

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

Pesto Chicken	13	Cubano	13
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	
Caprese	13	Meatball Parm Hero	13
Fresh Mozzarella, Heirloom Tomatoes, EV Olive Oil, Balsamic, Fresh Basil, Sourdough Bread		House made Meatballs, Pomodoro Sauce, Fresh Mozzarella, Fresh Basil, Baguette	
California	13	Genoa	12
Grilled Chicken Breast, Lettuce, Heirloom Tomato, Avocado, Sourdough Bread		Genoa Salami, Provolone, Red Onion, Roasted Red Peppers, Multigrain Bread	
Chicken Parm	13	Philly	13
Breaded Chicken Breast, Pomodoro, Fresh Mozzarella, Fresh Basil, Ciabatta Bread		Shaved Ribeye, Peppers & Onions, Cremini Mushrooms, Provolone, American Cheese, Baguette	
Tonno	11		
Albacore Tuna Salad, Onion, Celery, Dijonnaise, Vine Tomato, Swiss, Multigrain Bread			

SOUPS & SALADS

Add Avocado 2, Chicken 4, Shrimp 6, Salmon 8

Caesar	7 / 11	Mediterranea	13
Romaine, Parmesan, House Croutons, Roasted Garlic Caesar Dressing		House Greens, Cucumbers, Heirloom Tomatoes, Red Onion, Olives, Feta Cheese, Lemon, Balsamic Vinaigrette	
House	6 / 10	The Wedge	14
House Greens, Carrots, Cucumbers, Radish, Heirloom Tomatoes, Red Onion, Balsamic Vinaigrette		Iceberg Lettuce Wedge, Bruschetta Mix, Pancetta, Blue Cheese Crumbles, Blue Cheese 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	
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	Sam's Meatballs	14
Pomodoro, Pickled Pepper, Caper Aioli, Fresh Herbs		Pomodoro Sauce, Fresh Basil, Ricotta	
Garlic Baguette	10	Chicken Croquette	13
Italian Bread, Garlic Butter, Fresh Parmesan, Fresh Basil, Herb Olive Oil, Pomodoro Sauce		Chicken, Broccolini, Fresh Mozzarella, Ricotta, Bread Crumbs, Parmesan Cheese	

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 4, Shrimp 6, Salmon 8

Caesar	7 / 11	House	7 / 11
Romaine, Parmesan, House Croutons, Roasted Garlic Caesar Dressing		House Greens, Carrots, Cucumbers, Radish, Heirloom Tomatoes, Red Onion, Balsamic Vinaigrette	
Mediterranea	13	The Wedge	14
House Greens, Cucumbers, Heirloom Tomatoes, Red Onion, Olives, Feta Cheese, Lemon, Balsamic Vinaigrette		Iceberg Lettuce Wedge, Bruschetta Mix, Pancetta, Blue Cheese Crumbles, Blue Cheese Dressing	
Traditional Caprese	12		
House Mozzarella, Heirloom Tomatoes, EV Olive Oil, Aged Balsamic Reduction, Fresh Basil			

Entrees

Ask About Gluten Free Pasta

Garlic Shrimp Alfredo	23	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		Marinated Eggplant, Pomodoro, Red Pepper, Garlic, Ricotta Cheese, Herbs, Fresh Rigatoni, Fresh Parmesan	
Stuffed Salmon	23	Short Rib	22
Seared Salmon, Spinach, Ricotta, Mushroom Risotto, Seasonal Vegetable, Parsley, Citrus Beurre Monte		Short Rib Ragu, Fresh Pappardelle, Pomodoro, Fresh Parmesan, Red Pepper, Garlic, Herbs	
Chicken Parmesan	22	Lasagna	19
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, Creamy Bolognese, Shallots, Garlic, Fresh Parmesan, Fresh Basil	
Chicken Piccata	21	Burrata Rigatoni	23
Chicken Breast, Shallots, Garlic, Capers, Lemon, Herbs, Spaghetti		Fresh Rigatoni, Bolognese Sauce, Burrata, Chives	
Classic Spaghetti & Meatballs	19	Stuffed Shells	22
House Made Meatballs, Pomodoro, Fresh Parmesan, Fresh Basil		Ricotta, Italian Sausage, Fried Chiff Basil, Red Pepper Flakes, Aurora Sau	

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 Spaghetti, Rigatoni (full portion) +2 Add Meatball +4		Side House Salad or Caesar	4 / 5

House Made Desserts

See your Server for Daily Specials and Availability

NY Cheesecake	9	Chocolate Mousse Cheesecake	11
Affogato	6	Tiramisu	10
Vanilla Ice Cream, One Shot of Hot Espresso		Made with a Touch of Kahlua	
Cannoli	6	Rainbow Cookie	8
Traditional or Chocolate Shell			
4-Layer Chocolate Cake	9		
Rich Chocolate Cake Filled and Topped with Chocolate Ganache			

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		Coffee / Tea	
Coca Cola Fountain Soda	3	Americano	3.25
Coca Cola, Coke Zero, Ginger Ale, Lemonade, Sprite		Espresso	3.25
Iced Tea	3	Double Espresso	4.25
Panna Bottled Water .5L	3	Cappuccino	4.25
San Pellegrino Sparkling Water .5L	3	Hot Tea	2.5

On Tap		Beer		Bottled	
Florida Man	7	Amstel			5
Peroni	7	Bud Light			6
Stella	7	Coors Light			5
Yuengling	7	Corona			6
		Heineken			6
		Heineken 0.0 (non alcoholic)			6
		Michelob Ultra			6

Hard Seltzer		Wines	
Bud Light Seltzer	5	White	G / B
White Claw	6	Chardonnay, VS Cosi, Italy	7 / -
		Chardonnay, Harken, California, 2019	8 / 30
		Pinot Grigio, VS Cosi, Italy	7 / -
		Moscato, Castello Del Poggio, Italy, 2019	7 / 25
		Sauvignon Blanc, Mud House, New Zealand, 2019	7 / 25
		Sparkling	G / B
		Champagne, Sauvage, New Mexico	8 / 28
		Moscato, Casa Coller, Italy	7 / 25
		Rose', Sauvage, New Mexico	8 / 28
		Prosecco, Bisol, Italy	7 / 25
		Red	G / B
		Cabernet, VS Cosi, Italy	7 / -
		Cabernet, Canoe Ridge, Washington, 2019	9 / 35
		Cabernet, Rabble, California, 2018	12 / 45
		Cabernet, Penfolds, California, 2018	14 / 50
		Cabernet, Robert Hall, California, 2019	10 / 35
		Chianti, Castello Di Albola, Italy, 2020	9 / 35
		Chocolate Shop, Washington, 2019	9 / 35
		Malbec, Achaval Ferrer, Argentina, 2019	12 / 45
		Malbec, Achaval Ferrer Altamira, Argentina, 2016	- / 150
		Merlot, Robert Hall, California, 2019	10 / 35
		Montepulciano, Pirovano, Italy, 2016	7 / 26
		Montepulciano, Marina Cvectic, Italy, 2017	12 / 45
		Pinot Noir, Line 39, California, 2019	7 / 25
		Pinot Noir, St Hubert's, California, 2020	14 / 55
		Red Blend, Rabble, California, 2019	11 / 40
		Rosso, Barbazalle, Italy, 2019	13 / 50
		Zinfandel, Rabble, California, 2019	12 / 45

Handcrafted Wine Cocktails

Bellini	10
Prosecco, Peach Puree	
Cranberry Crush	10
Moscato, Pinot Grigio, Cranberry Ginger Ale, Simple Syrup, Muddled Mint	
Jalapinot	10
Pinot Grigio, Pineapple Juice, San Pellegrino Limonata, Jalapeño Puree, Jalapeño slices	
Mimosa	10
Prosecco, Orange Juice	
Moscato Sunrise	10
Moscato, Citrus Soda, Lemonade, San Pellegrino Blackcurrant	
Prosecco Tramonto	10
Prosecco, Sprite, Blackberry Puree	
Red Wine Sangria	13
Red Sangria, Orange, Apples, Grapes	
White Wine Sangria	13
Moscato, Pinot Grigio, White Grape Juice, Apples, Grapes	

Handcrafted Cocktails

Angelo Azzurro	12
Gin, Triple Sec, Blue Curacao, Lemon Garnish	
Colombo	12
Tequila, Aranciata, Lime Juice, Lemon Juice, Grapefruit, Simple Syrup, Salt	
Basil Lime Margarita	12
Tequila, Lime Juice, Simple Syrup, Basil leaves	
Limoncello Drop	13
Vodka, Limoncello, Lemon Juice, Sugar Rim	
Manhattan	12
Rye Whiskey, Bitters, Sweet Vermouth, Cherry	
Martini	13
Gin, Dry Vermouth, Olive	
Espresso Martini	14
Vodka, Galliano Espresso, Espresso, Coffee Beans	
Mojito	12
White Rum, Lime Juice, Mint, Cane Sugar, Soda Water	
Negroni	12
Gin, Amaro, Sweet Vermouth	
Old Fashioned	12
Bourbon Whiskey, Bitters, Simple Syrup, Cherry, Orange Slice	
Rum Punch	14
White Rum, Dark Rum, OJ, Pineapple Juice, Lime Juice, Grenadine	

Ask About our All-Day Happy Hour Specials

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 * Rainbow Cookies * and more

Visit FalabellaBistro.com for Full Menu

Advance Notice Required for Catering Orders - 50% Deposit at Time of Order

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

Parties and Reservations

Parties - email falabellabistro@gmail.com

Reservations up to 4 People - Book on Yelp or Call us

Reservations 5+ People - Call us at (813) 428-6957

FALABELLA

FAMILY BISTRO

EARLY BIRD MENU

Available 3pm to 5pm

Monday - Friday Only

Piattini

Small Plates

Crispy Zucchini

Fresh Parmesan, Roasted Roma Aioli, Fresh Herbs

9

Bruschetta

Baguette, Roma Tomatoes, Garlic, Basil, EV Olive Oil, Aged Balsamic

10

Insalata

Salad

Add Avocado 2, Chicken 4, Shrimp 6, Salmon 8

House

5 / 9

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

Entrees

Ask About Gluten Free Pasta

Lasagna

Pomodoro, Bechamel, House Meat Sauce, Mozzarella, Parmesan, Fresh Basil

15

Cinque Ravioli

Aurora Sauce, Fresh Basil
Choice of Lobster, Short Rib or Five Cheese Ravioli

15

Chicken Parmesan

Breaded Chicken Breast, Pomodoro, Fresh Parmesan, Fresh Basil, Spaghetti

15

Pasta alla Norma

Marinated Eggplant, Pomodoro, Red Pepper, Garlic, Ricotta Cheese, Herbs, Fresh Rigatoni, Fresh Parmesan

15

Classic Spaghetti & Meatballs

House Made Meatballs, Pomodoro, Fresh Parmesan, Fresh Basil

15

House Made Desserts

NY Cheesecake

7