

WELCOME TO

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# FALABELLA

F A M I L Y B I S T R O

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ALL YOU NEED IS LOVE AND PASTA

# FALABELLA

FAMILY BISTRO

## LUNCH MENU

Available until 3pm

### PANINI

Add French Fries 4

<b>Pesto Chicken</b>	<b>12</b>	<b>Cubano</b>	<b>12</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>12</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, Baguette	
<b>California</b>	<b>11</b>	<b>Genoa</b>	<b>12</b>
Grilled Chicken Breast, Lettuce, Heirloom Tomato, Avocado, Sourdough Bread		Genoa Salami, Provolone, Red Onion, Roasted Red Peppers, Multigrain Bread	
<b>Chicken Parm</b>	<b>13</b>	<b>Philly</b>	<b>13</b>
Breaded Chicken Breast, Pomodoro, Fresh Mozzarella, Fresh Basil, Ciabatta Bread		Shaved Ribeye, Peppers & Onions, Cremini Mushrooms, Provolone, American Cheese, Baguette	
<b>Tonno</b>	<b>11</b>		
Albacore Tuna Salad, Onion, Celery, Dijonnaise, Vine Tomato, Swiss, Multigrain Bread			

### SOUP & SALAD

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

<b>Caesar</b>	<b>7 / 11</b>	<b>Mediterranea</b>	<b>13</b>
Romaine, Parmesan, House Croutons, Roasted Garlic Caesar Dressing		House Greens, Cucumbers, Heirloom Tomatoes, Red Onion, Olives, Feta Cheese, Lemon, Balsamic Vinaigrette	
<b>House</b>	<b>6 / 10</b>	<b>The Wedge</b>	<b>14</b>
House Greens, Carrots, Cucumbers, Radish, Heirloom Tomatoes, Red Onion, Balsamic Vinaigrette		Iceberg Lettuce Wedge, Bruschetta Mix, Pancetta, Blue Cheese Crumbles, Blue Cheese Dressing	
<b>Minestrone Soup Bowl</b>	<b>6</b>	<b>Soup of the Week</b>	<b>6</b>

### COMBOs

Add French Fries 4

<b>Sandwich &amp; Salad</b>	<b>13</b>	<b>Soup &amp; Salad</b>	<b>11</b>
1/2 sandwich and side salad (House or Caesar)		Side salad (House or Caesar) and cup of soup	
<b>Sandwich &amp; Soup</b>	<b>12</b>		
1/2 sandwich and cup of soup			

# FALABELLA

FAMILY BISTRO

## DINNER MENU

### Piattini

Small Plates

<b>Crispy Zucchini</b>	<b>10</b>	<b>Broccoli &amp; Ricotta Toast</b>	<b>12</b>
Fresh Parmesan, Roasted Roma Aioli, Fresh Herbs		Roasted Broccoli, Whipped Ricotta, Hot Honey, Fresh Basil	
<b>Ravioli Flight</b>	<b>14</b>	<b>Bruschetta</b>	<b>12</b>
Lobster, Short Rib and Five Cheese Ravioli, Aurora Sauce, Fresh Basil		Baguette, Roma Tomatoes, Garlic, Basil, EV Olive Oil, Aged Balsamic	
<b>Calamari</b>	<b>15</b>	<b>Sam's Meatballs</b>	<b>13</b>
Pomodoro, Pickled Pepper, Caper Aioli, Fresh Herbs		Pomodoro Sauce, Fresh Basil, Ricotta	
<b>Traditional Caprese</b>	<b>11</b>	<b>Stuffed Mushroom</b>	<b>12</b>
House Mozzarella, Heirloom Tomatoes, EV Olive Oil, Aged Balsamic Reduction, Fresh Basil		Portobello Mushroom, Mild Ground Sausage, Red Pepper Flakes, Fresh Mozzarella, Roasted Red Pepper Crema	
<b>Garlic Baguette</b>	<b>9</b>	<b>Ricotta Gnocchi Bolognese</b>	<b>14</b>
Italian Bread, Garlic Butter, Fresh Parmesan, Fresh Basil, Herb Olive Oil, Pomodoro Sauce		House Made Ricotta Gnocchi, Creamy Bolognese, Shallots, Garlic, Fresh Parmesan, Fresh Basil	
<b>Chicken Croquette</b>	<b>12</b>	<b>Ham and Cheese Croquette</b>	<b>12</b>
Chicken, Broccolini, Fresh Mozzarella, Ricotta, Bread Crumbs, Parmesan Cheese		Potato, Ham, Swiss Cheese, Gruyere, Scallion, Bread Crumbs	

### Antipasto Boards

(table service only)

<b>Antipasto</b>	<b>32</b>	<b>Imported Meats</b>	<b>24</b>
Chef Selected Imported Meats and Cheeses, Fruit, Olive Medley, Whipped Ricotta with Honey and Pine Nuts, Crostini		Chef Selected Imported Meats, Olive Medley, Whipped Ricotta with Honey and Pine Nuts, Garlic Oil, Crostini	

### Insalate

Salads

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

<b>Caesar</b>	<b>7 / 11</b>	<b>House</b>	<b>6 / 10</b>
Romaine, Parmesan, House Croutons, Roasted Garlic Caesar Dressing		House Greens, Carrots, Cucumbers, Radish, Heirloom Tomatoes, Red Onion, Balsamic Vinaigrette	
<b>Mediterranea</b>	<b>13</b>	<b>The Wedge</b>	<b>14</b>
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	

## Entrees

\*Ask About Gluten Free Pasta\*

<b>Lasagna</b>	<b>18</b>	<b>Chicken Parmesan</b>	<b>21</b>
Pomodoro, Bechamel, House Meat Sauce, Mozzarella, Parmesan, Fresh Basil		Breaded Chicken Breast, Pomodoro, Fresh Parmesan, Fresh Basil, Spaghetti	
<b>Vongole</b>	<b>20</b>	<b>Pasta alla Norma</b>	<b>18</b>
Clams, Shallots, Garlic, Heirloom Tomatoes, White Wine, Seafood Stock, Red Pepper, Herbs, Lemon, Spaghetti		Marinated Eggplant, Pomodoro, Red Pepper, Garlic, Ricotta Cheese, Herbs, Fresh Rigatoni, Fresh Parmesan	
<b>Frutti di Mare</b>	<b>23</b>	<b>Filet</b>	<b>32</b>
Chef Selected Seafood, Shallots, Garlic, Herbs, Chives, Pomodoro, Spaghetti		Beef Tenderloin, Seasonal Vegetable, Fingerling Potatoes Choice of Marsala or Truffle Dolce	
<b>Short Rib</b>	<b>21</b>	<b>Garlic Shrimp Alfredo</b>	<b>21</b>
Short Rib Ragu, Fresh Pappardelle, Pomodoro, Fresh Parmesan, Red Pepper, Garlic, Herbs		Fresh Pappardelle, Grilled Shrimp, Pancetta, Garlic Oil, Basil Oil, Black Peppercorn, Fresh Parmesan, Scallion	
<b>Classic Spaghetti &amp; Meatballs</b>	<b>18</b>	<b>Chicken Piccata</b>	<b>21</b>
House Made Meatballs, Pomodoro, Fresh Parmesan, Fresh Basil		Chicken Breast, Shallots, Garlic, Capers, Lemon, Herbs, Spaghetti	
<b>Chicken Marsala</b>	<b>22</b>	<b>Scallops</b>	<b>32</b>
Chicken Breast, Cremini & Portobello Mushrooms, Shallots, Garlic, Marsala Reduction, Herbs, Fresh Pappardelle		Diver Scallops, Mushroom Risotto, Seasonal Vegetable, Champagne Beurre Blanc	
<b>Stuffed Salmon</b>	<b>21</b>	<b>Cinque Ravioli</b>	<b>20</b>
Seared Salmon, Spinach, Ricotta, Mushroom Risotto, Seasonal Vegetable, Parsley, Citrus Beurre Monte		Aurora Sauce, Fresh Basil Choice of Lobster, Short Rib or Five Cheese Ravioli	
<b>Stuffed Shells</b>	<b>22</b>	<b>Gnocchi Genovese</b>	<b>18</b>
Ricotta, Italian Sausage, Fried Chiff Basil, Red Pepper Flakes, Aurora Sauce		Potato Gnocchi, House Pesto, Lemon, Parmesan, Fresh Basil <i>(Pesto contains nuts)</i>	
<b>Cannelloni</b>	<b>22</b>	<b>Burrata Rigatoni</b>	<b>21</b>
Chicken, Spinach, Ricotta, Princess Sauce		Fresh Rigatoni, Bolognese Sauce, Burrata, Chives	

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

## House Made Desserts

See your Server for Daily Specials and Availability

<b>NY Cheesecake</b>	<b>8</b>	<b>Chocolate Mousse Cheesecake</b>	<b>11</b>
<b>Affogato</b>	<b>6</b>	<b>Tiramisu</b>	<b>9</b>
Vanilla Ice Cream, One Shot of Hot Espresso		Made with a Touch of Kahlua	
<b>Cannoli</b>	<b>6</b>	<b>Rainbow Cookie</b>	<b>8</b>

## Kids Menu

(12 and under)

<b>Pasta</b>	<b>7</b>	<b>Grilled Cheese and Fries</b>	<b>6</b>
Bowtie with choice of Alfredo, Pomodoro or Butter. Sub Meat Sauce +4		<b>Chicken Tenders and Fries</b>	<b>7</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>Iced Tea</b>	<b>3</b>
<b>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>

### On Tap

Florida Man	<b>7</b>
Peroni	<b>7</b>
Stella	<b>7</b>
Yuengling	<b>7</b>

### Beer

<b>Bottled</b>	
Amstel	<b>5</b>
Bud Light	<b>6</b>
Coors Light	<b>5</b>
Corona	<b>6</b>
Heineken	<b>6</b>
Heineken 0.0 (non alcoholic)	<b>6</b>
Michelob Ultra	<b>6</b>

### Hard Seltzer

Bud Light Seltzer	<b>5</b>
White Claw	<b>6</b>

## Wines

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

## Handcrafted Wine Cocktails

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

## Handcrafted Cocktails

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

*Ask About our All-Day Happy Hour Specials*

## Gift Card Promotion

Buy a 5-pack of \$10 gift cards for \$40

Redeemable for future purchases

## Holiday Catering

**Thanksgiving:** Order by Sunday, Nov 20th to pick up by 5PM Wednesday, Nov 23rd

**Christmas:** Order by Tuesday, Dec 20th to pick up by 5PM Saturday, Dec 24th

**New Year's Eve:** Order by Tuesday, Dec 27th - pick up by 5PM Saturday, Dec 31st

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

Minimum 72 hours notice for catering orders - 50% deposit at time of order

Call us at (813) 428-6957 or email [falabellabistro@gmail.com](mailto:falabellabistro@gmail.com) for any special requests

## Holiday Parties and Reservations

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

Reservations up to 4 people - book on Yelp or call us

Reservations 5+ people - call us at (813) 428-6957