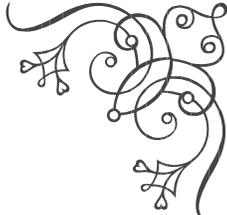


Arabellas Dinner Menu



Welcome to Arabellas Ristorante in beautiful downtown Winter Haven, established in 2004. Arabellas is rated 5 stars in food, service, and atmosphere. We are dedicated to providing an exceptional experience each time we have the opportunity to serve you.

Whether it's a romantic dinner for two, or an important business meeting, allow our staff to treat you to a memorable dinner as each course is served individually. If you would like to expedite your service please inform our staff, as each menu item is prepared to order.

Relax and enjoy your evening!

Antipasti

Appetizers



Zuppa del Giorno Soup of the day	\$8.50
Bruschetta Chopped fresh tomatoes with garlic, basil and olive oil, served on crostinis and dressed with balsamic glaze	\$9.50
Mozzarella in Carozza Fresh mozzarella breaded and fried, served with marinara	\$10.50
Shrimp Cocktail Traditional shrimp cocktail	\$13.50
Involtini Di Melanzane Con Granchio Eggplant rolletini stuffed with crab meat and ricotta cheese served with aurora sauce	\$13.50
Gamberoni all'Aglio Shrimp sauteed in olive oil, garlic, and a light spicy white wine sauce	\$14.50
Cozze alla Napoletana Mussels sauteed in olive oil, white wine, garlic, and marinara	\$14.50
Lumache al Sapore Snails sautéed with mushrooms, prosciutto, and garlic in a white wine sauce	\$13.50
Calamari Alla Chef Traditional fried calamari served with a light spicy marinara sauce	\$14.50
Antipasto Misto Italiano Thin slices of cured meats and an Italian cheese selection	\$16.50
Caprese Di Sorrento Slices of fresh buffalo mozzarella with tomatoes, basil, balsamic and olive oil	\$15.50
Insalata di Cesare (prepared table side for two or more) Crisp romaine lettuce tossed with caesar dressing, parmesan, and freshly baked croutons	\$19.50



Primi Piatti di Pasta

Pasta Entrees

- Fettuccine Alfredo* \$21.50
Fettuccine pasta with alfredo sauce and parmesan cheese Add chicken \$7.50 Add Shrimp \$8.50
- Rotontini di Zucca* \$24.50
Jumbo Ravioli filled with butternut squash, sage, and thyme in a Amaretto cream sauce and topped with Amaretto cookies
- Ravioli All' Astice* \$28.50
Ravioli stuffed with lobster meat and roasted garlic in a light tomato cream sauce
- Rigatoni All' Amatriciana* \$23.50
Rigatoni pasta sautéed with cured pork cheek, onion, pecorino cheese and pomodorini sauce
- Ravioli Di Manzo* \$26.50
Ravioli Stuffed with braised beef in a mushroom marsala cream sauce



Second Piatti

Seafood Entrees

- Linguini allo Scoglio* \$34.50
Linguini with shrimp, mussels, and scallops, in a roasted garlic, white wine, and light tomato sauce
- Scampi Fra'diavolo* \$33.50
Sauteed shrimp in a spicy marinara garlic sauce, served over bucatini
- Trancio di Salmone Arrosto con Carciofi* \$33.50
Roasted salmon filet with artichoke in a white wine and lemon butter sauce
- Gamberi e Cappelante Portofino* \$36.50
Shrimp and scallops in a dijon and garlic cream sauce, over linguini
- Branzino Alla Tirrena* \$45.50
Pan seared Chilean sea bass with cherry tomatoes and garlic in lemon butter sauce

*An extra plate charge of \$7.95 will be added for sharing entrees.
This will include a house salad, sorbet, and additional sides.*

Chicken Entrees

<i>Petto Di Pollo Al Limone</i> Breast of chicken sauteed in butter, white wine, lemon, and capers	\$27.50
<i>Pollo alla Marsala</i> Breast of chicken sauteed with mushrooms and Marsala wine	\$28.50
<i>Petto Di Pollo alla Saltimbocca</i> Breast of chicken topped with prosciutto and sage in a light white wine cream sauce	\$29.50
<i>Petto Di Pollo alla Fiorentina</i> Breast of chicken topped with spinach and cheese sautéed in a wine and tomato sauce	\$29.50
<i>Pollo Mare e Monti</i> Breast of chicken, shrimp, and scallops sauteed in a white wine, garlic, olive oil, and marinara sauce	\$35.50



Veal Entrees

<i>Scaloppine Di Vitello Al Limone</i> Veal scallopini sauteed in butter, white wine, lemon, and capers	\$30.50
<i>Scaloppine Di Vitello al Marsala</i> Veal scallopini sauteed with mushrooms and Marsala wine	\$30.50
<i>Scaloppine Di Vitello Saltimboca</i> Veal scallopini topped with prosciutto and sage in a light white wine cream sauce	\$34.50
<i>Scaloppine Di Vitello alla Toscana</i> Veal scallopini sauteed with artichoke and sundried tomatoes in a creamy white wine sauce	\$34.50
<i>Vitello alla Parmiggiana</i> Breaded veal scallopini topped with mozzarella and tomato sauce	\$34.50
<i>Vitello Arabellas</i> Veal scallopini with shrimp and scallops sauteed in a wine saffron sauce	\$39.50

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Bistecche



<i>Bistecca Di Manzo al Carbone</i>	<i>\$48.50</i>
<i>Grilled 18oz bone in Angus ribeye, marinated and served with potatoes and vegetables (Heavily marbled for flavor)</i>	
<i>Filetto al Porto</i>	<i>\$44.50</i>
<i>Angus filet mignon topped with gorgonzola cheese in a port wine glaze</i>	
<i>Filetto al Pepe Verde</i>	<i>\$44.50</i>
<i>Angus filet mignon finished in a green peppercorn and brandy cream sauce</i>	
<i>Steak Lady Diana</i>	<i>\$47.50</i>
<i>Two Angus filet medallions with mushrooms, onion, garlic and butter, in a red wine sauce (Prepared Table Side)</i>	
<i>Carre Di Agnello Scottadito</i>	<i>\$48.50</i>
<i>Roasted rack of lamb served in a red wine rosemary sauce</i>	
<i>Terra e Mare</i>	<i>\$50.50</i>
<i>6oz Filet mignon and three crab meat stuffed shrimp in a Sambuca roasted bell pepper garlic sauce</i>	
<i>Chateaubriand</i>	<i>\$99.00</i>
<i>Grilled 20oz Angus beef tenderloin served with a mushroom brandy sauce (Carved tableside, prepared for two)</i>	



Vineyard

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