mirabella's
SALAD BAR
For one base price $7.2

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
Fettuccine
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
PASTAS + PRINCIPALS

WARM PENNE WITH FRESH BURRATA 18
Penne with fresh burrata, basil pesto - parmesan reduction, sun-dried tomatoes, arugula, pine nuts and basil reduction

FETTUCCINE ALFREDO with shrimp 20 (Sunday 25) - Sautéed Chicken 19
Buttercrust pasta, percorino/parmesan cream reduction

RISOTTO (with shrimp & crab 21 - mushroom & file 24) - Vegetarian 14

LOCAL FAV RISOTTO 17
Asparagus risotto with brine and prosciutto

LINGUINE FRUTTI DI MARE 25
Fresh Linguine, mussels, domonic crust, large shrimp, cherry tomatoes, clown, red onion, white wine & vodka - red sauce

PASTA PICCATA 25
Salmon Piccata with lemon risotto

GRAND HOTEL PASTA 21.50
filet with Foamington, pasta, marsala cream sauce, red bell & sautéed mushrooms

MAMA MIA CHICKEN 15
Lightly fried to a golden brown served over parmesan cream mashed potatoes, two pepper sauce, fresh cheese, mozzarella & sliced avocado

SEARED KING SALMON 15
Grilled salmon with roasted parmesan mashed potatoes & seasonal vegetables

SALTIMBOCCA PASTA 17
Juicy chicken, prosciutto, marsala cream reduction, mushroom ravioli & sautéed mushrooms

RIGATONI STUFFED EGGPLANT 14.50
Eggplant stuffed with fresh ricotta, herbs & house spice blend and served with angel hair polenta

BRIE & CHEESE 15
Ricotta, crispy prosciutto and topped with a French baguette bread/umb

PHOENICIAN POLLO PAILLARD 15
Marinated chicken breast with house spice blend, scald, tropical fruit & creamy risotto