

# FALABELLA

FAMILY BISTRO

## LUNCH MENU

Available until 3pm

### SANDWICHES

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

<b>Pesto Chicken</b>	13	<b>Philly</b>	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	
<b>Meatball Parm Hero</b>	13	<b>Prime French Dip</b>	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	
<b>California</b>	13	<b>Chicken Parm</b>	13
Grilled Chicken Breast, Lettuce, Heirloom Tomato, Avocado, Sourdough Bread, Jalapeno Ranch		Breaded Chicken Breast, Pomodoro, Fresh Mozzarella, Fresh Basil, Ciabatta Bread	

### SOUPS & SALADS

Add Avocado 2, Italian Sausage 4, Chicken 6, Shrimp 6, Salmon 10

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

# FALABELLA

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## DINNER MENU

### Piattini

Small Plates

<b>Bruschetta</b>	13	<b>Broccoli &amp; Ricotta Toast</b>	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	
<b>Deep Fried Burrata</b>	14	<b>Mussels</b>	17
Burrata, Baby Heirloom Tomato, Balsamic Glaze, Basil Chiffonade, Crostini		Black Mussels, Baby Heirloom Tomatoes, Shallots, Fresh Spinach, Garlic, Parsley, Chardonnay Sauce, Crostini	
<b>Ravioli Flight</b>	15	<b>Funghi Crostini</b>	14
Lobster, Short Rib and Five Cheese Ravioli, Aurora Sauce, Fresh Basil, Crostini		Garlic-Toasted Crostini, Truffle Whipped Ricotta, Wild Mushrooms, Rosemary Honey Drizzle	
<b>Calamari</b>	16	<b>Garlic Baguette</b>	10
Roasted Pepper, Pickled Pepper, Caper Aioli, Fresh Herbs, Pomodoro Sauce		Italian Bread, Garlic Butter, Fresh Parmesan, Fresh Basil, Herb Olive Oil, Pomodoro Sauce	
<b>Crispy Zucchini</b>	11	<b>Sam's Meatballs</b>	17
Fresh Parmesan, Roasted Roma Aioli, Fresh Herbs		Pomodoro Sauce, Fresh Basil, Ricotta, Crostini	
<b>Tuscan Artichoke Dip</b>	15		
Artichoke Dip, Sundried Tomato, Spinach, Crostini			

### Flatbreads

<b>Caprese Flatbread</b>	17	<b>Short Rib Flatbread</b>	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	
<b>Chicken Pesto Flatbread</b>	17	<b>Eggplant Parm Flatbread</b>	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	
<b>Philly Flatbread</b>	17		
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

33

### Insalate

Salads

Add Avocado 2, Italian Sausage 4, Chicken 6, Shrimp 6, Salmon 10

<b>Caesar</b>	11	<b>House</b>	11
Romaine, Parmesan, House Croutons, Roasted Garlic Caesar Dressing		House Greens, Carrots, Cucumbers, Heirloom Tomatoes, Red Onion, Balsamic Vinaigrette	
<b>Mediterranea</b>	13	<b>Traditional Caprese</b>	12
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\*

<b>Garlic Shrimp Alfredo</b>	24	<b>Cinque Ravioli</b>	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	
<b>Frutti di Mare</b>	24	<b>Pasta alla Norma</b>	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	
<b>Stuffed Salmon</b>	23	<b>Short Rib Pasta</b>	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	
<b>Chicken Parmesan</b>	23	<b>Lasagna</b>	20
Breaded Chicken Breast, Pomodoro, Fresh Parmesan, Fresh Basil, Spaghetti		Pomodoro, Bechamel, House Meat Sauce, Mozzarella, Parmesan, Fresh Basil	
<b>Chicken Marsala</b>	22	<b>Ricotta Gnocchi Bolognese</b>	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	
<b>Chicken Piccata</b>	21	<b>Burrata Rigatoni</b>	23
Chicken Breast, Shallots, Garlic, Capers, Lemon, Herbs, Spaghetti		Fresh Rigatoni, Bolognese Sauce, Burrata, Chives	
<b>Classic Spaghetti &amp; Meatballs</b>	20	<b>Stuffed Shells</b>	22
House Made Meatballs, Pomodoro, Fresh Parmesan, Fresh Basil		Ricotta, Italian Sausage, Basil, Red Pepper Flakes, Aurora Sauce	
<b>Seafood Risotto</b>	29	<b>Eggplant Parm</b>	23
Clams, Shrimp, Scallops, Calamari, Rose Wine, Garlic, Butter, Parmesan		Breaded Eggplant, Tomato Sauce, Melted Mozzarella, Spaghetti	
<b>Ribeye</b>	36		
Roasted Tri-Color Carrots, Fingerling Potatoes, Cauliflower, Garlic Butter			

## Sides

<b>Broccolini</b>	7	<b>Seasonal Vegetables</b>	7
Steamed or Sauteed		Steamed or Sauteed	
<b>Side Pasta</b>	9	<b>French Fries</b> Small / Large	4 / 6
Bowtie (side portion) with choice of Alfredo, Pomodoro or Butter Pappardelle, Spaghetti, Rigatoni +4    Meat Sauce +4    Add Meatball +4		<b>Side House Salad or Caesar</b>	4 / 5

## Kids Menu\*

(12 and under)

<b>Pasta</b>	9	<b>Grilled Cheese and Fries</b>	9
Bowtie with choice of Alfredo, Pomodoro or Butter. Sub Meat Sauce +4 Sub Spaghetti +1 Add a Meatball +4		<b>Chicken Tenders and Fries</b>	9
		<b>Mozzarella Sticks and Fries</b>	9
		* all kids meals include a water, tea or soft drink	

## Desserts

See your Server for Daily Specials and Availability

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

## Beverages

### Soft Drinks / Water

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

### Coffee / Tea

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

### On Tap

Florida Man	7
Peroni	7
Stella	7
Yuengling	7

### Hard Seltzer

Bud Light Seltzer	5
High Noon: Vodka or Tequila	6
White Claw	6

### Beer

### Bottled

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

## Wines

<b>White</b>	<b>G / B</b>
Chardonnay, VS Cosi, Italy	7 / -
Chardonnay, Harken, California, 2019	10 / 38
Chardonnay, Moniker, La Ribera Vineyard, Mendocino, 2022	14 / 49
Moscato, 101 North, California	7 / 28
Pinot Grigio, VS Cosi, Italy	7 / -
Pinot Grigio, Canoe Ridge, Washington	13 / 47
Pinot Gris, Sokol Blosser, Willamette Valley, 2022	14 / 49
Riesling, Kendall Jackson, California	11 / 39
Sauvignon Blanc, Decoy, California	13 / 47
Sauvignon Blanc, Slo Down Wines, Slo Jams Horse Heaven Hills, 2022	14 / 49
Sauvignon Blanc, Matua, New Zealand	9 / 36
<b>Sparkling</b>	<b>G / B</b>
Rose', Decoy, California	13 / 47
Rose', Line 39, California	8 / 34
Prosecco, Bisol Jeio, Italy	9 / 36

<b>Red</b>	<b>G / B</b>
Cabernet, VS Cosi, Italy	7 / -
Cabernet, Josh, California	12 / 44
Cabernet, Klinker Brick Winery, Lodi, 2021	13 / 47
Chianti, Donna Laura Riserva Alteo, Italy, 2020	9 / 36
Chianti, Gabbiano, Italy, 2017	9 / 36
Chianti, Tiziano, Italy, 2015	11 / 40
Chocolate Shop, Washington, 2019	9 / 36
Malbec, Achaval Ferrer, Argentina, 2019	15 / 55
Malbec, Alamos Malbec Seleccion, Argentina	11 / 40
Malbec, Tapiz, Alta Collection, Mendoza, Argentina, 2020	11 / 40
Merlot, Apothic, California, 2021	13 / 47
Merlot, Line 39, California	9 / 36
Merlot, Robert Hall, California, 2019	10 / 38
Montepulciano, Jorio, Italy, 2020	12 / 44
Montepulciano, Illuminati Riparosso, Italy, 2021	10 / 38
Montepulciano, Marina Cvectic, Italy, 2017	18 / 65
Pinot Noir, Barista, Pinotage, 2022	11 / 39
Pinot Noir, Decoy, California	16 / 57
Pinot Noir, Line 39, California, 2019	9 / 36
Red Blend, Apothic, California	13 / 47
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

<b>Crowns Harvest</b>	17
Crown Apple, Crown Royal, Apple Cider, Caramel Rim	
<b>Moscato Sunrise</b>	11
Moscato, Lemonade, San Pellegrino Aranciata, San Pellegrino Blackcurrant	
<b>Prosecco Tramonto</b>	10
Prosecco, Sprite, Blackberry Puree	
<b>Sangria</b>	13
Red or White Fresh Fruit	
<b>Whiskey Clover</b>	17
Jack Daniels, Grand Marnier, Lemon Juice, Honey Water, Cinnamon Rim	
<b>Margarita</b>	12
El Jumidor Tequila, Triple Sec, Lime Juice, Agave, Salt or Sugar Rim	
<b>Espresso Martini</b>	13
Vanilla Vodka, Galliano Espresso, Espresso, Coffee Beans	
<b>Mojito</b>	12
Bacardi White Rum, Simple Syrup, Mint	
<b>Limoncello Drop</b>	13
Outfitters Vodka, Limoncello, Lemon Juice, Sugar Rim	
<b>Raspberry French 75</b>	15
Western Sun Gin, Lemon Juice, Raspberry Puree, Champagne	
<b>Cranberry Crush</b>	10
Moscato, Pinot Grigio, Cranberry Juice, Ginger Ale, Simple Syrup, Muddled Mint	
<b>Old Fashioned (Smoked)</b>	12
Old Forrester Bourbon Whiskey, Bitters, Simple Syrup, Bourbon Cherry, Orange Slice	
<b>Rum Punch</b>	14
Bacardi White and Dark Rum, Orange Juice, Pineapple Juice, Lime Juice, Grenadine	

## Liquor Brands

<b>Gin</b>	<b>Vodka</b>
Bombay	Grey Goose
Tanqueray	Kettle 1
Western Son (W)	Outfitters (W)
	Smirnoff Vanilla Vodka
<b>Rum</b>	Tito's
Bacardi (W)	
Captain Morgan	<b>Whiskey</b>
Malibu	Crown Apple
	Crown Royal
<b>Tequila</b>	Jack Daniels
Casamigos	Jameson
El Jimador (W)	Maker's Mark
Don Julio	Old Forrester (W)
Don Julio Reposado	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](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)

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