



Arabellas Dinner Menu

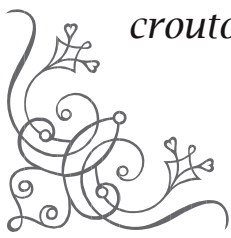
Welcome to Arabellas Ristorante in beautiful downtown Winter Haven, established in 2004. Arabellas is rated 5 stars in food, service, and atmosphere. We are dedicated to providing an exceptional experience each time we have the opportunity to serve you.

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

<i>Zuppa del Giorno</i> Soup of the day	\$8.50
<i>Bruschetta</i> Tomatoes, garlic, & basil tossed with olive oil. Served on house baked crostini, drizzled with balsamic.	\$11.50
<i>Mozzarella in Carrozza</i> Fresh sliced mozzarella, breaded & fried. Served with marinara.	\$12.50
<i>Shrimp Cocktail</i> Traditional shrimp cocktail. Served chilled with cocktail sauce.	\$15.50
<i>Involtoni Di Melanzane Con Granchio</i> Eggplant rollatini stuffed with crab meat, onions, bell peppers & ricotta cheese served in a tomato cream sauce.	\$17.50
<i>Gamberoni all'Aglia</i> Shrimp sauteed in a lightly spiced white wine garlic sauce.	\$16.50
<i>Cozze alla Napoletana</i> Mussels sauteed in a white wine tomato broth.	\$18.50
<i>Lumache al Sapore</i> Snails sauteed with mushrooms, prosciutto, garlic, & white wine.	\$18.50
<i>Calamari Alla Chef</i> Traditional fried calamari & spring vegetables. Served with spicy marinara.	\$16.50
<i>Antipasto Misto Italiano</i> Daily selections of cured meats & cheeses.	\$21.50
<i>Caprese Di Sorrento</i> Imported Buffalo mozzarella served with tomatoes, basil, olive oil, & balsamic.	\$18.50
<i>Insalata di Cesare</i> (prepared table side for two or more) Classic Caesar salad prepared tableside. Romaine, parmesan, & house baked croutons.	\$19.50

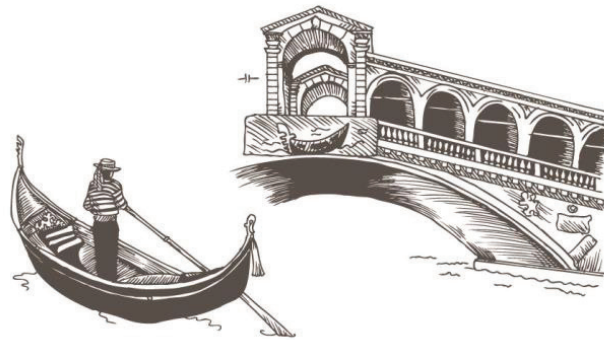




Primi Piatti di Pasta

Pasta Entrees

- Fettuccine Alfredo* \$23.50
Fettuccini pasta with a parmesan cream sauce.
Add Chicken \$9.00, Add Shrimp \$10.00 Add Salmon \$14.00 Add Scallops \$24.50
- Rotontini di Zucca* \$25.50
Jumbo Ravioli filled with butternut squash, sage, and thyme. Served in an Amaretto cream sauce & topped with crumbled Amaretto cookies.
- Ravioli All Astice* \$29.50
Ravioli stuffed with lobster & roasted garlic served in a tomato cream sauce.
- Rigatoni All Amatriciana* \$28.50
Rigatoni pasta sauteed with pork cheek, onion, & pecorino cheese. Finished in pomodorini sauce.
- Ravioli Di Manzo* \$27.50
Ravioli stuffed with braised beef. Served with sauteed mushrooms in a Marsala cream sauce.



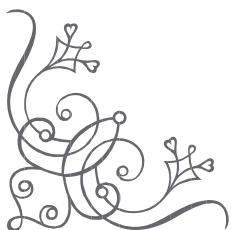
Second Piatti

Seafood Entrees

- Linguini allo Scoglio* \$36.50
Shrimp, scallops, & mussels in a white wine, garlic, & tomato broth over linguini pasta.
- Scampi Fra'diavolo* \$35.50
Sauteed shrimp in a spicy garlic marinara served over bucatini pasta.
- Trancio di Salmone Arrosto con Carciofi* \$35.50
Filet of salmon roasted with artichoke in a white wine butter sauce.
- Gamberi e Cappelante Portofino* \$40.50
Shrimp and scallops sauteed in a Dijon-garlic cream sauce served over linguini.
- Branzino Alla Tirrena* \$49.50
Pan seared Chilean sea bass with cherry tomatoes & garlic in a 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 with white wine, lemon, butter, & capers.	\$30.50
<i>Pollo alla Marsala</i> Breast of chicken sauteed with mushrooms in a Marsala wine reduction.	\$31.50
<i>Petto Di Pollo alla Saltimbocca</i> Breast of chicken topped with prosciutto & sage finished in a white wine cream sauce.	\$34.50
<i>Petto Di Pollo alla Fiorentina</i> Breast of chicken topped with spinach & cheese sauteed in a white wine & tomato sauce.	\$32.50
<i>Pollo Mare e Monti</i> Breast of chicken, shrimp, & scallops sauteed with garlic, olive oil, white wine, & marinara.	\$40.50



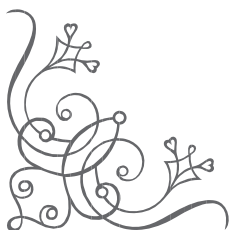
Veal Entrees



<i>Scaloppine Di Vitello Al Limone</i> Veal scallopini sauteed with white wine, lemon, butter, & capers.	\$34.50
<i>Scaloppine Di Vitello al Marsala</i> Veal scallopini sauteed with mushrooms in a Marsala wine reduction.	\$35.50
<i>Scaloppine Di Vitello Saltimboca</i> Veal scallopini topped with prosciutto & sage finished in a white wine cream sauce.	\$38.50
<i>Scaloppine Di Vitello alla Toscana</i> Veal scallopini sauteed with artichoke & sundriea tomato in a white wine-demi cream sauce.	\$38.50
<i>Vitello alla Parmiggiana</i> Breaded veal scallopini topped with mozzarella, parmesan, & marinara.	\$38.50
<i>Vitello Arabellas</i> Veal scallopini, shrimp, & scallops sauteed in a white wine saffron cream sauce.	\$44.50

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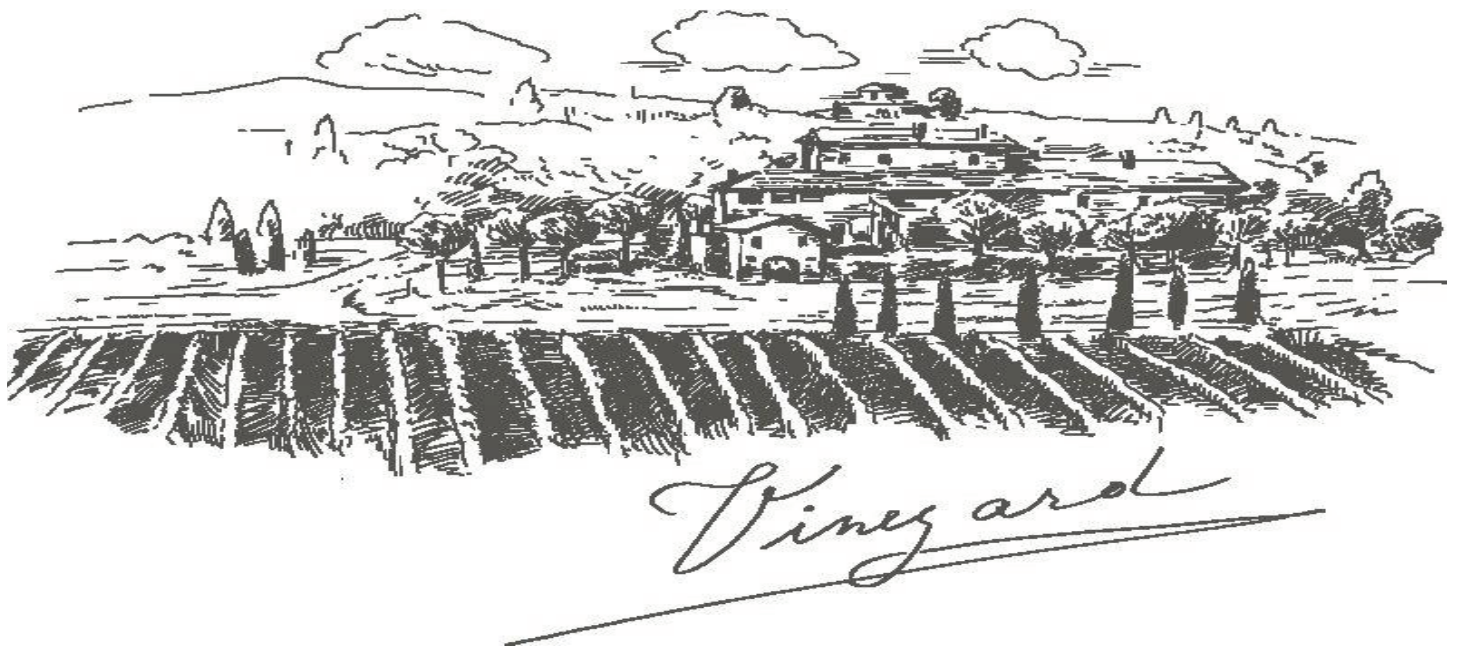




Bistecche



- Filetto al Porto* \$49.50
8oz. Angus filet mignon topped with gorgonzola cheese in a port wine reduction.
- Filetto al Pepe Verde* \$49.50
8oz. Angus filet mignon served in a green peppercorn brandy cream sauce.
- Steak Lady Diana (Prepared tableside)* \$54.50
Two 4oz filet medallions sauteed with mushrooms, onion, garlic, & herbs finished in a red wine Dijon cream.
- Carre Di Agnello Scottadito* \$55.50
Roasted rack of lamb served in a red wine rosemary reduction .
- Terra e Mare* \$52.50
6oz filet mignon with three crab stuffed shrimp in a Sambuca roasted bell pepper cream sauce.
- Bistecca Di Manzo al Carbone* \$58.50
Marinated 18oz bone-in Angus ribeye, grilled and served with potatoes & vegetables. (Heavily marbled for flavor)
- Chateaubriand (Prepared tableside for two)* \$109.00
Grilled 20oz Angus beef tenderloin served with a mushroom brandy cream sauce.



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