

Antipasta

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. 16

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, stracciatella cheese. 14 v

Arancini

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

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 mgf
organic grilled chicken 9 | jumbo Gulf shrimp 14

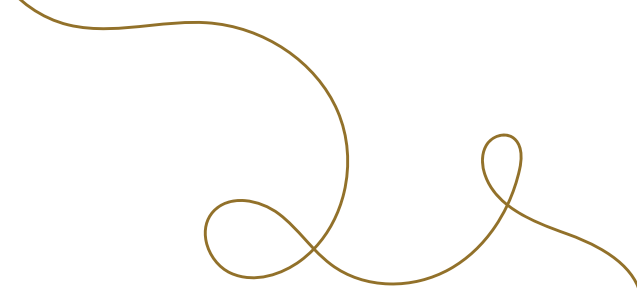
Caesar Salad

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

Peach & Burrata Caprese

Fresh peaches, basil, toasted pecans, burrata cheese, fresh mint, lemon, olive oil, hot honey. 14 v, gf

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



Pasta

Classic Spaghetti

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

Crab Pappardelle

Lump crab meat, fresh mushrooms, sherry cream sauce, grated parmesan cheese. 31

Spring Tomato & Lemon Orecchiette

Orecchiette pasta, cherry tomatoes, lemon, fresh basil, EVOO, creamy burrata cheese. 26
organic grilled chicken 9 | jumbo Gulf shrimp 14

Stuffed Pasta

Lasagna alla Villa Nova

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

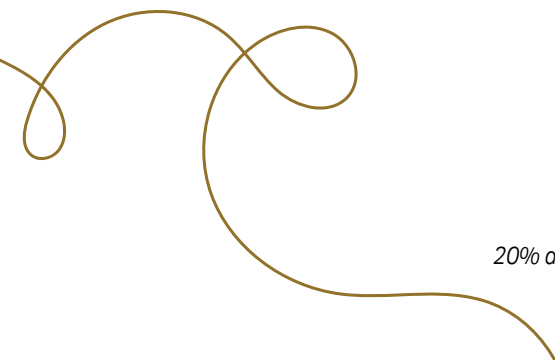
Wild Mushroom Ravioli

Gorgonzola cheese sauce, 4oz. petite filet. 31

Truffle & Cheese Stuffed Sacchetti

Truffle cream sauce, balsamic - fig reduction, micro greens. 26 v
organic grilled chicken 9 | jumbo Gulf shrimp 14

All pastas are served with house salad.



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Secondi

Hot Honey Norwegian Salmon

Served with roasted garlic mashed potatoes, sautéed spinach. 36

Pistachio Crusted Grouper

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

Cola Braised Short Rib

Risotto Parmesan, grilled broccolini. 39

Chicken Parmigiana with Spicy Vodka Sauce

Linguini pasta, spicy vodka sauce, mozzarella cheese. 29

Grilled Chicken Marsala

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

**Steak and Frites*

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

**Mabella's Filet*

Wood grilled 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.*

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. 47*

**Ribeye, 16 oz. 42*

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

**Bourbon Marinated Ribeye, limited availability. 45*

Coleman Organic Chicken Breast. 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, 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

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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Red Wine

Pinot Noir

Outlier | Lake County, CA | 13 / 50

Benton Lane | Willamette Valley, OR | 14 / 54

Two Messengers | Willamette Valley, OR | 15 / 58

Knudsen | Willamette Valley, OR | 95

Cabernet Sauvignon

Pedroncelli | Dry Creek Valley, CA | 11 / 42

Iron + Sand | Paso Robles, CA | 13 / 50

Katherine Goldschmidt | Alexander Valley, CA | 15 / 58

Scattered Peaks | Napa Valley, CA | 16 / 62

Faust | Napa Valley, CA | 30 / 110

Orin Swift Palermo | Napa Valley, CA | 35 / 120

Immortal Estate Slope | Sonoma, CA | 140

Silver Oak | Alexander Valley, CA | 160

Italian Reds

Melini Chianti Classico Reserva | Tuscany, Italy | 11 / 42

Bertani Valpolicella Ripasso | DOC, Italy | 12 / 46

Brancaia Tre Super Tuscan | IGT, Italy | 12 / 46

Renato Ratti Barbera d'Asti | Piedmont, Italy | 14 / 54

Renato Ratti | Barolo | DOCG | Italy | 95

Other Reds of Interest

Saldo | Zinfandel | CA | 13 / 50

Robert Hall | Merlot | Paso Robles, CA | 13 / 50

Trivento Golden Reserve | Malbec | Mendoza, Argentina | 14 / 54

Leviathan | Red Blend | CA | 16 / 62

The Prisoner | Red Blend | CA | 18 / 70

Orin Swift Advice From John | Merlot | CA | 65

Orin Swift 8 Years In The Desert | Red Blend | CA | 85

Orin Swift Papillon | Bordeaux-Blend | Napa Valley, CA | 125

Quintessa | Napa Valley, CA | 320

White Wine

Pinot Grigio

Barone Fini | Valdadige DOC | 11 / 42

Jermann | Friuli IT | 13 / 50

Chardonnay

Antinori Bramito | Umbria, Italy | 13 / 50

Dutton Goldfield | Russian River Valley, CA | 15 / 58

Sauvignon Blanc

Whitehaven | Marlborough, New Zealand | 12 / 46

Alain de la Treille | Vin de France, France | 13 / 50

Yealands Single Vineyards | Marlborough, New Zealand | 14 / 54

Illumination | CA | 65

Other Whites of Interest

Eroica | Riesling | Columbia Valley, WA | 10 / 38

Fleur de Mer | Rosé | Provence, France | 11 / 42

La Marca | Prosecco | DOC, Italy | 11 / 42

Marchesi di Barolo | Gavi | DOCG, Italy | 12 / 46

Sparkling

Pommery Brut Royal | Champagne, France | 77

Dessert Wine

Ceretto Moscato d'Asti | DOCG, Italy | 12 / 46

Marenco Brachetto D'Acqui | DOCG, Italy | 12 / 46

Craft Cocktail List

Whale of a Time

Gray Whale Gin, fresh lemon juice,
pear juice, rosemary simple, soda. 11

Urban Aviary

New Amsterdam Vodka, Select Aperitivo, fresh
pineapple juice, fresh lime juice, simple. 11

Salted Silk

Grey Goose Vodka, Mr. Black espresso liqueur, salted
caramel, fresh espresso, topped with fresh roasted
coffee beans. 13

Spicy Mamacita

Insolito Tequila, jalepeno agave,
lime, splash of fresh orange juice. 12

Tequila Mockingbird

Herradura Tequila, Luxardo, fresh grapefruit juice,
fresh lime juice, lemon-sage simple, aquafaba. 12

Southern Old Fashioned

Old Forester 86, simple,
Angostura bitters. 12

Italian Stallion

Blade and Bow Bourbon, Villa Massa Amaretto, honey,
sour, topped with Chianti. 12

Make Your Mark

Makers Mark, sweet vermouth, orange bitters,
Angostura bitters. 14

Old Forester Flight Boards

1870, 1897, 1910, 1920,

86 Proof, 100 Proof

Four 1/2 ounce pours | Priced Per Option

Seasonal Sangria

Ask your server about our Sangria specials. 14

Beer List

Domestic

Miller Lite | 4.50

Coors Light | 4.50

Michelob Ultra | 4.75

Imported

Heineken | Lager | Holland | ABV:
5.0% | 5.50

Modelo | Mexican Lager | Mexico |
ABV: 4.5% | 5.50

Peroni | Lager | Italy | ABV: 5.1% | 5.50

Guinness | Stout | Ireland | ABV 4.2% |
5.50

Stella Artois | Belgian Lager | Belgium |
ABV 5.0% | 5.50

Heineken 0.0 | Non-Alcoholic Lager |
Holland | 0.0% | 5.50

Stella Artois 0.0 | Non-Alcoholic Lager
| Belgium | 0.0% | 5.50

Craft

Blue Moon | Wheat Ale | Golden, CO |
ABV: 5.4% | 5.50

Scofflaw Basement IPA | Atlanta, GA |
ABV: 6% | 5.50