

mirabella's PIZZERIA Ristorante

mirabella's
SALAD BAR
for one base price \$12

GREENS

Spinach
Table top greens
Arugula

Toppings choose six:

Bell peppers
Onions
Mushrooms
Basil
Cucumbers
Tomatoes
Sunflower seeds
Candied walnuts
Grapes
Banana peppers
Croutons
Mozzarella
White cheddar
Feta cheese

Dressings:

Apple cider vinegar
Warm Bacon Dressing
Lemon Basil
Balsamic Ranch
Olive Oil + Lemon

Proteins:

Salmon add \$8
Chicken add \$5
Shrimp add \$7

mirabella's
PASTA BAR:
for one base price \$13

PASTA

Penne
Fettucine
Angel hair
Rigatoni
Penne GF

SAUCE

Basil Pesto
Parmesan Cream
Pomodoro
Olive Oil & Roasted garlic

Toppings choose four:

Mushrooms
Bell Peppers
Onions
Roasted Garlic
Spinach
Asparagus
Artichokes
Carrots
Tomatoes
Basil
Mozzarella
Parmesan

Proteins:

Salmon add \$8
Chicken add \$5
Shrimp add \$7

ANTIPASTI

lunch + dinner

MUSSELS 14

Fresh mussels, Chopped Garlic, White Wine, Pernod, Fresh Parsley, Rosa Sauce & Red Pepper Flakes

FRIED GREEN TOMATO BURRATA 12.50

Fried Green Tomatoes, Creamy Burrata & Fresh Herbs + EVOO

FIG & BRIE CROSTINI 10

Fig Compote, Brie Cheese & Prosciutto

ITALIAN SUMMER 12.75

Creamy Burrata, prosciutto, sweet cantaloupe, fresh basil, EVOO, sea salt & fresh ground pepper.

CAESAR'S BRUSSEL SPROUTS 8.50

Lightly fried & tossed in our signature Caesar dressing.

CAULIFLOWER BITES 8

Lightly fried, comes with house made Basil Pesto and Pomodoro Sauces

CRISPY ARTICHOKE 8.50

Marinated in EVOO, lightly fried & topped with Lemon Aioli

MEATBALLS POMODORO 12.75

Crispy meatballs, Pomodoro Sauce & Parmigiano Reggiano

FRIED GREEN TOMATO BURRATA 12.50

Fried green tomatoes, creamy burrata & fresh herbs + EVOO

INSALATA

Proteins: Add pan roasted salmon +10, shrimp, or ahi tuna +8 chicken +6

CAPRESE SALAD 11.50

Farm Tomatoes with a pinch of Sea Salt, Buffalo Mozzarella, Fresh Basil & Balsamic Syrup

MIRABELLA'S 9.75

Spinach, Organic Field & Micro Greens, Crispy Soft-Boiled egg, Butternut Squash, Beets, Brussel Sprouts, Crispy Pancetta &

Shaved Parmigiano with Lemon Basil Vinaigrette

ITALIAN CHOPPED SALAD 13

Chickpeas, Fresh Greens, Iceberg Lettuce, Asiago Cheese, Marinated Artichoke Hearts, Sundried Tomatoes & Salami + zesty Red Wine Mustard Dressing,

PONTE VEDRA 11

Spinach, Organic Field & Micro Greens, Bella Rosemary Potatoes, Tomatoes, Avocado, Fried Goat Cheese Medallion & Parmigiano - Reggiano with a Warm Bacon Vinaigrette

FREEWATER FIG & APPLE 11

Seasonal Apples, Figs, Spinach, Organic Field & Micro Greens, Candied Walnuts, Feta Cheese & Apple Cider Vinaigrette Candied Walnuts, Feta Cheese & Apple Cider Vinaigrette

SOUP DU JOUR

Bella's Tomato Basil 8

Chicken Tortellini 8

PASTAS + PRINCIPALS

WARM PENNE WITH FRESH BURRATA 18

Penne with fresh burrata, basil pesto - parm cream reduction, sun dried tomatoes, arugula, pine nuts and balsamic reduction

FETTUCCHINE ALFREDO (with shrimp 20 | Salmon 24 | Sautéed Chicken 17)

Fettuccine pasta, pecorino/parmesan cream reduction

RISOTTO (with shrimp & crab 21 | mushroom & filet 24 |

Vegetarian 14)

LOCAL FAV RISOTTO 17

Asparagus risotto with brie and prosciutto

GNOCCHI + SEARED SHRIMP 19.25

Served in a ginger pink sauce with seared jumbo shrimp

MIRABELLA'S PASTA 14.50

House bolognese, four cheese ravioli, melted buffalo mozzarella & pecorino cream reduction

BRIE + PEAR 14.25

Brie and Pear with butternut ravioli, cream sauce and crispy prosciutto

BUTTERNUT SQUASH RAVIOLI 13.75

Sautéed in a brown butter sage cream reduction, Amaretto,

seasonal bread crumbs, parmesan, pancetta & peach preserves

LASAGNA 12.50

LASAGNA BOLOGNESE 14

A house specialty with eggplant, goat cheese, pomodoro, mozzarella & fresh basil

ELENA'S 12.50

Gluten free penne, EVOO, capers, olives, roasted garlic, spinach, basil, arugula, sundried tomatoes & sweet red onions

SPAGHETTI & MEATBALL 12.75

Spaghetti, house crafted meatball, pomodoro, Parmigiano Reggiano

PIZZA

mirabella's
PIZZERIA
Ristorante

PIZZA 14"

CLASSIC PEPPERONI 13

Pomodoro, pepperoni & mozzarella

HYGIEIA 13.25

farm spinach, arugula, fetta, ricotta, tomatoes, olives, capers, oregano, Parmigiano Reggiano & pomodoro

HAWAIIAN 14.75

with pineapple, shaved ham, jalapeño, pomodoro - barbecue sauce, jack & white cheddar cheeses

CHUCK'S ON P STREET 14.75

Pepperoni, Italian sausage, mushrooms, red onions, pomodoro, pecorino & fresh herbs

SAL'S CALZONE 13

Calzone stuffed with buffalo mozzarella, sweet salami, pepperoni, prosciutto, pomodoro and ricotta

PIZZA BY THE SLICE

Your choice of:

Pepperoni, Hygieia, Hawaiian or Chucks on P street 7

BURGER' S + SANDWICH

With choice of fries, baby salad or cup of tomato basil

SALMON BLT 15

Pan seared salmon, thick bacon, mayo, lettuce, tomato on toasted ciabatta

CRISPY CHICKEN SANDWICH 12.75

Fried chicken, thick bacon, mayo, slaw & tomato on toasted ciabatta

CHICAGO-LAND BURGER 13

Melted provolone, Italian seasoning, pan roasted pancetta, roasted banana peppers + Marconi giardiniera on toasted brioche bun

SONIA'S BURGER 12.75

Basil pesto, melted mozzarella, roasted tomato, thin sliced cucumbers, roasted tomatoes & fresh basil on toasted ciabatta

LAMB BURGER 15

Local Hannah Farms lamb, tatziki sauce & rosemary fries on toasted brioche bun

PASTAS + PRINCIPALS

FLORENTINE STEAK* 32.50

12 oz NY Strip, Rosemary, Sea Salt, Olio Verde, rosemary potatoes & autumn vegetables. To share or just wanting a big steak!

FILET A LA BEBE* 27.75

Tender 7 oz bistro filet, with brandy cream reduction & peppercorns. Served with prosciutto wrapped asparagus & pasta.

SEARED SCALLOPS 22.75

Seared Scallops with Asparagus Risotto

LINGUINE FRUITI DI MARE 26

Fresh Linguini, mussels, domestic crab, large shrimp, cherry tomatoes, citrus, mushrooms, white wine & vodka - rosa sauce

SALMON PICATTA 25

Salmon Picatta with lemon risotto

GRAND HOTEL PASTA* 21.50

filet with fettuccine, pasta, marsala cream sauce, red bells & sautéed mushrooms.

MAMA MIA CHICKEN 15

Lightly fried to a golden brown served over parmesan cream mashed potatoes, three pepper gravy, fetta cheese, mozzarella & sliced avocado

SEARED KING SALMON* 25

Crisp iron skillet salmon with parmesan mashed potatoes & seasonal vegetables.

SALTIMBOCCA PASTA 17

Juicy chicken, prosciutto, marsala cream reduction, mushroom ravioli & sautéed mushrooms

RICOTTA STUFFED EGGPLANT 14.50

Eggplant stuffed with fresh ricotta, herbs & house spice blend and served with angel hair pomodoro

BRIE MAC & CHEESE 15

Rigatoni, crispy prosciutto and topped with a French baguette breadcrumb

PHOENICIAN POLLO PAILLARD 15

Marinated chicken breast with house spice blend, avocado, tropical fruit & creamy-risotto