

MB's Mussels

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

Prosciutto Wrapped Dates

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

Arancini

Fried risotto, Parmesan, mozzarella, arrabbiata sauce and micro basil. 15

Malfatti

Fried ricotta dumpling, tomato sauce, crispy spinach. 12 v

Fritto Misto

Fried calamari, artichokes, pepperoncini, tomato sauce. 16

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. 12 gf
organic grilled chicken 9 | jumbo Gulf shrimp 14

Caesar Salad

Chopped romaine hearts, wood-grilled croutons, Parmesan cheese, cracked pepper, creamy Caesar dressing. 12 mgf,v organic grilled chicken 9 | jumbo Gulf shrimp 14

Peach & Watermelon Salad

Fresh peaches, watermelon, cucumber, Burrata cheese, mint, toasted almonds, olive oil and hot honey drizzle. 14 gf





All pastas are served with house salad.

Classic Spaghetti

Choice of house-made meatballs or Italian sausage, tomato sauce. 24

Campanelle with Shrimp

Grilled shrimp, peas, spicy tomato cream sauce. 31

Stuffed Pasta

All pastas are served with house salad.

Lasagna alla Villa Nova

Italian sausage, ground beef, mozzarella cheese, ricotta cheese, tomato sauce. 24

Wild Mushroom Ravioli

Gorgonzola cheese sauce, 4oz. petite filet. 31



Secondi

Hot Honey Norwegian Salmon

Served with garlic roasted potatoes, grilled broccolini. 36

Pistachio Crusted Grouper

Shaved Brussels sprouts with smoked bacon, Medjool dates, roasted garlic mashed potatoes, amaretto butter sauce. 44

Seared Ahi Tuna

Roasted potatoes, baby arugula, preserved orange, sweet & sour agrodolce. 38

Chicken Parmigiana

Organic fried chicken breast, spaghetti with tomato sauce, grilled broccolini. 28

Grilled Chicken Marsala

Organic chicken breast, roasted garlic mashed potatoes, grilled broccolini, Marsala and cremini mushroom sauce. 31

Red Wine Braised Boneless Short Rib

Risotto Milanese, grilled broccolini. 39

*Steak and Frites

Grilled New York strip, Gorgonzola cheese, sun-dried tomato butter, walnuts, fresh cut garlic fries. 48

*Mabella's Filet

Wood-fired center cut Angus filet, fried garlic, herbed butter sauce, roasted garlic mashed potatoes, grilled broccolini. 49

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

Wood Grilled Steaks, Chops, Etc.

All wood grilled 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. 47

*Ribeye, 16 oz. 42

*Center Cut N.Y. Strip Steak, 14 oz. 46

*Bourbon Marinated Ribeye, limited availability. 45

Coleman Organic Chicken Breast, arugula salad with lemon infused olive oil. 28

*New Zealand Lamb Chops, balsamic - hot honey glaze. 42

Rare - cool red center

Medium Rare - warm red center

Medium - pink center

Medium well - slight pink center

Well Done - no pink, we cannot guarantee well done steaks, all sales are final.



(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

Creamed Spinach

Sautéed Onions

Shaved Brussels Sprouts with Bacon and Medjool Dates

Risotto Parmesan, add 3

Grilled Broccolini, add 3

MB's House Salad, add 2

Caesar Salad, add 3

Wedge Salad, add 4

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