

# FALABELLA

FAMILY BISTRO

## LUNCH MENU

Available until 3pm

### PANINI

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

<b>Pesto Chicken</b>	<b>13</b>	<b>Cubano</b>	<b>13</b>
Grilled Chicken Breast, House Pesto, Fresh Mozzarella, House Greens, Ciabatta Bread ( <i>Pesto contains nuts</i> )		Tampa Inspired Roast Pork Shoulder, Salami, Ham, Pickle, Spicy Mustard, Swiss Cheese, Cuban Bread	
<b>Caprese</b>	<b>13</b>	<b>Meatball Parm Hero</b>	<b>13</b>
Fresh Mozzarella, Heirloom Tomatoes, EV Olive Oil, Balsamic, Fresh Basil, Sourdough Bread		House made Meatballs, Pomodoro Sauce, Fresh Mozzarella, Fresh Basil, Hero Bread	
<b>California</b>	<b>13</b>	<b>Philly</b>	<b>13</b>
Grilled Chicken Breast, Lettuce, Heirloom Tomato, Avocado, Sourdough Bread		Shaved Ribeye, Peppers & Onions, Cremini Mushrooms, Provolone, American Cheese, Hero Bread	
<b>Chicken Parm</b>	<b>13</b>	<b>Prime French Dip</b>	<b>14</b>
Breaded Chicken Breast, Pomodoro, Fresh Mozzarella, Fresh Basil, Ciabatta Bread		Shaved Prime Rib, Caramelized Onion, Provolone, Au Jus, Horseradish Cream Sauce, Hero Bread	
<b>Tonno</b>	<b>11</b>		
Albacore Tuna Salad, Onion, Celery, Dijonnaise, Vine Tomato, Swiss, Multigrain Bread			

### SOUPS & SALADS

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

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

# FALABELLA

FAMILY BISTRO

## DINNER MENU

### Piattini

Small Plates

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

### 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

<b>Caesar</b> Romaine, Parmesan, House Croutons, Roasted Garlic Caesar Dressing	<b>7 / 11</b>	<b>House</b> House Greens, Carrots, Cucumbers, Radish, Heirloom Tomatoes, Red Onion, Balsamic Vinaigrette	<b>7 / 11</b>
<b>Mediterranea</b> House Greens, Cucumbers, Heirloom Tomatoes, Red Onion, Olives, Feta Cheese, Lemon, Balsamic Vinaigrette	<b>13</b>	<b>Traditional Caprese</b> House Mozzarella, Heirloom Tomatoes, EV Olive Oil, Aged Balsamic Reduction, Fresh Basil	<b>12</b>

## Entrees

\*Ask About Gluten Free Pasta\*

<b>Garlic Shrimp Alfredo</b>	<b>24</b>	<b>Cinque Ravioli</b>	<b>21</b>
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	
<b>Frutti di Mare</b>	<b>24</b>	<b>Pasta alla Norma</b>	<b>19</b>
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	
<b>Stuffed Salmon</b>	<b>23</b>	<b>Short Rib</b>	<b>23</b>
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	
<b>Chicken Parmesan</b>	<b>23</b>	<b>Lasagna</b>	<b>20</b>
Breaded Chicken Breast, Pomodoro, Fresh Parmesan, Fresh Basil, Spaghetti		Pomodoro, Bechamel, House Meat Sauce, Mozzarella, Parmesan, Fresh Basil	
<b>Chicken Marsala</b>	<b>22</b>	<b>Ricotta Gnocchi Bolognese</b>	<b>20</b>
Chicken Breast, Cremini & Portobello Mushrooms, Shallots, Garlic, Marsala Reduction, Herbs, Fresh Pappardelle		House Made Ricotta Gnocchi, Bolognese Sauce, Shallots, Garlic, Fresh Parmesan, Fried Basil	
<b>Chicken Piccata</b>	<b>21</b>	<b>Burrata Rigatoni</b>	<b>23</b>
Chicken Breast, Shallots, Garlic, Capers, Lemon, Herbs, Spaghetti		Fresh Rigatoni, Bolognese Sauce, Burrata, Chives	
<b>Classic Spaghetti &amp; Meatballs</b>	<b>20</b>	<b>Stuffed Shells</b>	<b>22</b>
House Made Meatballs, Pomodoro, Fresh Parmesan, Fresh Basil		Ricotta, Italian Sausage, Basil, Red Pepper Flakes, Aurora Sauce	
<b>Honey Bourbon Bone-In Pork Chop</b>	<b>27</b>	<b>Butternut Squash Ravioli</b>	<b>22</b>
Mushroom Risotto, Seasonal Vegetable		Sage Brown Butter Sauce, Rosemary Sprig	

## Sides

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

## Desserts

See your Server for Daily Specials and Availability

<b>House Made NY Cheesecake</b>	<b>9</b>	<b>Tiramisu</b>	<b>10</b>
<b>Affogato</b>	<b>6</b>	<b>Cannoli</b>	<b>6</b>
Vanilla Ice Cream, One Shot of Hot Espresso		cream contains chocolate chips	
<b>Chocolate Temptation Cake</b>	<b>7</b>	<b>Torta della Nonna</b>	<b>7</b>
Chocolate layers made from 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	
<b>Frutti di Bosco</b>	<b>7</b>	<b>Pistachio and Ricotta Cake</b>	<b>7</b>
Shortbread crust, Chantilly cream, sponge cake, mixed berries		Pistachio and Ricotta creams, sponge cake, pistachios, powdered sugar	

## Kids Menu

(12 and under)

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

## Beverages

### Soft Drinks

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

### Coffee / Tea

<b>Americano</b>	<b>3.25</b>
<b>Espresso</b>	<b>3.25</b>
<b>Double Espresso</b>	<b>4.25</b>
<b>Cappuccino</b>	<b>4.25</b>
<b>Hot Tea</b>	<b>2.5</b>

## Beer

### On Tap

Florida Man	7
Peroni	7
Stella	7
Yuengling	7

### 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

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

## Handcrafted Cocktails

<b>Rum Punch</b>	<b>14</b>
White Rum, Dark Rum, Orange Juice, Pineapple Juice, Lime Juice, Grenadine	
<b>Colombo</b>	<b>12</b>
Tequila, San Pellegrino Aranciata, Lime Juice, Lemon Juice, Grapefruit Juice, Simple Syrup, Salt	
<b>Coconut Mojito</b>	<b>12</b>
Rum, Coconut Puree, Simple Syrup, Mint	
<b>Espresso Martini</b>	<b>13</b>
Vodka, Galliano Espresso, Espresso, Coffee Beans	
<b>Gibson</b>	<b>12</b>
Gin, Dry Vermouth, Cocktail Onion	
<b>Limoncello Drop</b>	<b>13</b>
Vodka, Limoncello, Lemon Juice, Sugar Rim	
<b>Margarita</b>	<b>12</b>
Choose Blackberry, Lime, Mango, Passionfruit, Peach, or Strawberry	
<b>Old Fashioned</b>	<b>12</b>
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
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
Moscato, 101 North, California, 2023	6
Riesling, Von Muller, Germany, 2022	9
Sauvignon Blanc, Matua, New Zealand, 2022	8
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
Rose', Avissi, Italy	10

### 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 Rose, La Crema, California, 2021	60
Pinot Noir, St. Hubert's, California, 2020	27
Red Blend, Pessimist, California, 2022	37
Red Blend, Silk & Spice, Portugal, 2021	35
Rioja, Allende, Spain, 2016	58
Sodale Merlot, Cotarella, Italy, 2019	60
Zinfandel, Herald, California, 2021	52

### White by the Bottle

Chardonnay, Browne, Washington 2021	42
Chardonnay, Harken, California, 2021	35
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, White Haven, New Zealand, 2022	36
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
Phoja Prosecco, Massimo Coletti, Italy, 2022	48
Rose', Sabine, France, 2022	40

## Catering

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

**Visit [FalabellaBistro.com](http://FalabellaBistro.com) for Full Menu**

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

### Parties and Reservations

Parties - email [falabellaevents@gmail.com](mailto:falabellaevents@gmail.com)

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