

mirabella's table

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beverages

Fountain Drinks 2.95
Coca Cola, Diet Coca Cola, Sprite, Orange Fanta, or Dr. Pepper

Iced Tea 2.95
Sweetened, Unsweetened with fresh mint
(Mango, Peach, Prickly Pear, Raspberry, Strawberry, or Lavender for 50¢)

House Made Lemonade 3.50
(Mango, Peach, Prickly Pear, Raspberry, Strawberry, or Lavender for 95¢)

Freshly Squeezed Juice 5
OJ or Grapefruit

traditional coffee - action coffee

Latte 3.25 - Mocha 3.50 - Frappe 3.25 - Espresso 2.00 - Americano 2.75
Drip coffee: Regular or decaf 2.00 - House Chai Tea 2.25 - French Press Coffee 3.50

Wiggy's specialty coffee

(Add a shot of espresso to any specialty beverage for 1.00)

Viola e Bianco 4.50
Rich & creamy blended with sweet & floral in this house crafted latte.
House espresso, house made lavender syrup, goat cheese, vanilla syrup & whole milk

Just "Chai" It 3.50
(Get caffeinated! Add a shot of espresso for 1.00)
Sugar & Spice & Everything nice! House brewed chai tea, vanilla syrup, a dash of cinnamon & whole milk

Andes' Peak 4.00
House espresso, mint syrup, dark chocolate sauce & whole milk, garnished with shaved mint chocolate

French Toast Latte 4.00
House espresso, butter, brown sugar, cinnamon, vanilla & whole milk, garnished with ground cinnamon-sugar cereal

Hyper Limonata 3.85
House espresso, house crafted lemonade, served over ice
(Try it with lavender, mango, peach, prickly pear, raspberry or strawberry for 0.50)

Sparkling Espresso 3.65
House espresso, fresh mint & soda, served over ice

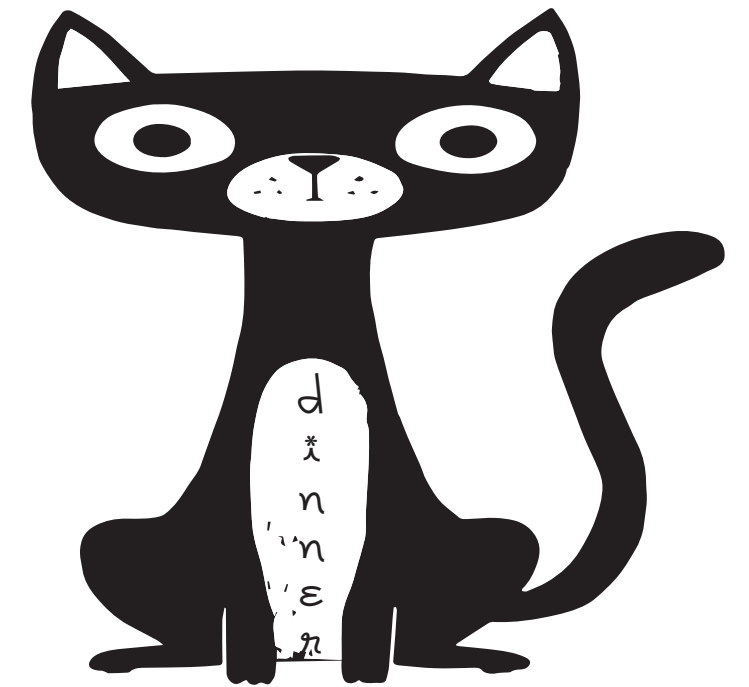
Cozy and Mellow 4.50
A fall inspired latte taking you out of the bonfire! House espresso with toasted marshmallow & chocolate sauces, paired with vanilla infused whole milk, garnished with toasted marshmallows

Pumpkin Cheesecake Latte 4.50
A wonderful and creamy treat filled with classic dessert flavors. House espresso with cheesecake & pumpkin pie sauces, cream cheese, cinnamon, vanilla & whole milk

Dave's Way 4.50
Cookie dough, chocolate, house espresso, & peanut butter powder... Need I say more?

Mirabella's Table is not a certified gluten free establishment, but we do our utmost with sourcing gluten free products for our menu.

mirabella's table



desserts - made in house daily!

Chocolate Peanut Butter Pie Individual 6
Decadent peanut butter mousse pie with buttery graham cracker crust. Whole pies available with 24 hour notice

Limoncello Meringue Pie Individual 6
House made lemon meringue with a graham cracker crust. Whole pies available with 24 hour notice

Chocolate Mousse Cake Individual 6
Three layers of moist chocolate cake with silky mousse. Whole cakes available with 48 hour notice

Chocolate Profiteroles 6 Family Style 25
Choux pastries filled with a chocolate mousse, topped with ganache & crushed pistachios

Cookies & Milk 5
Our house baked chocolate chip cookie, served hot. Paired with a cold glass of organic milk

Spumoni 7
Chocolate, cherry & pistachio

Cupcake of the Day 2.75 ea

Cinnamon Rolls 3 ea

Cookies 1 ea.

Market Dessert of the Day AQ

*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 Appétit!

small plates

Whole Roasted Cauliflower 12

Parmesan, basil pesto crust & fresh basil with agave-lime ranch

Caprese 9

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

Crispy Stuffed Meatballs 12

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

Caesar's Brussel Sprouts 7

Lightly fried & tossed in our signature caesar dressing

Crispy Artichokes 7

Marinated in EVOO, lightly fried & topped with lemon aioli

seasonal soup

Soup of the Day

Bowl 5 | Cup 3

Tomato Basil Soup

Bowl 5 | Cup 3

seasonal greens

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

Emily's Asian Salad 11

Crisp romaine, red cabbage, napa cabbage, red bell peppers, ramen noodles, peanuts, cilantro, fresh mint, cucumber, mango, match stick carrots, scallions, edamame. with *mirabella's* peanut dressing

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, brussel sprouts, crispy pancetta & Grana Padano with a lemon - basil vinaigrette

Ponte Vedra 11

Spinach, organic field greens, bella rosemary potatoes, tomatoes, avocado, fried goat cheese medallion, Grana Padano with a warm bacon vinaigrette

Heirloom Tomato Salad 11

Cracked black pepper, Grana Padano, fresh prosciutto wrapped melon, EVOO & balsamic reduction

Freewater Fig & Apple Salad 11

Seasonal apples, figs, spinach, field greens, candied walnuts, feta cheese & apple cider vinaigrette

pizza alla sandwich

All sandwiches baked in our caputo pizza dough that has been fermented slowly at a cold temperature for 12 hours, allowing the flavor and texture to develop. Seved with fresh greens.

Meatball 12.50

House meatballs made with wagyu beef & pork, pomodoro, fresh basil, arugula & melted mozzarella

Chicken Parmesan 12

Seasoned bread crumbs, sautéed chicken breast, pomodoro & melted mozzarella

Mushroom Provolone 12

Portobellos, marsala wine reduction, melted provolone, Buffalo mozzarella, fresh parsley, truffle oil, crisp lettuce & tomatoes

pizza

(Gluten free crust available for pizza \$1 extra)

Italian Farmer's Daughter 14

EVOO, prosciutto, sausage, arugula, fresh parsley, tarragon, Grana Padano, mozzarella, pear jam, fresh canteloupe & lavender honey

The Calzone 13

Our house pizza dough folded and stuffed with san Marzano, pepperoni, house meatballs, mozzarella, red onions & roasted red peppers

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, sweet Italian sausage, fresh herbs & red onions

Margherita 11

San Marzano, sliced tomatoes, fresh basil & Buffalo mozzarella

sandwiches

Served with fries & fresh greens

*French Dip 15

Thinly sliced tenderloin, melted provolone, mushrooms, French bread & au jus

Bella's Pastrami Rueben on Rye 12

With Asian slaw & baby swiss

*Burger Burger 12 - (for fifteen cents try it as a pizza sandwich)

Two patties of fresh ground wagyu beef, cheddar cheese, onion straws, fried egg, bacon, crisp lettuce, tomatoes & harissa mayo on toasted brioche bun

Chicken Pesto & Avocado 11

Grilled chicken breast with herb pesto, sliced Buffalo mozzarella, tomatoes, roasted red peppers & romaine on toasted farm bread

pasta

*Thai Salmon Individual 19 / Family 68

Pan crisped, served with stir fried veggies & angel hair pasta

Lake County Fettucine Individual 17 / Family 53

Ginger cream, pistachios, asparagus, shallots, fresh parsley, blush wine & shrimp

Chicken Parmesan Individual 16 / Family 52

Pomodoro, mozzarella & angel hair

Mama Mia with Fried Chicken Individual 16 / Family 52

Sliced avocado, melted feta, mozzarella, three pepper cream sauce, seasonal veggie & parmesan mashed potatoes

*Grand Hotel Pasta Individual 17 / Family 53

4 oz center cut filet with pappardelle pasta, marsala cream sauce & sautéed mushrooms, served with grilled asparagus

Missionary Pasta Individual 16 / Family 51

Toasted orecchiette, crispy meatballs, rosé sauce, spinach, mushrooms, parmesan, fenugreek, garam masala & aleppo pepper

Pappardelle Bolognese Individual 14 / Family 49

House bolognese, pomodoro, orange zest, ricotta cheese, wide ribbon pasta touch of cream & fresh basil

Mirabella's Pasta Individual 14 / Family 49

House bolognese, topped with four-cheese ravioli, melted Buffalo mozzarella & parmesan cream sauce

The Silky Carbonara Individual 12 / Family 36

Rigatoni, parmesan cream, egg yolk, pancetta, ground pink peppercorn & kosher salt

Rigatoni Pomodoro Individual 13 / Family 39

(Add grilled chicken for \$4, *beef tenderloin for \$5, or shrimp for \$5)
Large rigatoni pasta, pesto-cream, pomodoro, Buffalo mozzarella, pecorino & basil

Ravioli Funghi Individual 13 / Family 39

(Add grilled chicken for \$4, *beef tenderloin for \$5, or shrimp for \$5)
Mushroom stuffed raviolis, marsala cream, Grana Padano & truffle oil

*Gnocchi Mattina Individual 12 / Family 36

Italian sausage, parmesan - pesto cream, Grana Padano & a sunny-side-up egg

Tavola Lasagna Individual 12 / Family 36 (Try it with Bolognese for 13/42)

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

Woodinville Pasta Individual 15 / Family 52

Mushroom medley, toasted orecchiette, parmesan cream, touch of port wine, gorgonzola, grilled chicken & fresh parsley

Skinny Penny's Zucchini Pasta Individual 12 / Family 36

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

Spaghetti & Meatballs or with Bolognese Individual 12 / Family 36

With house made meatballs, pomodoro, Grana Padano & fresh parsley