

mirabella's table

pasta

Missionary Pasta Individual 16 / Family 51
Orecchiette, crispy meatballs, rosé sauce, spinach, mushrooms, parmesan, fenugreek, garam masala & aleppo pepper

Woodinville Pasta Individual 15 / Family 52
Mushroom medley, orecchiette, parmesan cream, touch of port wine, gorgonzola, grilled chicken & fresh parsley

*Grand Hotel Pasta Individual 17 / Family 53
4 oz center cut filet with pappardelle pasta, marsala cream sauce & sautéed mushrooms, served with grilled asparagus

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

Cacio e Pepe Individual 12 / Family 36
Spaghetti, 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

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

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

specialty beverages

MAINE ROOT ORGANIC 3.50
Mexican Cola, Root Beer Blueberry Soda, Ginger Soda

Organic Cold Brew Iced Tea 3.50
Agave Sweetened or Unsweetened
Organic Hot Teas 3.50

House Made Lemonade 3.50
Try it with mango, peach, prickly pear, raspberry, strawberry or lavender .50 extra

Freshly Squeezed Juice 5
OJ & Grapefruit

COKE PRODUCTS...3
Diet Coke, Sprite & Dr. Pepper

traditional coffee -

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

Wiggly'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, vanilla syrup & whole milk

Just "Chai" It 3.50

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 to 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

mirabella's table

Restaurant * Alimentari * Wine bar

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desserts - made in house daily!

Chocolate Peanut Butter Pie Individual 6 Whole 25
Decadent peanut butter mousse pie with buttery graham cracker crust. Whole pies available with 24 hour notice

Limoncello Meringue Pie Individual 6 Whole 30
House made lemon meringue with a graham cracker crust. Whole pies available with 24 hour notice

Chocolate Mousse Cake Individual 6 Whole 34
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

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

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*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 is not a certified gluten free establishment, but we do our utmost with sourcing gluten free products for our menu.

small plates

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

Figlet Crostini ~ 7 ~

Fig compote, goat cheese & prociutto

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 R&D

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)

Chef Emily's Wild Cobb Salad-13-

Fried chicken, thick cut bacon, roasted BBQ pork, heirloom tomato, ~~mirabella's~~ egg, avocado & gorgonzola with agave - lime ranch dressing

Bella's Pizza Salad -13-

Choice of grilled chicken or house meatballs, heirloom tomatoes, fresh herbs, red onions, sautéed mushrooms, avocado, parmesan, creme fraiche & roasted tomato vinaigrette with Vermont cheddar flat bread

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

Freewater Fig & Apple Salad -11-

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

burgers ~sandwiches

(served with fries & fresh greens)

Rock Hall Maryland Crab Cake Sliders ~ 15 ~

Two mini grilled crab cake sliders, arugula, truffle honey mustard aioli on brioche

*All-American Burger ~ 11 ~

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

Chicken Pesto & Avocado ~ 12 ~

Grilled chicken breast, with herbs, pesto, melted swiss, avocados, tomatoes & romaineon toasted Italian farm bread

B.L.A.T ~ 10 ~

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

*Patty Melt ~ 11 ~

Grilled marble rye, swiss cheese, caramelized onions & 1000 island dressing

*Houston's Burger Circa 1977 ~ 11 ~

Wagyu beef, pan-seared smoked ham, house BBQ sauce, pickled jalapeños & Vermont white cheddar on brioche

Portobello Mushroom Melt ~ 11-

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

Dupont Circle Circa 1964 Pork BBQ Sandwich -11 ~

Slow roasted pulled pork, house BBQ sauce, slaw & pickles on brioche

Henry Huggin's Chicken Sandwich -12 ~

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

"Nuff Said" - Philly Cheese Steak Sandwich -15 ~

Grilled ribeye, sautéed peppers & onions & Vermont white cheddar & mozzarella sauce on amoroso roll

Bella's Rueben ~ 12 ~

Grilled marble rye, pastrami, swiss cheese, slaw & 1000 island dressing

pizza

(Gluten free crust available for \$1 extra)

The Rustica -13-

Mozzarella, goat cheese, roasted Japanese eggplant, bell peppers, garlic, fresh herbs, crushed red pepper flakes & cherry tomatoes

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

main

Rock Hall Maryland Crab Cake Platter ~ 27 ~

Maryland blue crab, seasonal greens, mashed potatoes & truffle honey mustard cream

*Bistro Steak Frites ~ 20 ~

10oz ribeye, fries, Montreal sauce & fresh greens

Salmon A La Fernanda ~ 19 ~

Pan crisped, seasonal veggies & mashed potatoes with a honey-lime glaze

Chicken Fried Steak ~ 15 ~

Wagyu beef, mashed potatoes, house three pepper gravy & seasonal veggies

Chicken Pot Pie ~ 12 ~

Chunks of chicken breast, classic sauce & seasonal veggies

Mama Mia Fried Chicken ~ 15 ~

Lightly fried chicken breast, mashed potatoes, house three pepper gravy & seasonal veggies

Fish N Chips ~ 15 ~

Beer battered fresh cod, coleslaw, minted peas & jalapeño tartar sauce

Chicken Parmesan ~ INDIVIDUAL 15/ FAMILY 52 ~

Pomodoro, mozzarella & angel hair