

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

Caesar’s Brussel Sprouts 7.50
Lightly fried & tossed in our signature Caesar dressing

pizza

(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

pasta

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)
Large rigatoni pasta, pesto-cream, pomodoro, buffalo mozzarella, shaved parmigiana & fresh basil

Ravioli Funghi 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

Spaghetti & Meatballs or Spaghetti Bolognese 12.50
With house made meatballs, pomodoro, shaved parmigiana & fresh parsley

specialty beverages

Agua de Piedra 4.75
(bubbles or natural spring 2oz.)

Organic 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

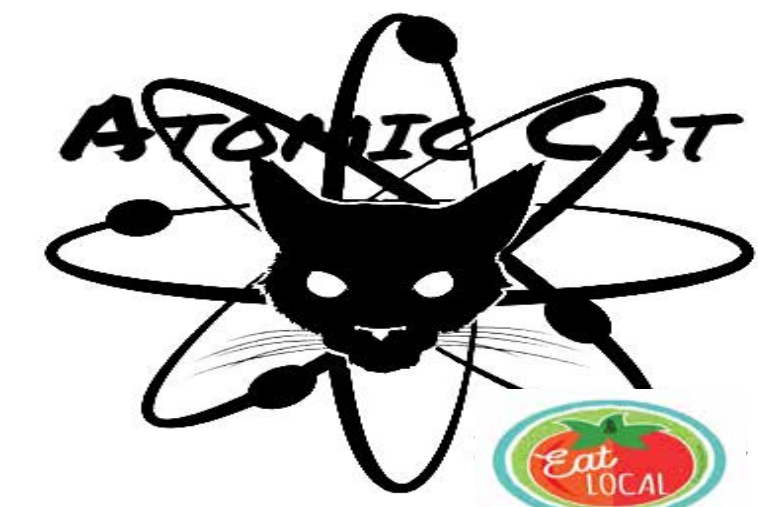
Coke Products bottled & fountain 3.00
Mexican Coke, Diet Coke, Sprite, Dr. Pepper

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

A Local Northwest Arkansas Concept

breakfast

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

biscuits & benedicts

- *Bella's Fried Egg Sand 10**
House-made toasted farm bread, French scramble, cheddar, bacon, L+T+Avocado
- *Joe's Benedict 10.50**
An open-faced biscuit topped with cream cheese, fresh tomatoes, poached eggs, hollandaise & roasted red peppers
- *Bella's Benedict 12**
An open-faced biscuit topped with prosciutto, parmesan cheese, poached eggs, hollandaise, arugula & balsamic glaze

lighten bone

- Avocado Toast 8**
Rustic bread toasted with EVOO, smashed avocado, mangos, local honey, roasted grape tomatoes. Topped with lemon - agave dressed greens and two cage-free sunny side up eggs.
- *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 spinach tossed in an apple-cider vinaigrette

tacos

- 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**
Beef tenderloin, red bells, sautéed onions, pepper jack & corn salsa
- *Nice Little Omelet 10**
Avocado, spinach, cheddar, mushrooms & red bells

signatures

- BB'S Uptown Hashbrown 10.25**
Two crispy hashbrown patties with bacon, poached eggs, fresh greens & avocado. With salmon or beef tenderloin 15
- *South Philly Scramble 13**
French style scrambled eggs with thinly sliced prime rib, green peppers, onions, Buffalo mozzarella, and topped with house parmesan cream served on toasted amoroso roll
- 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

pancakes ~ french toast ~ belgian waffle

- Italian - Belgian Waffle 9**
with real maple syrup, butter, nutella, oranges & house jam
- Lemon Ricotta Pancakes 10**
Our recipe served with blueberry coulis & real maple syrup
- Spiced French Toast 10**
House made brioche bread with notes of cinnamon, ginger & cloves.
Served with maple syrup & fresh fruit

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

- Tiramisu Slice 7 Whole 35**
Ours ~ elegant & rich with marsala & robust espresso
- 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

soup R&D

- R&D**
Bowl 5 | Cup 3

- tomato basil soup**
Bowl 5 | Cup 3

greens

Choice of dressings: roasted tomato vinaigrette ~ lemon-basil vinaigrette~ warm bacon vinaigrette ~ apple cider vinaigrette ~ California dressing

- (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
- *Mirabella's 11**
Spinach, organic field greens, crispy soft-boiled egg, butternut squash, beets, brussels sprouts, crispy pancetta & shaved parmigiana
- Ponte Vedra 11**
Spinach, organic field greens, Bella rosemary potatoes, tomatoes, avocado, fried goat cheese medallion, smoked bacon & shaved parmigiana
- Freewater Fig & Apple Salad 11**
Spinach, organic field greens, seasonal apples, figs, candied walnuts & feta cheese

lunch counter

- “Nuff Said” Philly Cheese Steak Sandwich 15**
Prime rib, sautéed peppers & onions with a Vermont white cheddar & mozzarella cheese sauce on an amoroso roll
- *Mushroom Brie Wagyu Burger ~13 ~**
Seared Wagyu & angus ground beef, sautéed marsala wine portobello mushrooms, rich brie, fresh baby arugula & truffle mayo on brioche bun. Served with fries & greens
- *All-American Burger 11.50**
Seared Wagyu & angus ground beef, 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