

standard menu

The Beginning

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 - 950 -

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

Crispy Artichokes - 750 -

Marinated in EVOO, lightly fried & topped with lemon aioli

Crispy Stuffed Meatballs- 1250 -

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

Al's Iberia Perish Fried Chicken Bites - 11 -

Spicy boneless crispy chicken served with tasty gravy & slaw

Caesar's Brussel Sprouts -750 -

Lightly fried & tossed in our signature caesar dressing

From the Fields

(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, 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, smoked bacon & Grana Padano with a warm bacon vinaigrette

Stand Alone Salad - 11 -

Fresh seasonal greens, spinach, herbs, sweet red onions, crumbled fresh boiled egg, heirloom carrot, cheddar cheese, bacon, drizzle of house honey mustard & warm bacon dressing

From the Pot

Mirabella's Tomato Basil - 5 -

Rid Soup - 5 -

From the Brick Oven - Pizza

(Gluten free crust available for \$1 extra)

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

Johnny Winter - 12 -

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

Margherita -11-

San Marzano, sliced tomatoes, fresh basil & Buffalo mozzarella

Go-To Items

Bella's Burgh -1150 -

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

Bella's Fried Egg Sand - 10 -

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

Chicken Pesto & Avocado Sandwich - 12 -

Grilled chicken breast, herbs, pesto, melted swiss, avocado, tomato, roasted red pepper & lettuce on toasted farm bread

Nuff Said Philly Cheese Steak Sandwich -15 -

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

Al's Iberia Perish Fried Chicken Basket -15 -

Served with hushpuppy, fries, & house biscuit

The Principles

Bistro Steak Frites - 25 -

Sliced prime ribeye, fries, Montreal sauce & fresh greens

Salmon A La Fernanda - 21 -

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

Mama Mia Fried Chicken - 1550 -

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

Chicken Parmesan - 1550 -

Pomodoro, mozzarella & angel hair

*Grand Hotel Pasta - 18 -

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

Pappardelle Bolognese - 1450 -

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

Mirabella's Pasta - 1450 -

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, pecorino & basil

Ravioli Funghi Individual - 14 -

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

Mushroom stuffed ravioli, marsala cream, Grana Padano & truffle oil

Tavola Lasagna - 1250 -

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, Grana Padano, shallots, fresh basil, fried capers & roasted garlic

Spaghetti & Meatballs or with Bolognese - 1250 -

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

mirabella's table

restaurant | alimentary | wine bar

family casual | 14.95 per person

(designed for 4 to 6 guests)

APPETIZERS

Burrata

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

Crispy Artichokes

Marinated in EVOO, lightly fried & topped with lemon aioli

SALADS (choose one)

HOUSE

Fresh greens, parmesan, lemon basil vinaigrette

Stand Alone Salad

Fresh seasonal greens, spinach, herbs, sweet red onions, crumbled fresh boiled egg, heirloom carrot, cheddar cheese, bacon, drizzle of house honey mustard & warm bacon dressing

ENTREES

Chicken Parmesan

Pomodoro, mozzarella & angel hair

Tavola Lasagna (with bolognese add 2 per person)

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

PIZZA (choose one)

Pepperoni with Mushroom

San Marzano, pepperoni, mushrooms, mozzarella & parmesan

Fig & Whistle

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

DESSERT

Chocolate Profiteroles

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

family comfort | 16.95 per person
(designed for 4 to 6 guests)

APPETIZERS

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

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

Caesar's Brussel Sprouts
Lightly fried & tossed in our signature caesar dressing

SALADS (choose one)

***Mirabella's**
Spinach, organic field greens, crispy soft boiled egg, butternut squash, beets, brussel sprouts, crispy pancetta & Grana Padano with a lemon - basil vinaigrette

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

ENTREES (choose two)

Al's Iberia Perish Fried Chicken Basket
Served with hushpuppy, fries, & house biscuit

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

Rigatoni Pomodoro
(Add grilled chicken for \$1 per person, | shrimp add 2 per person)
Large rigatoni pasta, pesto-cream, pomodoro, Buffalo mozzarella, pecorino & basil

PIZZA (choose one)

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

Margherita
San Marzano, sliced tomatoes, fresh basil & Buffalo mozzarella

DESSERT

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

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

family business | 19.95 per person
(designed for 4 to 6 guests)

APPETIZERS (choose three)

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

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

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

Caesar's Brussel Sprouts
Lightly fried & tossed in our signature caesar dressing

Crispy Artichokes
Marinated in EVOO, lightly fried & topped with lemon aioli

SALADS (choose two)

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

***Mirabella's**
Spinach, organic field greens, crispy soft boiled egg, butternut squash, beets, brussel sprouts, crispy pancetta & parmesan - romano with a lemon - basil vinaigrette

Ponte Vedra
Spinach, organic field greens, bella rosemary potatoes, tomatoes, avocado, fried goat cheese medallion, smoked bacon & parmesan - romano with a warm bacon vinaigrette

PIZZA | (choose one)

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

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

Margherita
San Marzano, sliced tomatoes, fresh basil & Buffalo mozzarella

Pepperoni with Mushroom
San Marzano, pepperoni, mushrooms, mozzarella & parmesan

family business continued | 19.95 per person

ENTREES (choose two)

***Bistro Steak Frites**
Sliced prime ribeye, fries with Montreal sauce

Salmon A La Fernanda
Pan crisped, seasonal veggies & mashed potatoes with a honey-lime glaze

Al's Iberia Perish Fried Chicken Basket
Served with hushpuppy, fries, & house biscuit

***Grand Hotel Pasta**
Center cut filet with pappardelle pasta, marsala cream sauce & sautéed mushrooms, served with grilled asparagus

DESSERT (choose two)

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

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

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

mirabella's desserts

Chocolate Mousse Cake 6.50 Whole 35
Three layers of moist chocolate cake with silky mousse.
Whole cakes available with 48 hour notice

Limocello Meringue Pie 6.50 Whole 30
House made lemon meringue with a graham cracker crust.
Whole pies available with 24 hour notice

Chocolate Peanut Butter Pie 6.25 Whole 25
Decadent peanut butter mousse with a buttery graham cracker crust.
Whole pies available with 24 hour notice

Chocolate Profiteroles 6.25
Choux pastries filled with a chocolate mousse, topped with ganache & crushed pistachios

Spumoni 6.50
Chocolate, Cherry & Pistachio

**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!*