

Arabellas Lunch Menu

Appetizers

- Bruschetta* \$8.50
Fresh tomatoes, garlic, basil, and olive oil served on toasted bread, topped with balsamic glaze
- Calamari* \$13.50
Traditional fried calamari with spicy marinara sauce
- Caprese di Sorrento* \$14.50
Fresh buffalo mozzarella and sliced tomatoes with olive oil and balsamic glaze

Salads

- Insalata Alla Greca* \$10.50
Traditional Greek salad with feta cheese, kalamata olives, tomatoes, onions, cucumbers, carrots and pepperoncinis in a Greek vinaigrette dressing
- Insalata di Cesare con Pollo* \$11.50
Crisp Romaine lettuce tossed with homemade caesar dressing, croutons, and parmesan cheese topped with grilled chicken
- Blackened Shrimp* \$14.50
Fresh baby greens with onions, tomatoes, carrots, toasted almonds, gorgonzola cheese and blackened shrimp, topped with raspberry dressing
- Insalata con Tonno* \$14.50
Fresh spring mix topped with sesame crusted ahi tuna and sesame ginger dressing
- Soup and House Salad* \$8.50
Tomatoes, onions, cucumbers, and carrots with white zinfandel dressing and croutons

Cup Soup \$4.00 *Bowl Soup* \$7.00
Side House Salad or Side Caesar Salad \$3.50

Deli

- Panino Alla Capri* \$9.50
Fresh mozzarella, sliced tomatoes, and eggplant with pesto sauce on multigrain bread
- Italian Turkey Club* \$10.50
Fresh roasted turkey and bacon with lettuce, tomato, and mayonnaise on toasted multi grain bread
- Italian Connection* \$10.50
Capicola, prosciutto, salami, and swiss cheese on ciabatta bread with lettuce, tomato, and mayonnaise
- Panino Alla Parmigiana* \$11.50
Breaded chicken baked with mozzarella, parmesan, and tomato sauce on ciabatta bread

Chicken-Fish-Steak

- Pollo Alla Parmigiana* \$12.50
Breaded chicken cutlet baked with parmesan, mozzarella and marinara served with pasta
- Pollo Alla Griglia* \$11.50
Marinated grilled chicken breast drizzled with balsamic glaze and served with roasted potatoes and vegetables
- Pollo Alla Greca* \$13.50
Chicken breast sauteed with sundried tomatoes, olives, and onions in a feta cheese cream sauce
- Salmon Alla Griglia* \$14.50
Grilled filet of salmon drizzled with balsamic glaze, served with vegetables and roasted potatoes
- Bistecca Alla Griglia* \$16.50
Grilled 10 oz. New York strip with vegetables and roasted potatoes
- Vitello Alla Parmigiana* \$15.50
Breaded veal scaloppini, fried, and baked with marinara sauce and mozzarella cheese

Pastas

- Lasagne All'Emiliana* \$12.50
Traditional home made meat lasagna, a house specialty!
- Involtoni con Granchio* \$11.50
Eggplant rollettini stuffed with crab meat and ricotta cheese served over fettucini pasta with aurora sauce
- Melanzane Alla Parmigiana* \$12.50
Eggplant lasagna baked with parmesan and mozzarella cheese topped with marinara sauce
- Cannelloni Di Carne* \$12.50
Baked manicotti stuffed with beef and veal in a light tomato cream sauce
- Penne Primavera* \$9.50
Penne pasta tossed with white wine, fresh vegetables, and our homemade marinara sauce
- Tortellini Alla Panna* \$10.50
Cheese tortellini served in a garlic parmesan cream sauce with ham
- Fettuccine Alfredo* \$12.50
Fettuccini pasta sautéed in a parmesan cream butter sauce
Add shrimp or chicken for \$5.00
- Penne Bolognese* \$10.50
Penne pasta tossed with traditional italian meat sauce
- Gnocchi Al Gorgonzola* \$11.50
Potato dumplings sautéed in a gorgonzola cream sauce
- Linguine Ai Gamberi* \$15.50
Shrimp sautéed in white wine, lemon juice, garlic, and butter served over linguini pasta

For your convenience a twenty percent gratuity will be added to parties of five or more.

To split an entree there is an additional \$3.00 charge.