

FROM OUR TABLE
TO YOURS...



...USING ONLY THE
FINEST
AND FRESHEST
LOCAL INGREDIENTS.

TOMATO & MOZZARELLA *Basil, red onion, balsamic reduction* 9

FRIED CALAMARI *With cherry peppers and marinara* 9

CHARLESTON CRAB DIP *Signature recipe with fresh Blue Crab* 9

MEATBALL SLIDERS *House-made meatballs, marinara & mozzarella* Two for 6/Four for 10

BADA BING SHRIMP LOCAL FAVORITE! *Crispy fried shrimp, sweet chili sauce, cucumber salad* 12

ANTIPASTO (BUILT FOR TWO!!) *Sliced Italian meats and cheeses with olives, peppers and artichokes* 16

SESAME SEARED TUNA** *Sesame seed crust with wasabi, ginger and soy* 14

BRUSCHETTA & CRAB *Diced tomatoes, basil, lump crab, fresh citrus zest* 10

MUSSELS *Choice of Garlic White Wine Butter or Marinara* 12

**SOUP OF THE
DAY**
MARKET PRICE

**TOMATO
BISQUE**
CUP 3 / BOWL 6

FRESH SALADS

LA TABELLA SALAD *Figs, almonds, onions, roasted peppers, fresh mozzarella, Balsamic Vinaigrette* 10

CHOPPED SALAD *Iceberg, tomatoes, onion, gorgonzola, bacon, cucumber, Oregano Vinaigrette* 10

BADA BING SALAD *Our Chopped Salad topped with Bada Bing Shrimp* 18

THE WEDGE *Iceberg, tomato, shaved onions, gorgonzola, bacon, Bleu Cheese dressing* 8

CAESAR SALAD *Crisp romaine, asiago cheese, house-made croutons, Caesar dressing* 8

GARDEN SALAD *Roma tomatoes, red onions, cucumbers, house-made croutons and shredded cheese* 7

DINNER SIDE SALADS

Half Garden 4 Half Caesar 5
Half Chopped 6

DRESSINGS

"House" Oregano Vinaigrette Balsamic Vinaigrette Ranch
Bleu Cheese Honey Mustard Thousand Island

GOURMET PIZZAS

SPECIALTIES 14

LA TABELLA

Garlic, marinara, prosciutto, Italian sausage, pepperoni, mushrooms and mozzarella

CON POLLO

Grilled chicken, spinach, wild mushrooms, alfredo cream and mozzarella

MY COUSIN VINNY

Shaved prosciutto, fresh mozz, marinara, lemon oil & arugula green garnish

MARGHERITA

Marinara, tomatoes, fresh basil, fresh-pulled mozzarella

ITALIAN SAUSAGE AND PEPPERS

Sweet and hot Italian sausage, tri-color peppers, onions, marinara and mozzarella

OR "BUILD IT" 10

TOMATO CHEESE OR ALFREDO CREAM

Then top it off with these Building Supplies...

TOPPINGS 1

Tri-Color Peppers
Roasted Red Peppers
Cremini Mushrooms
Extra Cheese
Diced Tomatoes

Artichoke Hearts
Red Onions
Kalamata Olives
Grilled Veggies
Cherry Peppers

TOPPINGS 3

Bacon
Sweet Sausage
Hot Sausage
Salami

Prosciutto
Pepperoni
Capicola
Meatballs

ON THE SIDE: (\$ EACH)

Sauteed Spinach
Broccoli
Mushrooms and Onions
Asparagus
Vegetable of the Day
Vegetable Risotto

Pasta Marinara
Meatballs
Hot Sausage
Sweet Sausage
Mashed Potato of the Day
House Fries
Pasta Salad

OVER THE TOP:

Chicken 5
Shrimp 8
Salmon** 12
Scallops 12
Tuna** 14
Crab Cake 9

A SPLIT CHARGE OF \$2 PER PLATE WILL BE APPLIED TO ALL SALADS .

A \$5 SPLIT CHARGE WILL BE ADDED, PER PLATE, TO ALL ENTREES.

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PASTA DISHES

- SPAGHETTI AND MEATBALLS** *Simple. Traditional. Perfection.* 12
- FETTUCCHINI ALFREDO** *Tossed in our rich parmesan cream sauce* 13 **CHICKEN** 16 **SHRIMP** 19
- BOLOGNESE** *Our traditional meat sauce with sweet root vegetables and fresh chopped Italian herbs* 16
- LASAGNA BOLOGNESE** *Layers of pasta with ricotta, mozzarella and our house-made Bolognese sauce* 17
- BAKED MANICOTTI** *Thin tubes of pasta stuffed with ricotta and topped with marinara and mozzarella* 14
- PENNE A LA VODKA** *Pancetta, garlic, basil, tomato, vodka and parmesan cream sauce* 12 **CHICKEN** 17 **SHRIMP** 19
- MARSALA** *Sliced shallots, wild mushrooms and savory Marsala wine demi-glace* **CHICKEN** 16 **VEAL** 19
- PICATTA** *White wine, butter, fresh herbs, garlic and capers* **CHICKEN** 16 **VEAL** 19 **SHRIMP** 19
- PARMESAN** *Topped with marinara and mozzarella and baked to perfection* **CHICKEN** 16 **VEAL** 19
- EGGPLANT PARMESAN** *Fried, thinly sliced eggplant baked between layers of ricotta cheese, marinara and mozzarella* 16

LA TABELLA SPECIALTIES

PERFECTED AND PROTECTED FOR NEARLY A DECADE

- GNOCCHI WITH PASTRAMI RAGU** *Onions, sweet peas, celery and roasted red peppers, with cool Dill Crème Fraiche* 18
- LINGUINI STEFANI** *Rich garlic lemon cream, spicy Italian sausage, pancetta and cremini mushrooms* 16
- PESTO A LA GENOVESE** *Alfredo and basil pesto, with mushrooms and sun dried tomatoes* **CHICKEN** 17 **SHRIMP** 19
- BRAISED SHORT RIBS** *Slow cooked short ribs, mashed potatoes and seasonal veggies with Espagnole Sauce* 20
- SLOW ROASTED CHICKEN** *Half chicken, slow cooked in white wine, herbs and citrus, served with broccoli and linguini* 18
- BEEF STROGANOFF** *Shaved Prime Rib, fresh pasta noodles, mushrooms and onions in red wine sour cream sauce* 19

FROM THE SEA

DELIVERED FRESH DAILY FROM
OUR GREAT FRIENDS AT
CROSBY'S SEAFOOD

- CATCH OF THE DAY** *Market price*
- SEAFOOD "FRA DIAVOLO" OR "DEL MAR"** 22
Mussels, shrimp and scallops in spicy marinara or alfredo cream
- SHRIMP AND GRITS** 16 **"ALMOST FAMOUS" RECIPE**
With peppers, onions, hot Italian sausage and Marsala Cream
- CRAB CAKES LA TABELLA** 21
With roasted red pepper av ioli, risotto and seasonal veggies
- GRILLED SESAME CRUSTED TUNA**** 22
With risotto, vegetable and citrus herb scented olive oil
- BRONZED SALMON**** 22
Grilled and orange glazed, with risotto and seasonal veggies
- SEAFOOD POMODORO LINGUINI** 22
Shrimp, scallops, pancetta, spinach, mushrooms, and onions all simmered in house marinara
- FRESCA SEARED SHRIMP AND SCALLOPS** 22
With angel hair and diced tomatoes in basil pesto olive oil

FROM THE GRILL**

STEAKS AND CHOPS

Served with seasonal potatoes and vegetables

8 OZ FILET MIGNON 30

12 OZ RIBEYE 28

12oz FRENCH CUT BONE-IN PORK CHOP 27

ADD A SIGNATURE FINISHING SAUCE:

"A LA TABELLA" 5

"DIANE" 3

*Mushroom, shallot, hot Italian
sausage, gorgonzola cream*

*Mushroom, brandy,
Dijon cream*

SANDWICHES

Served with fries or pasta salad

8OZ CHEESE BURGER 12

Lettuce, tomato, onion and pickles on a homemade bun

PASTRAMI CHEESE BURGER 12

*Shaved Pastrami, caramelized onions, swiss, lettuce,
tomato and pickles on a homemade bun*

THE YARDBIRD SANDWICH 11

*Blackened chicken breast with swiss & bacon on a
homemade bun with lettuce, tomato and onion*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

** Items will be cooked to customer's requested temperature and consumed at their own risk.

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PASTA PLATES WITH SIDE SALAD OR CUP OF SOUP

- SPAGHETTI AND MEATBALLS** Simple. Traditional. Perfection. 12
- FETTUCCHINI ALFREDO** Tossed in our rich parmesan cream sauce 10 **CHICKEN** 14 **SHRIMP** 16
- BOLOGNESE** Our traditional meat sauce with sweet root vegetables and fresh chopped Italian herbs 13
- BAKED MANICOTTI** Ricotta cheese stuffed pasta baked with marinara and melty mozzarella 11
- LASAGNA BOLOGNESE** Layers of pasta, herbed ricotta and mozz with our house-made Bolognese Sauce 15
- EGGPLANT PARMESAN** Fried thinly sliced eggplant baked between ricotta, mozz and marinara 14
- ANGEL HAIR AND GRILLED CHICKEN** Pesto cream, wild mushrooms and sun dried tomatoes 14
- SHRIMP POMODORO LINGUINI** Shrimp, pancetta, mushrooms, onions and spinach simmered in marinara 15

CLASSIC SANDWICHES

- NEW! ITALIANA CLASSIC** Salami, Copia Ham, Arugula greens, tomato, onion and sweet pepper coulis 12
- NEW! PESTO CAPRESE PANINI** Tomato, mozz, salami, pesto and balsamic glaze pressed on baguette bread 12
- PRIME RIB SANDWICH** Shaved Roast Beef, mushrooms, onions and provolone on baked baguette with side au jus 12
- PASTRAMI DELI SANDWICH** With Swiss, lettuce, tomato and Thousand Island on Marble Rye 10
- CHICKEN SALAD WRAP** Grilled chicken, onions, almonds, celery, red onion and mayo in seasoned sandwich wrap 10
- THE REUBEN** Corned Beef, Swiss, sauerkraut, Thousand Island and toasted Marble Rye 10

FROM THE GRILL** WITH LETTUCE, TOMATO, ONION AND PICKLES

- 8 OUNCE GRILLED CHEESE BURGER**** Choice of American, Cheddar, Provolone or Swiss 10
- PASTRAMI CHEESE BURGER**** With shaved Pastrami, caramelized onions and Swiss cheese 12
- THE YARDBIRD** (Grilled or Fried Chicken) marinated, blackened and topped with Swiss and bacon 12
- GRILLED CHEESE & TOMATO BISQUE** Fresh baked bread and Chef's blend of cheeses 8

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HOAGIE SANDWICHES

- THE MEATBALL** Meatballs, marinara and melty mozzarella 10
- CHICKEN PARMESAN** Baked with Italian bread crumbs, marinara and mozzarella 10
- THE SAUSAGE** HOT or SWEET Italian Sausage, peppers, onions, marinara and mozzarella 10
- LA TA PO-BOY** FRIED SHRIMP OR OYSTERS Sweet pickle aioli, lettuce and tomato 13

ALL LUNCH SANDWICH PLATES SERVED WITH CHOICE OF SIDE:
HOUSE FRIES PASTA SALAD COLE SLAW
Substitute Side Salad or Cup of Soup for \$1.95

THE CHEF WILL ATTEMPT TO ACCOMMODATE ANY FOOD ALLERGIES AND DIETARY NEEDS.
PLEASE ASK YOUR SERVER FOR ASSISTANCE.