



## Pasta

<b>Fettuccine Alfredo</b> ~ a rich sauce of cream and Parmesan cheese 13~ with grilled chicken 16 ~ with grilled shrimp	19
<b>Spaghetti and Meatballs</b> ~ with our homemade marinara sauce	12
<b>Bolognese</b> ~ a blend of ground veal, sweet Italian sausage, sweet root vegetables, plum tomato, fresh garlic, and Italian herbs with choice of pasta (angel hair, penne, fettuccine, spaghetti or linguini)	16
<b>Baked Manicotti</b> ~ thin tubes of pasta stuffed with ricotta and topped with marinara and mozzarella	14
<b>Lasagna Bolognese</b> ~ layers of pasta with ricotta, mozzarella and our house-made Bolognese sauce	16
<b>Eggplant Parmesan</b> ~ layers of fried eggplant with ricotta, mozzarella and marinara <b>Vegetarian</b>	15
<b>Linguini Stefani</b> ~ Pancetta, hot Italian sausage, garlic, mushrooms, herbs in a rich cream with a hint of lemon	16
<b>Pasta Alla Vodka</b> ~ Pancetta, garlic, basil and tomato Parmesan cream sauce over pasta      Chicken 16    Shrimp 19	
<b>Angel Hair and Grilled Chicken</b> ~ with Cremini mushrooms and sundried tomatoes in a pesto cream	16
<b>Ravioli</b> ~ Chef's choice of housemade ravioli	Mkt price

## From the Grill

<b>12 oz French Cut Bone-in Pork Chop</b> ~Fried or Grilled. Served with fried wedge potatoes and seasonal vegetables	25
<b>12 oz CAB Rib Eye</b> ~ Served with fried wedge potatoes and seasonal vegetables	27
<b>8 oz CAB Filet Mignon</b> ~ Served with fried wedge potatoes and seasonal vegetables	30
<b>8oz CAB Hamburger</b> ~ choice of cheese, drug through the garden, served with fries or pasta salad	11
<b>Pastrami CAB Cheeseburger</b> ~ 8 oz Burger with onions, shaved pastrami, provolone cheese, drug through the garden, choice of fries or pasta salad	12
<b>The Yardbird Sandwich</b> ~ Grilled or Fried Marinated Chicken Breast, drug through the garden, served with fries or pasta salad	10

### "A La Tabella" ~ 5

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

## House Specialties

Served with angel hair pasta

<b>Saltimbocca</b> ~ prosciutto, sage, provolone over sautéed spinach	Chicken ~ 16	Veal ~ 19
<b>Parmesan</b> ~ breaded and fried, topped with marinara and mozzarella and baked	Chicken ~ 16	Veal ~ 19
<b>Marsala</b> ~ sliced shallots, mushrooms, Marsala wine and demi glace	Chicken ~ 16	Veal ~ 19
<b>Picatta</b> ~ white wine, lemon juice, garlic, herbs, capers and butter	Chicken ~ 16	Veal ~ 19    Shrimp ~ 19
<b>Slow Roasted Chicken</b> ~ half chicken, wine, lemon, rosemary, garlic over broccoli and linguini		18

## From the Sea

<b>Fresh Catch of the Day</b> ~ Fresh local fish with Chef's choice of seasonal vegetables and pasta , rice, or risotto.	Mkt price
<b>Seafood Del Mar</b> ~ mussels, shrimp, scallops and clams simmered in an Alfredo cream over linguini	22
<b>Seafood Fra Diavolo</b> ~ mussels, shrimp, scallops and clams simmered in a spicy marinara over linguini	22
<b>Crab Cakes La Tabella</b> ~ served with a red pepper aioli, vegetable risotto and vegetables	21
<b>Grilled Sesame Crusted Tuna</b> ~chef's choice of risotto, Chef's choice of seasonal vegetables, with Salmoriglio sauce	22
<b>Bronzed Salmon</b> ~ char-grilled and finished with our special bronze glaze served over vegetable risotto	22
<b>Linguini &amp; Clam</b> ~ baby clams in broth with garlic, olive oil, fresh Italian herbs and butter	20
<b>Seafood Pomodoro Linguine</b> ~ Shrimp, Scallops, garlic, pancetta, spinach, mushrooms, onions, in a Pomodoro sauce	22
<b>Fresca Pan Seared Shrimp &amp; Scallops</b> ~ tossed with angel hair and a light pesto herb sauce with tomatoes	22

Split Charge : \$2 Salad / \$ 5 Entrée

Check with your server for vegetarian or gluten free options