

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	15
Pomodoro, Pickled Pepper, Caper Aioli, Fresh Herbs		Pomodoro Sauce, Fresh Basil, Ricotta	
Garlic Baguette	10	Mussels	16
Italian Bread, Garlic Butter, Fresh Parmesan, Fresh Basil, Herb Olive Oil, Pomodoro Sauce		Black Mussels, Baby Heirloom Tomatoes, Shallots, Garlic, Parsley, Chardonnay Sauce, Crostini	

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	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		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, 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, 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	20	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

Desserts

See your Server for Daily Specials and Availability

House Made NY Cheesecake	9	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 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	
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 Bottled 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

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

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
Cabernet, Las Canitas, Argentina, 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
Rosso, Barbazzale, Italy, 2021	13
Tempranillo, Lobetia, Spain, 2023	9

White by the Glass

Bianco Italia, Falesco Vitano, Italy, 2020	10
Chardonnay, VS COSI	7
Chardonnay, Angeline, California, 2022	8
Chardonnay, Harken, California, 2021	10
Chardonnay, Maria Navarro Torre, Argentina, 2021	8
Moscato, 101 North, California, 2023	6
Sauvignon Blanc, Matua, New Zealand, 2022	8

Sparkling by the Glass

Moscato d'Asti, Batasiolo, Italy, 2021	11
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
Corvina, Ciodoli, Italy, 2018	52
Malbec, Achaval Ferrer Mendoza, Argentina, 2020	36
Malbec, Achaval Ferrer Altamira, Argentina, 2016	100
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 Rose, La Crema, California, 2021	60
Pinot Noir, St. Hubert's, California, 2020	27
Pinot Noir, Inscription, Oregon, 2021	42
Red Blend, Pessimist, California, 2022	37
Rioja, Allende, Spain, 2016	58
Sodale Merlot, Cotarella, Italy, 2019	60
Valpolicella, Antolini, Italy, 2018	55
Zinfandel, Herald, California, 2021	52

White by the Bottle

Chardonnay, Diora, California, 2020	55
Chardonnay, Screen Door, California, 2020	35
Pinot Grigio, Coppola, California, 2022	30
Pinot Gris, La Crema, California, 2022	60
Sauvignon Blanc, White Haven, New Zealand, 2022	36

Sparkling by the Bottle

Moscato d'Asti, Batasiolo, Italy, 2021	36
Champagne, Sauvage, New Mexico, 2022	35
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 * Rainbow Cookies * and more

Visit FalabellaBistro.com for Full Menu

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

Parties and Reservations

Parties - email falabellabistro@gmail.com

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