

ABELLA ITALIAN KITCHEN

APPETIZERS

Mixed Olives (GF) \$5.50

Stuffed Dates (GF) \$9
With gorgonzola and balsamic glaze.

Sauteed Clams \$14
Steamed in white wine, garlic butter, lemon juice, diced roma tomatoes and chili peper flakes.(GF)

Tomato Bruschetta \$9
Diced roma tomatoes with fresh basil, garlic, olive oil, goat cheese served on herbed crostini.

Antipasto Platter \$13
Assorted meats, mixed olives, fig jam, provolone, seasonal fruit, and dried fruit. (GF)

Fried Calamari \$14
With roasted garlic aioli and tomato basil Napoli sauce.

Garlic Bread \$5
Pugliese bread, butter, garlic and parmesan.

Fried Ravioli \$9
Six ravioli filled with parmesan, pecorino, mozzarella, and ricotta cheese, breaded and then fried. Served with tomato basil Napoli sauce.

Broiled Polenta (GF) \$10
Four polenta triangles topped with Gorgonzola and parsley oil and then broiled until golden brown.

Italian Meatballs \$10
Four meatballs with tomato basil Napoli sauce and pecorino romano.

Arancini \$9
Parmesan risotto balls breaded and fried with rosemary focaccia bread crumbs, tomato basil Napoli sauce, basil pesto, and aged parmesan cheese.

SALADS

Dressing options: House (creamy pesto basil), Gorgonzola, Italian, Lemon Oregano, Shallot Vinaigrette, Balsamic Vinaigrette

House Salad (GF) \$9

Spring mix, pistachios, Gorgonzola cheese and tomatoes with choice of dressing. (GF)

Large House Salad (GF) \$14

add grilled chicken breast \$5

add Alaskan salmon* \$8

add grilled steak \$8

Steak Salad (GF) \$18

Ranch steak grilled to order with romaine, red onion, diced roma tomatoes, crumbled Gorgonzola, toasted pine nuts, and shallot vinaigrette.

Wedge Salad (GF) \$14

Crisp iceberg lettuce with creamy pesto dressing, diced roma tomatoes, crispy pancetta, toasted pine nuts, red onions and crumbled Gorgonzola.

Tomato Caprese Salad (GF) \$14

Sliced tomato, fresh basil, tomato bruschetta, fresh mozzarella and balsalmic reduction. Topped with extra virgin olive oil.

Small Classic Caesar \$8

Large Classic Caesar \$14

add grilled chicken breast \$5

add Alaskan salmon* \$8

add grilled steak* \$8

SOUPS

House Minestrone Bowl \$7

Chef's Soup of the Day Bowl \$7

BEVANDE

San Pellegrino Sparkling Water
Small \$3.5 Large \$7

Lemonade \$3

Marionberry Lemonade \$3.50

Italian Soda \$3.50

Creмоса \$3.75

Raspberry, Orange, Lime, Strawberry, Grapefruit

Illy Italian Roast Coffee \$3.75

Espresso \$3.75

Latte \$4.25

Cappuccino \$4.25

Mocha \$4.50

Iced Tea \$3

Two Leaves-Hot Tea \$3

Assam, Chamomile, Peppermint, Jasmine Petal, Alpine Berry, Orange Sencha, and Earl Grey.

Assorted Coca-Cola Soft Drinks \$3

Coke, Diet Coke, Sprite, Barq's Rootbeer, Dr. Pepper

(GF) - This dish can be made gluten free with the substitution of GF noodles, Zucchini Noodles, or GF flour.

*Burgers, fish and steaks are cooked to order. Consuming raw or under-cooked may increase your risk of food borne illness.

ENTREES

- Spaghetti** \$15
With our tomato basil Napoli sauce and pecorino romano. (GF)
- Pasta Pomodoro** \$16
Angel hair tossed with roma tomatoes, fresh basil, chopped garlic, olive oil, tomato basil Napoli sauce and pecorino romano. (GF)
- Italian Lasagna** \$20
Ground chuck, ground pork, bacon, cooked with red wine and herbs, Bolognese sauce, basil pesto ricotta, four cheese house blend. Topped with roasted garlic bechamel and four Italian cheeses then baked until golden brown.
- Penne Con Bolognese** \$20
Ground beef, ground italian sausage, roma tomatoes, and bacon. Simmered with Italian red wine, whole peeled tomatoes, parmesan rhinds, & tomato sauce. Tossed with fresh penne pasta then finished with 12-month age Parmigiano-Reggiano. (GF)
- Chicken Picatta** \$20
Natural boneless chicken breast pan seared with capers, parsley and chopped garlic in a delicious white wine lemon butter sauce. Served over angel hair pasta and grilled seasonal vegetable. (GF)
- Chicken Marsala** \$20
Natural boneless chicken breast, lightly floured, then sauteed with mushrooms, garlic, and butter; finished with a Marsala cream sauce and served over angel hair pasta with grilled seasonal vegetables.(GF)
- Fettuccine Alfredo** \$16
Our house roasted garlic Alfredo sauce with Parmesan cheese and fresh herbs.(GF) add grilled vegetables \$3
- Steak Gorgonzola Alfredo** \$28
5 oz grilled New York strip steak cooked to order* over fettuccine noodles in a Gorgonzola Alfredo sauce with spinach and sun-dried tomatoes. Topped with Gorgonzola, sun-dried tomatoes, and balsamic glaze. (GF)
- Chicken Parmesan** \$20
Natural boneless chicken breast pounded thin and breaded with Italian bread crumbs, pressed on the grill until golden brown then finished with tomato basil Napoli, and provolone cheese. Served over angel hair pasta tossed with house Alfredo sauce.
- Italian Cordon Bleu** \$28
Breaded natural chicken breast stuffed with asparagus prosciutto, and provolone cheese. Topped with creamy roasted red bell pepper sauce. Served over garlic mashed potatoes with sauteed seasonal vegetables.

- Butternut Squash Ravioli** \$20
Stuffed with Gorgonzola cheese and butternut squash, finished with sage brown butter and grated parmesan.
- Wild Mushroom Ravioli** \$20
Ravioli filled with wild mushrooms & sauteed leeks, served with our basic cognac cream sauce, parmesan & toasted pine nuts.
- Seafood Ravioli** \$22
Filled with dungeness crab and ricotta cheese with basil pesto cream sauce and grated parmesan.
- Tuscan Seafood Ravioli** \$28
Crab and artichoke ravioli in creamy Tuscan sauce with sun-dried tomatoes and spinach. Topped with jumbo prawns.
- Large Prawns & Sea Scallops** \$28
Wild prawns and sea scallops marinated with herbs and olive oil then grilled and served over risotto with pancetta, onions, and parmesan cheese. (GF)
- Clams Alla Vongolle** \$30
Wild prawns, scallops, manila clams, capers, Castelvetro olives, basil anchovy butter, oven-dried tomatoes, garlic, white wine, herbs, lemon tossed with spaghetti noodles, and Parmesan cheese. (GF)
- Halibut Picatta** \$32
Wild Halibut lightly breaded with flour and pan seared with capers, white wine, herbs quatro, and lemon juice, finished with a touch of cream. Served over polenta topped with aged Parmesan and grilled zucchini.(GF)

ADDITIONS

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| (4) Meatballs | \$5 |
| (5) Prawns | \$7 |
| Chicken Breast | \$5 |
| Alaskan Salmon* | \$8 |
| (4) Sea Scallops | \$7 |
| Grilled Steak* | \$8 |
| Italian Sausage Links | \$5 |

SIDE DISHES

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|-----------------------------|-----|
| Marsala Carrots | \$7 |
| Garlic mashed potatoes | \$5 |
| Caesar or house salad | \$7 |
| Tomato basil Napoli sauce | \$2 |
| Alfredo sauce | \$3 |
| Sauteed seasonal vegetables | \$6 |

DESSERT

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|--------------------------------|--------|
| Nightly desert tray selections | Varies |
| Ice Cream & Gelato | \$5 |
| Variety of Flavors | |

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