



LUNCH MENU

Available until 3pm

SANDWICHES

Add French Fries 4, Cup of Soup 4, Side House Salad 5, Side Caesar Salad 6

Pesto Chicken

14

Grilled Chicken Breast, House Pesto, Fresh Mozzarella, House Greens, Ciabatta Bread (*Pesto contains nuts*)

Meatball Parm Hero

14

House made Meatballs, Pomodoro Sauce, Fresh Mozzarella, Fresh Basil, Hero Bread

California

14

Grilled Chicken Breast, Lettuce, Heirloom Tomato, Avocado, Sourdough Bread, Jalapeno Ranch

Philly

14

Shaved Ribeye, Peppers & Onions, Cremini Mushrooms, Provolone, American Cheese, Hero Bread

Prime French Dip

15

Shaved Prime Rib, Caramelized Onion, Provolone, Au Jus, Horseradish Cream Sauce, Hero Bread

Chicken Parm

14

Breaded Chicken Breast, Pomodoro, Fresh Mozzarella, Fresh Basil, Ciabatta Bread

SOUPS & SALADS

Add Avocado 4, Italian Sausage 7, Chicken 8, Shrimp 10, Salmon 12

House

12

House Greens, Carrots, Cucumbers, Heirloom Tomatoes, Red Onion, Balsamic Vinaigrette

Caesar

13

Romaine, Parmesan, House Croutons, Roasted Garlic Caesar Dressing

Mediterranea

15

House Greens, Cucumbers, Heirloom Tomatoes, Red Onion, Olives, Feta Cheese, Lemon, Balsamic Vinaigrette

Minestrone Soup Bowl

6

Soup of the Week

6

FALABELLA

FAMILY BISTRO

DINNER MENU

Piattini

Small Plates

Bruschetta	14	Broccoli & Ricotta Toast	13
Garlic-Toasted Crostini, Roma Tomatoes, Garlic, Basil, Extra Virgin Olive Oil, Aged Balsamic		Garlic-Toasted Crostini, Roasted Broccoli, Whipped Ricotta, Hot Honey, Fresh Basil	
Deep Fried Burrata	14	Mussels	19
Burrata, Baby Heirloom Tomato, Balsamic Glaze, Basil Chiffonade, Crostini		Black Mussels, Baby Heirloom Tomatoes, Shallots, Fresh Spinach, Garlic, Parsley, Chardonnay Sauce, Crostini	
Ravioli Flight	15	Eggplant Rollatini	14
Lobster, Short Rib and Five Cheese Ravioli, Aurora Sauce, Fresh Basil, Crostini		Fried Eggplant Strips, Ricotta, Mozzarella and Parmesan Cheese Filling, Pomodoro Sauce	
Calamari	16	Garlic Baguette	10
Roasted Pepper, Pickled Pepper, Caper Aioli, Fresh Herbs, Pomodoro Sauce		Italian Bread, Garlic Butter, Fresh Parmesan, Fresh Basil, Herb Olive Oil, Pomodoro Sauce	
Crispy Zucchini	11	Sam's Meatballs	17
Fresh Parmesan, Roasted Roma Aioli, Fresh Herbs		Pomodoro Sauce, Fresh Basil, Ricotta, Crostini	
Tuscan Artichoke Dip	15		
Artichoke Dip, Sundried Tomato, Spinach, Crostini			

Flatbreads

Caprese Flatbread	17	Short Rib Flatbread	18
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	17	Eggplant Parm Flatbread	18
Alfredo Sauce, Chicken, Fresh Mozzarella, Arugula, Radicchio, Pesto Drizzle (Pesto contains nuts)		Fried Eggplant, Pomodoro, Fresh Mozzarella, Shredded Mozzarella and Ricotta Cheese, Basil, Extra Virgin Olive Oil	
Philly Flatbread	18		
Cheese Sauce, Philly Meat, Mushrooms, Peppers, Onions, Provolone			

Antipasto Board

(table service only)

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

39

Insalate

Salads

Add Avocado 4, Italian Sausage 7, Chicken 8, Shrimp 10, Salmon 12

Caesar	13	House	12
Romaine, Parmesan, House Croutons, Roasted Garlic Caesar Dressing		House Greens, Carrots, Cucumbers, Heirloom Tomatoes, Red Onion, Balsamic Vinaigrette	
Mediterranea	15	Traditional Caprese	13
House Greens, Cucumbers, Heirloom Tomatoes, Red Onion, Olives, Feta Cheese, Lemon, Balsamic Vinaigrette		House Mozzarella, Heirloom Tomatoes, Extra Virgin Olive Oil, Aged Balsamic Reduction, Fresh Basil	

Please advise your server of any allergies or dietary restrictions

Gratuity of 18% will be added to parties of 6 or more

Entrees

Ask About Gluten Free Pasta

Garlic Shrimp Alfredo	25	Cinque Ravioli	21
Fresh Pappardelle, Grilled Shrimp, Pancetta, Garlic Oil, Basil Oil, Black Peppercorn, Fresh Parmesan, Scallion		Aurora Sauce, Fresh Basil Choice of Cheese, Lobster (+2) or Short Rib (+2) Ravioli	
Frutti di Mare	26	Pasta alla Norma	21
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	25	Short Rib Pasta	24
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	24	Lasagna	22
Breaded Chicken Breast, Pomodoro, Fresh Parmesan, Fresh Basil, Spaghetti		Pomodoro, Bechamel, House Meat Sauce, Mozzarella, Parmesan, Fresh Basil	
Chicken Marsala	24	Ricotta Gnocchi Bolognese	22
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	23	Burrata Rigatoni	24
Chicken Breast, Shallots, Garlic, Capers, Lemon, Herbs, Spaghetti		Fresh Rigatoni, Bolognese Sauce, Burrata, Chives	
Classic Spaghetti & Meatballs	21	Stuffed Shells	23
House Made Meatballs, Pomodoro, Fresh Parmesan, Fresh Basil		Ricotta, Italian Sausage, Basil, Red Pepper Flakes, Aurora Sauce	
Seafood Risotto	31	Eggplant Parm	24
Clams, Shrimp, Scallops, Calamari, Rose Wine, Garlic, Butter, Parmesan		Breaded Eggplant, Tomato Sauce, Melted Mozzarella, Spaghetti	
Ribeye	39		
Fingerling Potatoes, Chef Selected Vegetables, Garlic Butter			

Sides

Broccolini	7	Seasonal Vegetables	7
Steamed or Sauteed		Steamed or Sauteed	
Side Pasta	10	French Fries Small / Large	4 / 6
Bowtie (side portion) with choice of Alfredo, Pomodoro or Butter		Side House Salad or Caesar	5 / 6
Pappardelle, Spaghetti, Rigatoni +4 Meat Sauce +4 Add Meatball +4			

Kids Menu*

(12 and under)

Pasta	10	Grilled Cheese and Fries	10
Bowtie with choice of Alfredo, Pomodoro or Butter. Sub Meat Sauce +4		Chicken Tenders and Fries	10
Sub Spaghetti +1		Mozzarella Sticks and Fries	10
Add a Meatball +4		* all kids meals include a water, tea or soft drink	

Desserts

See your Server for Daily Specials and Availability

NY Cheesecake	9	Tiramisu	10
Affogato	6	Cannoli	6
Vanilla Ice Cream, One Shot of Hot Espresso		Choice of Traditional or Chocolate	
Limoncello Mascarpone Cake	9	Pistachio and Ricotta Cake	10
Sponge Cake, Lemon Infused Mascarpone Cream, Limoncello Sauce		Pistachio and Ricotta Creams, Sponge Cake, Pistachios, Powdered Sugar	
Chocolate Temptation Cake	9		
Chocolate Layers (Cocoa from Ecuador), Chocolate and Hazelnut Creams, Hazelnut Crunch, Chocolate Glaze			

Beverages

Soft Drinks / Water

Coca Cola Fountain Soda	3
Coca Cola, Coke Zero, Ginger Ale, Lemonade, Sprite	
Fresh Brewed Iced Tea	3
Acqua Panna Spring Water .1L	5
San Pellegrino Sparkling Water .5L	4

Coffee / Tea

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

Beer

On Tap

Florida Man	7
Peroni	7
Stella	7
Yuengling	7

Bottled

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

Hard Seltzer

High Noon: Vodka or Tequila	6
White Claw	6

Wines

White	G / B	Red	G / B
Chardonnay, VS Cosi, Italy	7 / -	Cabernet, VS Cosi, Italy	7 / -
Chardonnay, Harken, California, 2019	10 / 38	Cabernet, Josh, California	12 / 44
Chardonnay, Moniker, La Ribera Vineyard, Mendocino, 2022	14 / 49	Cabernet, Klinker Brick Winery, Lodi, 2021	13 / 47
Moscato, 101 North, California	7 / 28	Chianti, Donna Laura Riserva Alteo, Italy, 2020	9 / 36
Pinot Grigio, VS Cosi, Italy	7 / -	Chianti, Gabbiano, Italy, 2017	9 / 36
Pinot Grigio, Canoe Ridge, Washington	13 / 47	Chianti, Tiziano, Italy, 2015	11 / 40
Pinot Gris, Sokol Blosser, Willamette Valley, 2022	14 / 49	Chocolate Shop, Washington, 2019	9 / 36
Riesling, Kendall Jackson, California	11 / 39	Malbec, Achaval Ferrer, Argentina, 2019	15 / 55
Sauvignon Blanc, Slo Down Wines, Slo Jams Horse Heaven Hills, 2022	14 / 49	Malbec, Tapiz, Alta Collection, Mendoza, Argentina, 2020	11 / 40
Sauvignon Blanc, Decoy, California	13 / 47	Merlot, Line 39, California	9 / 36
Sauvignon Blanc, Matua, New Zealand	9 / 36	Merlot, Robert Hall, California, 2019	10 / 38
		Montepulciano, Jorio, Italy, 2020	12 / 44
Sparkling	G / B	Montepulciano, Illuminati Riparosso, Italy, 2021	10 / 38
Rose', Decoy, California	13 / 47	Montepulciano, Marina Cvectic, Italy, 2017	18 / 65
Rose', Line 39, California	8 / 34	Pinot Noir, Barista, Pinotage, 2022	11 / 39
Prosecco, Bisol Jeio, Italy	9 / 36	Pinot Noir, Decoy, California	16 / 57
		Pinot Noir, Line 39, California, 2019	9 / 36
		Red Blend, Line 39, California	9 / 36
		Red Blend, Piccini, Toscana Sasso Al Poggio, 2019	14 / 49
		Tempranillo Flaco, Madrid, Spain, 2021	8 / 32

Handcrafted Cocktails

Crowns Harvest	15
Crown Apple, Crown Royal, Apple Cider, Caramel Rim	
Moscato Sunrise	11
Moscato, Lemonade, San Pellegrino Aranciata, San Pellegrino Blackcurrant	
Prosecco Tramonto	10
Prosecco, Sprite, Blackberry Puree	
Sangria	13
Red or White Fresh Fruit	
Whiskey Clover	15
Jack Daniels, Grand Marnier, Lemon Juice, Honey Water, Cinnamon Rim	
Margarita	12
Cazcabel Tequila, Triple Sec, Lime Juice, Agave, Salt or Sugar Rim	
Espresso Martini	13
Vanilla Vodka, Galliano Espresso, Espresso, Coffee Beans	
Mojito	12
Bacardi White Rum, Simple Syrup, Mint	
Limoncello Drop	13
Outfitters Vodka, Limoncello, Lemon Juice, Sugar Rim	
Raspberry French 75	15
Miles Gin, Lemon Juice, Raspberry Puree, Champagne	
Cranberry Crush	10
Moscato, Pinot Grigio, Cranberry Juice, Ginger Ale, Simple Syrup, Muddled Mint	
Old Fashioned (Smoked)	12
Old Forrester Bourbon Whiskey, Bitters, Simple Syrup, Bourbon Cherry, Orange Slice	
Rum Punch	14
Bacardi White and Dark Rum, Orange Juice, Pineapple Juice, Lime Juice, Grenadine	

Liquor Brands

Gin	Vodka
Bombay	Grey Goose
Tanqueray	Kettle 1
Miles (W)	Outfitters (W)
	Smirnoff Vanilla Vodka
Rum	Tito's
Bacardi (W)	
Captain Morgan	Whiskey
Malibu	Crown Apple
	Crown Royal
Tequila	Jack Daniels
Casamigos	Jameson
Cazcabel (W)	Maker's Mark
El Jimador	Old Forrester (W)
	Woodford Reserve

(W) = Well

Flavor Options +2: Blackberry, Blood Orange, Blueberry, Coconut, Guava, Mango, Passion Fruit, Peach, Prickly Pear, Raspberry, Strawberry

Ask About our All-Day Happy Hour Specials

Catering

Caprese Salad * Lasagna * Sam's Meatballs * Chicken Parm * Chicken Piccata * Chicken Marsala * Pasta alla Norma * Garlic Baguette * House Salad * Caesar Salad * Tiramisu * Cannoli * Cheesecake * Imported Cakes * and more

Visit FalabellaBistro.com for Full Menu

Call us at (813) 428-6957 or email falabellaevents@gmail.com for any Special Requests

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