

MB's Mussels

PEI mussels seasoned with house-made Italian sausage, fresh basil, garlic, peppadew peppers, steamed in a roasted tomato-white wine broth. 15 mgf

Fritto Misto

Fried calamari, artichokes, pepperoncini, tomato sauce. 14

Prosciutto Wrapped Dates

Medjool dates, whipped goat cheese, peppered honey, lemon zest. 12

Bruschetta Dip

Oven roasted tomatoes, garlic, Calabrian pepper infused EVOO, fresh basil, burrata cheese. 12 v

Polenta Fries

White truffle oil, Parmesan cheese, Gorgonzola cheese sauce. 15 v

Chef's Board

Your server will inform you of the chef's creation. Priced Daily mgf

Soup di Giorno

Your server will inform you of the chef's creation. 7

Insalata

Wedge Salad

Iceberg wedge, golden peppadews, roasted tomatoes, pancetta lardons, creamy Gorgonzola dressing. 11 mgf organic grilled chicken 9 | jumbo Gulf shrimp 14

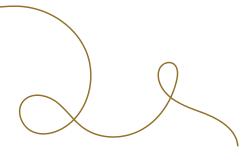
Caesar Salad

Chopped romaine hearts, wood-grilled croutons, Parmesan cheese, cracked pepper, creamy Caesar dressing. 10 v, mgf organic grilled chicken 9 | jumbo Gulf shrimp 14

Spinach Salad

Fresh spinach, roasted mushrooms, warm bacon vinaigrette. 12 gf

20% automatic gratuity will be added to parties of 8 or more.





Classic Spaghetti

Choice of house-made meatballs or Italian sausage, tomato sauce. 20

Strozzapreti

Wild Boar and apple Bolognese, fresh grated Parmesan cheese. 25

Spicy Vodka Chicken Parmigiana

Linguini pasta, spicy vodka sauce, mozzarella cheese. 27

Stuffed Pasta

Lasagna alla Villa Nova

Italian sausage, ground beef, mozzarella cheese, ricotta cheese, tomato sauce. 22

Wild Mushroom Ravioli

Gorgonzola cheese sauce, 4oz. petite filet. 30

Pumpkin & Mascarpone Ravioli

Fried sage, butter sauce, toasted pumpkin seeds, sauteed rainbow Swiss chard. 25 v

All pastas are served with house salad.

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Secondi

*Spicy Honey Glazed Salmon

Calabrian pepper infused honey, roasted garlic mashed potatoes, sautéed baby spinach. 32

Pistachio Crusted Grouper

Shaved Brussels sprouts with smoked bacon and Medjool dates, roasted garlic mashed potatoes,

Amaretto butter sauce. 38

Cola Braised Short Rib

Risotto Parmesan, grilled asparagus. 38

Grilled Chicken Marsala

Organic chicken breast, roasted garlic mashed potatoes, grilled asparagus,
Marsala and cremini mushroom sauce. 29

*Steak and Frites

Grilled New York strip, Gorgonzola cheese, sun-dried tomato butter, walnuts, fresh cut garlic fries. 44

*Mabella's Filet

Wood grilled center cut Angus filet, fried garlic, herbed butter sauce, roasted garlic mashed potatoes, grilled asparagus. 48

*THESE ITEMS CAN BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Steaks, Chops, Etc.

All grill selections are served with your choice of two sides.

From our Wood Fired Grill
All steaks are USDA Choice aged Angus beef.

* Center Cut Filet, 8 oz. 46

*Ribeye, 16 oz. 41

*Center Cut N.Y. Strip Steak, 14 oz. 38

*Bourbon Marinated Ribeye, limited availability. 44

Coleman Organic Chicken Breast. 26

*New Zealand Lamb Chops, rosemary gravy. 39

Rare - cool red center

Medium Rare - warm red center

Medium - pink center

Medium well - slight pink center

Well Done - no pink, not recommended.

We cannot guarantee well done steaks, all sales are final.

Contorni

(sides) 5

Salt Crusted Baked Potato, condiments served on the side
Roasted Garlic Mashed Potatoes
Fresh Cut Fries, Garlic, Sea Salt
Spaghetti with Tomato Sauce
Roasted Cremini Mushrooms
Sautéed Spinach

Sauteed Rainbow Swiss Chard

Shaved Brussels Sprouts with Bacon and Medjool Dates

Risotto Parmesan, add 3

Grilled Asparagus, add 2

MB's House Salad, add 2

Caesar Salad, add 3

Wedge Salad, add 4

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