

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

specialty beverages

Agua de Piedra 4.75

(bubbles or natural spring 20oz.)

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



great coffee roasters

we serve Caffe Vita &
locally-roasted coffee

french press 5

drip coffee sm 3 / lg 4

macchiato 3.75

espresso | americano 3

cappuccino 4

caffe latte 4.50

organic matcha tea 6

latte 4

caramel | vanilla latte 5

caffe mocha 5

warm & cozy 5

outdoors man 5

organic cold brew 5

housemade hot chocolate 5

rishi chal tea latte 5

dessert

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

TABLE MESA FAMILY

TABLE MESA BISTRO

108 EAST CENTAL BENTONVILLE SQUARE

www.tablemesabistro.com

TAVOLA TRATTORIA

108 SE A BENTONVILLE SQUARE

www.tavolatrattoria.com

TABLE at the station

409 SE 6TH ST. across from the momentary

www.tableatthestation.com

mirabella's table

restaurant | alimentary | wine bar



**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!*

mirabella's table

restaurant | alimentary | wine bar

A Local Northwest Arkansas Concept

specialty pasta & entrees

- Gerda’s Chicken Pot Pie 12

House made with poached chicken, crisp pastry & rich goodness
- 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
- Ravioli Pomodoro ~ 13 ~

Goat cheese ravioli with pomodoro sauce
- Ravioli Bolognese ~ 15 ~

Goat cheese ravioli topped with rich meat sauce
- Tavola Lasagna ~13~

Lasagna Bolognese ~15~
Tavola style lasagna with fried eggplant, pomodoro, goat cheese & parmesan, topped with pomodoro & melted mozzarella
- Skinny Penny’s Zucchini Pasta 12

(Add grilled chicken for \$4, *beef tenderloin for \$5, or shrimp for \$5)
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
- Short Rib Fusilli 20

Parmesan cream, fresh horseradish, wilted arugula, herbed breadcrumb
- Mama Mia Fried Chicken 15.50

Lightly fried chicken breast, mashed potatoes, house three pepper gravy & seasonal veggies
- Scaloppini di Pollo 15.50

Lightly breaded & sautéed chicken breast, lemon butter, mushrooms, capers & angel hair
- *Grand Hotel Pasta 18

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

pasta bar		
REGULAR	15.95 VEGETARIAN	13.95
Please select from the following:		
PASTA		
Choose One:		
Angel Hair		
Fettuccine		
Penne		
Spiral Zucchini		
Gluten Free		
PROTEIN		
Choose One:		
Salmon		
Shrimp		
Cage-free chicken		
Pancetta		
CHEESE		
Choose One:		
Gorgonzola		
Mozzarella		
Grana Padano		
Parmesan		
OTHER INGREDIENTS		
Choose Three		
Asparagus		
Portobello Mushrooms		
Spinach		
Basil		
Red Peppers		
Olives		
Cherry tomatoes		
Artichokes		
SAUCE		
Pomodoro		
Basil pesto		
Parmesan cream		
EVOO & chopped garlic		

- 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

Arugula & Avocado 10

Lemon, extra virgin olive oil, Grana Padano

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
- burgers & sandwiches

(Gluten free bread available for \$1 extra)

“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 grilled marble rye