sweets

### Lemon Ricotta Pancakes 10

Our recipe served with blueberry coulis & real maple syrup

### Seasonal Berry Pancakes 9

Buttermilk batter, fresh seasonal berries & real maple syrup

### Spiced French Toast 10

House made brioche bread with notes of cinnamon, ginger & cloves.

Served with maple syrup & fresh fruit

### Biscuit French Toast 10

Cinnamon battered biscuits, fresh whipped cream, fresh fruit with real maple syrup

## a la Carte

Bacon 4

Sausage Links 4

Fresh Fruit 2

Fresh Scones 2

One Egg 1

One Pancake 2.50

One Biscuit 2

Cinnamon Rolls 2

Bella Potatoes 2

Deluxe Bella Potatoes 3

House Toast & Jam 1.50

## desserts - from Table Mesa Bakery

Chocolate Peanut Butter Pie Individual 6.25

Whole 25 Decadent peanut butter mousse pie with buttery graham cracker crust

Limoncello Meringue Pie Individual 6.50 Whole 30

House-made lemon meringue with a graham cracker crust

Chocolate Mousse Cake Individual 6.50 Whole 35

Tall layers of moist chocolate cake with silky mousse

Chocolate Profiteroles 6.25

Choux pastries filled with chocolate mousse, topped with ganache & crushed pistachios

Spumoni 6.50

Chocolate, cherry & pistachio

Market Dessert of the Day AQ

## soup R&D

Bowl 5 | Cup 3

## tomato basil soup

Bowl 5 | Cup 3

## greens

(Add grilled chicken for \$4, salmon for \$5, or shrimp for \$5)

### Moé Cauliflower Bowl 12

Roasted curry cauliflower, quinoa, butternut squash, portobello mushrooms, avocado, charred onions, leafy greens, cilantro & a roasted tomato vinaigrette

### \*Mirabella's 11

Spinach, organic field greens, crispy soft-boiled egg, butternut squash, beets, brussels sprouts, crispy pancetta & shaved parmigiana with a lemon-basil vinaigrette

### Ponte Vedra 11

Spinach, organic field greens, Bella rosemary potatoes, tomatoes, avocado, fried goat cheese medallion, smoked bacon & shaved parmigiana with a warm bacon vinaigrette

### Freewater Fig & Apple Salad 11

Spinach, organic field greens, seasonal apples, figs, candied walnuts & feta cheese with an apple cider vinaigrette

## lunch counter

### "Nuff Said" Philly Cheese Steak Sandwich 15

Grilled ribeye, sautéed peppers & onions with a Vermont white cheddar & mozzarella cheese sauce on an amoroso roll

### Al's Iberia Perish Fried Chicken Basket 15

Served with hushpuppies, fries, gravy & house biscuit

### \*All-American Burger 11.50

Tillamook cheddar cheese, shredded lettuce, tomato & 1000 island dressing on brioche

### Chicken Pesto & Avocado 12.25

Grilled chicken breast, basil pesto, buffalo mozzarella, avocado, tomatoes, roasted red peppers & lettuce on toasted Italian farm bread

### B.L.A.T 10.50

Bacon, lettuce, avocado, tomato, melted cheddar & harissa mayo on toasted Italian farm bread

### Portobello Mushroom Melt 11

Fried large mushroom cap, house grill marinade, arugula, fresh goat cheese medallion & chipotle aioli on brioche

### Henry Huggin's Chicken Sandwich 12

Crispy or grilled chicken breast with arugula, swiss, pickle & truffle honey mustard on brioche

### Bella's Rueben 12.50

Pastrami, swiss cheese, slaw & 1000 island dressing on grille marble rye

*piada* (add - grilled chicken \$4, Italian sausage \$4, salmon \$5, or ribeye for \$5)

### Becca's 9

Basil pesto, mozzarella, arugula, tomatoes, mushrooms, onions, peppers &

### Lola 9

Pomodoro, mozzarella, caramelized onions, mushrooms & peppers

### The Mona 10

Roasted broccoli, sweet corn, tomatoes, artichokes, avocado