



Pasta

Fettuccini Alfredo ~ a rich sauce of cream and Parmesan cheese	\$12	with grilled chicken ~	\$16	with grilled shrimp	\$18
Spaghetti and Meatballs ~ with our homemade marinara sauce					\$12
Bolognese ~ a blend of ground veal, sweet Italian sausage, sweet root vegetables, plum tomato, fresh garlic, and Italian herbs					\$15
with choice of pasta (angel hair, penne, fettuccine, spaghetti or linguini)					
Baked Manicotti ~ thin tubes of pasta stuffed with ricotta and topped with marinara and mozzarella					\$13
Lasagna Bolognese ~ layers of pasta with ricotta, mozzarella and our house-made Bolognese sauce					\$15
Eggplant Parmesan ~ layers of fried eggplant with ricotta, mozzarella and marinara				Vegetarian	\$14
Linguini Stefani ~ Pancetta, hot Italian sausage, garlic, herbs in a rich cream with a hint of lemon					\$15
Spaghetti ~ with steamed broccoli, fresh garlic, olive oil tossed with asiago cheese.				Vegetarian	
	\$10				
Pasta Alla Vodka ~ Pancetta, garlic,, basil and tomato Parmesan cream sauce over pasta		Chicken	\$ 16	Shrimp	\$18
Angel Hair and Grilled Chicken ~ with Cremini mushrooms and sundried tomatoes in a pesto cream					\$14
Ravioli ~ Chef's choice of housemade ravioli				Mkt price	

From the Grill

12 oz French Cut Bone-in Pork Chop ~Fried or Grilled. Served with Chef's choice of potatoes and seasonal vegetables	\$24
12 oz CAB Rib Eye ~ Served with Chef's choice of potatoes and seasonal vegetables	\$25
8 oz CAB Filet Mignon ~ Served with Chef's choice of potatoes and seasonal vegetables	\$26
8oz Angus Hamburger ~ choice of cheese, drug through the garden, served with fries or pasta salad	\$11
Pastrami Cheeseburger ~ 8 oz Burger with onions, shaved pastrami, provolone cheese, drug through the garden, choice of fries or pasta salad	\$12
The Yardbird ~ Grilled or Fried Marinated Chicken Breast, drug through the garden, served with fries or pasta salad	\$ 10

"A La Tabella" ~ \$4.00

Topped with a rich cream of Cremini mushrooms, shallots, hot sausage and gorgonzola

House Specialties

Served with angel hair pasta

Saltimbocca ~ prosciutto, sage, provolone over sautéed spinach	Chicken ~	\$16	Veal ~	\$18
Parmesan ~ breaded and fried, topped with marinara and mozzarella and baked	Chicken ~	\$16	Veal ~	\$18
Marsala ~ sliced shallots, mushrooms, Marsala wine and demi glace	Chicken ~	\$16	Veal	
~				\$18
Picatta ~ white wine, lemon juice, garlic, herbs, capers and butter	Chicken ~	\$16	Veal ~	\$18
			Shrimp ~	\$18
Slow Roasted Chicken ~ half chicken, wine, lemon, rosemary, garlic over broccoli and linguini				
				\$16
Pork Osso Buco ~ with vegetable ragout over mushroom risotto				\$22

From the Sea

Fresh Catch of the Day ~ Fresh local fish with Chef's choice of seasonal vegetables and pasta , rice, or risotto.	Mkt price
Shrimp and Grilled Polenta ~ shrimp, bell peppers, onions, pancetta, hot Italian sausage in a cream sauce	\$16
Seafood Del Mar ~ mussels, shrimp, scallops and clams simmered in an Alfredo cream over linguini	\$19
Seafood Fra Diavolo ~ mussels, shrimp, scallops and clams simmered in a spicy marinara over linguini	
	\$19
Crab Cakes La Tabella ~ served with a red pepper aioli, vegetable risotto and vegetables	\$21
Tuna and White Beans ~ grilled, served over sautéed radicchio and spinach with white bean salad	\$18
Bronzed Salmon ~ char-grilled and finished with our special bronze glaze served over vegetable risotto	\$18
Linguini & Clam ~ baby clams in broth with garlic, olive oil, fresh Italian herbs and butter	\$16
Seafood Pasta Pomodoro ~ Shrimp, Scallops, garlic, pancetta, spinach, mushrooms, onions, tossed in a Pomodora sauce	\$19
Fresca Pan Seared Shrimp & Scallops ~ tossed with angel hair and a light pesto herb sauce with tomatoes	\$18