

FALABELLA

FAMILY BISTRO

LUNCH MENU

Available until 3pm

PANINI & FLATBREADS

Add French Fries 4, Cup of Soup 4, Side House Salad 4, Side Caesar Salad 5

Pesto Chicken	13	Philly	13
Grilled Chicken Breast, House Pesto, Fresh Mozzarella, House Greens, Ciabatta Bread (<i>Pesto contains nuts</i>)		Shaved Ribeye, Peppers & Onions, Cremini Mushrooms, Provolone, American Cheese, Hero Bread	
Meatball Parm Hero	13	Prime French Dip	14
House made Meatballs, Pomodoro Sauce, Fresh Mozzarella, Fresh Basil, Hero Bread		Shaved Prime Rib, Caramelized Onion, Provolone, Au Jus, Horseradish Cream Sauce, Hero Bread	
California	13	Chicken Parm	13
Grilled Chicken Breast, Lettuce, Heirloom Tomato, Avocado, Sourdough Bread		Breaded Chicken Breast, Pomodoro, Fresh Mozzarella, Fresh Basil, Ciabatta Bread	
Caprese Flatbread	15	Short Rib Flatbread	15
Fresh Mozzarella, Heirloom Tomatoes, Garlic Oil, Basil Leaves, Balsamic Drizzle		Braised Short Rib, Red Pepper Flakes, Fontina and Gruyere Cheese, Pickled Jalapenos, Barbecue Drizzle	
Chicken Pesto Flatbread	15	Eggplant Parm Flatbread	15
Alfredo Sauce, Chicken, Fresh Mozzarella, Arugula, Redicchio, Pesto Drizzle		Marinated Eggplant, Pomodoro, Mozzarella Cheese, Scallions	

SOUPS & SALADS

Add Avocado 2, Chicken 5, Shrimp 6, Salmon 8

House	6 / 10	Mediterranea	13
House Greens, Carrots, Cucumbers, Radish, Heirloom Tomatoes, Red Onion, Balsamic Vinaigrette		House Greens, Cucumbers, Heirloom Tomatoes, Red Onion, Olives, Feta Cheese, Lemon, Balsamic Vinaigrette	
Caesar	7 / 11		
Romaine, Parmesan, House Croutons, Roasted Garlic Caesar Dressing			
Minestrone Soup Bowl	6	Soup of the Week	6

FALABELLA

FAMILY BISTRO

DINNER MENU

Piattini

Small Plates

Crispy Zucchini	11	Broccoli & Ricotta Toast	13
Fresh Parmesan, Roasted Roma Aioli, Fresh Herbs		Roasted Broccoli, Whipped Ricotta, Hot Honey, Fresh Basil	
Deep Fried Burrata	12	Sam's Meatballs	15
Burrata, Baby Hairloom Tomato, Balsamic Glaze, Basil Chiffonade		Pomodoro Sauce, Fresh Basil, Ricotta	
Ravioli Flight	14	Bruschetta	13
Lobster, Short Rib and Five Cheese Ravioli, Aurora Sauce, Fresh Basil		Baguette, Roma Tomatoes, Garlic, Basil, EV Olive Oil, Aged Balsamic	
Calamari	16	Garlic Baguette	10
Roaster Pepper, Pickled Pepper, Caper Aioli, Fresh Herbs, Pomodoro Sauce		Italian Bread, Garlic Butter, Fresh Parmesan, Fresh Basil, Herb Olive Oil, Pomodoro Sauce	
Mussels	16	Funghi Crostini	14
Black Mussels, Baby Heirloom Tomatoes, Shallots, Garlic, Parsley, Chardonnay Sauce, Crostini		Garlic-Toasted Crostini, Truffle Whipped Ricotta, Wild Mushrooms, Honey Drizzle	

Antipasto Board

(table service only)

Chef Selected Imported Meats and Cheeses, Fruit, Olive Medley, Whipped Ricotta with Honey and Pine Nuts, Crostini

33

Insalate

Salads

Add Avocado 2, Chicken 5, Shrimp 6, Salmon 8

Caesar	11	House	11
Romaine, Parmesan, House Croutons, Roasted Garlic Caesar Dressing		House Greens, Carrots, Cucumbers, Radish, Heirloom Tomatoes, Red Onion, Balsamic Vinaigrette	
Mediterranea	13	Traditional Caprese	12
House Greens, Cucumbers, Heirloom Tomatoes, Red Onion, Olives, Feta Cheese, Lemon, Balsamic Vinaigrette		House Mozzarella, Heirloom Tomatoes, EV Olive Oil, Aged Balsamic Reduction, Fresh Basil	

Entrees

Ask About Gluten Free Pasta

Garlic Shrimp Alfredo	24	Cinque Ravioli	21
Fresh Pappardelle, Grilled Shrimp, Pancetta, Garlic Oil, Basil Oil, Black Peppercorn, Fresh Parmesan, Scallion		Aurora Sauce, Fresh Basil Choice of Lobster, Short Rib or Five Cheese Ravioli	
Frutti di Mare	24	Pasta alla Norma	19
Chef Selected Seafood, Shallots, Garlic, Herbs, Chives, Pomodoro, Spaghetti. Mild or Fra Diavolo (Spicy)		Marinated Eggplant, Pomodoro, Red Pepper, Garlic, Ricotta Cheese, Herbs, Fresh Rigatoni, Fresh Parmesan	
Stuffed Salmon	23	Short Rib	23
Seared Salmon, Spinach, Ricotta, Mushroom Risotto, Seasonal Vegetable, Parsley, Citrus Beurre Monte		Short Rib Ragu, Fresh Pappardelle, Pomodoro, Fresh Parmesan, Red Pepper Flakes, Garlic, Herbs	
Chicken Parmesan	23	Lasagna	20
Breaded Chicken Breast, Pomodoro, Fresh Parmesan, Fresh Basil, Spaghetti		Pomodoro, Bechamel, House Meat Sauce, Mozzarella, Parmesan, Fresh Basil	
Chicken Marsala	22	Ricotta Gnocchi Bolognese	20
Chicken Breast, Cremini & Portobello Mushrooms, Shallots, Garlic, Marsala Reduction, Herbs, Fresh Pappardelle		House Made Ricotta Gnocchi, Bolognese Sauce, Shallots, Garlic, Fresh Parmesan, Fried Basil	
Chicken Piccata	21	Burrata Rigatoni	23
Chicken Breast, Shallots, Garlic, Capers, Lemon, Herbs, Spaghetti		Fresh Rigatoni, Bolognese Sauce, Burrata, Chives	
Classic Spaghetti & Meatballs	20	Stuffed Shells	22
House Made Meatballs, Pomodoro, Fresh Parmesan, Fresh Basil		Ricotta, Italian Sausage, Basil, Red Pepper Flakes, Aurora Sauce	
Honey Bourbon Bone-In Pork Chop	27	Eggplant Parm	23
Mushroom Risotto, Seasonal Vegetable		Breaded Eggplant, Tomato Sauce, Melted Mozzarella, choice of Pasta	

Sides

Broccolini	5	Seasonal Vegetables	5
Steamed or Sauteed		Steamed or Sauteed	
Side Pasta	7	French Fries Small / Large	4 / 6
Bowtie (side portion) with choice of Alfredo, Pomodoro or Butter Meat Sauce +4 Add Meatball +4		Side House Salad or Caesar	4 / 5

Desserts

See your Server for Daily Specials and Availability

House Made NY Cheesecake	7	Tiramisu	10
Affogato	6	Cannoli	6
Vanilla Ice Cream, One Shot of Hot Espresso		Cream Contains Chocolate Chips	
Chocolate Temptation Cake	7	Torta della Nonna	7
Chocolate Layers with Cocoa from Ecuador, Chocolate and Hazelnut Creams, Hazelnut Crunch, Chocolate Glaze		Shortbread Crust, Pastry Cream with a Hint of Lemon, Pine Nuts, Almonds, Powdered Sugar	
Frutti di Bosco	7	Pistachio and Ricotta Cake	7
Shortbread Crust, Chantilly Cream, Sponge Cake, Mixed Berries		Pistachio and Ricotta Creams, Sponge Cake, Pistachios, Powdered Sugar	

Kids Menu

(12 and under)

Pasta	8	Grilled Cheese and Fries	8
Bowtie with choice of Alfredo, Pomodoro or Butter. Sub Meat Sauce +4		Chicken Tenders and Fries	8
Add a Meatball +4		Mozzarella Sticks and Fries	8

Beverages

Soft Drinks

Coca Cola Fountain Soda	3
Coca Cola, Coke Zero, Ginger Ale, Lemonade, Sprite	
Fresh Brewed Iced Tea	3
Acqua Panna Spring Water .5L	3
San Pellegrino Sparkling Water .5L	3

Coffee / Tea

Americano	3.25
Espresso	3.25
Double Espresso	4.25
Cappuccino	4.25
Hot Tea	2.5

On Tap

Florida Man	7
Peroni	7
Stella	7
Yuengling	7

Beer

Bottled	
Amstel	5
Bud Light	6
Coors Light	5
Corona	6
Heineken	6
Heineken 0.0 (non alcoholic)	6
Michelob Ultra	6

Hard Seltzer

High Noon	7
White Claw	6

Handcrafted Wine Cocktails

Cranberry Crush	10
Moscato, Pinot Grigio, Cranberry Juice, Ginger Ale, Simple Syrup, Muddled Mint	
Jalapinot	10
Pinot Grigio, Pineapple Juice, San Pellegrino Limonata, Jalapeño Puree, Jalapeño slices	
Moscato Sunrise	11
Moscato, Lemonade, San Pellegrino Aranciata, San Pellegrino Blackcurrant	
Negroni Sbagliato	11
Prosecco, Campari, Sweet Vermouth	
Prosecco Tramonto	10
Prosecco, Sprite, Blackberry Puree	
Sangria	13
Red or White, Fresh Fruit	

Handcrafted Cocktails

Rum Punch	14
White Rum, Dark Rum, Orange Juice, Pineapple Juice, Lime Juice, Grenadine	
Colombo	12
Tequila, San Pellegrino Aranciata, Lime Juice, Lemon Juice, Grapefruit Juice, Simple Syrup, Salt	
Coconut Mojito	12
Rum, Coconut Puree, Simple Syrup, Mint	
Espresso Martini	13
Vodka, Galliano Espresso, Espresso, Coffee Beans	
Gibson	12
Gin, Dry Vermouth, Cocktail Onion	
Limoncello Drop	13
Vodka, Limoncello, Lemon Juice, Sugar Rim	
Margarita	12
Choose Blackberry, Lime, Mango, Passionfruit, Peach, or Strawberry	
Old Fashioned	12
Bourbon Whiskey, Bitters, Simple Syrup, Cherry, Orange Slice	

Ask About our All-Day Happy Hour Specials

Wines

Red by the Glass

Cabernet, VS Cosi, Italy	7
Cabernet, Angeline, California, 2021	8
Chianti, Banfi, Italy, 2021	8
Garnacha, Galerna, Spain	7
Malbec, Las Canitas, Argentina, 2021	8
Merlot, Nicolas, France, 2021	7
Merlot, Robert Hall, California, 2019	10
Montepulciano, Jorio, Italy, 2019	11
Nero, Stemmari, Italy, 2020	11
Pinot Noir, Line 39, California 2020	7
Pinot Noir, St. Hubert's, California, 2020	9
Rosato, Lornano, Italy, 2020	11
Red Blend, Pessimist, California, 2022	12
Red Blend, Silk & Spice, Portugal, 2021	10
Tempranillo, Lobetia, Spain, 2023	9

White by the Glass

Bianco Italia, Falesco Vitano, Italy, 2020	10
Chardonnay, Angeline, California, 2022	8
Chardonnay, Maria Navarro Torre, Argentina, 2021	8
Chardonnay, VS COSI	7
Due Bianco, Gianni Tessari, Italy, 2022	12
Moscato, 101 North, California, 2023	6
Pinot Grigio, VS Cosi, Italy	7
Riesling, Von Muller, Germany, 2022	9
Sauvignon Blanc, Matua, New Zealand, 2022	8
Sauvignon Blanc, Mercury, California, 2023	13
Soave Superiore, Corte Adami, Italy, 2019	11
White Blend, Silk & Spice, Portugal, 2022	10

Sparkling by the Glass

Moscato d'Asti, Batasiolo, Italy, 2021	11
Moscato d'asti, Villa Jolanda, Italy, 2022	8
Prosecco, Jeio, Italy	10
Zuchetto, Cuvee, Italy	12

Red by the Bottle

Cabernet, St Hubert's, California, 2021	28
Chianti, Castello di Albola, Italy, 2020	35
Cabernet, Browne, Washington 2021	44
Intense Red Blend, Silk & Spice, Portugal 2020	35
Malbec, Achaval Ferrer Mendoza, Argentina, 2020	36
Merlot, Copolla, California, 2021	34
Merlot, Herald, California, 2020	55
Montepulciano, Marina Cvetic, Italy, 2019	58
Pelazzo Della Torre, Allegrino, Italy, 2019	45
Pinot Noir, Browne, Washington, 2021	40
Pinot Noir, Inscription, Oregon, 2021	42
Pinot Noir, Mercury, California, 2019	90
Pinot Noir Rose, La Crema, California, 2021	60
Pinot Noir, St. Hubert's, California, 2020	33
Red Blend, Pessimist, California, 2022	37
Red Blend, Silk & Spice, Portugal, 2021	35
Rosato, Lornano, Italy, 2020	40
Sodale Merlot, Cotarella, Italy, 2019	60
Toscana Rosso, Argiano, Italy, 2021	60
Zinfandel, Herald, California, 2021	52

White by the Bottle

Chardonnay, Browne, Washington, 2021	42
Due Bianco, Gianni Tessari, Italy, 2022	42
Pinot Grigio, Coppola, California, 2022	30
Pinot Gris, La Crema, California, 2022	60
Riesling, Von Muller, Germany, 2022	30
Sauvignon Blanc, Babich, New Zealand, 2022	30
Sauvignon Blanc, Mercury, California, 2023	50
Soave Superiore, Corte Adami, Italy, 2019	40
White Blend, Silk & Spice, Portugal, 2022	35

Sparkling by the Bottle

Champagne, Sauvage, New Mexico, 2022	35
Moscato d'asti, Villa Jolanda, Italy, 2022	30
Rose', Sabine, France, 2022	40
Zuchetto, Cuvee, Italy	42

Catering

Caprese Salad * Lasagna * Sam's Meatballs * Chicken Parm * Chicken Piccata * Chickel Marsala * Pasta alla Norma * Garlic

Visit FalabellaBistro.com for Full Menu

Parties and Reservations

Parties: email falabellaevents@gmail.com

Reservations: Book on Yelp or Call us at (813) 428-6957