

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

Fritto Misto

Fried calamari, artichokes, pepperoncini, tomato sauce. 14

Prosciutto Wrapped Dates

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

Malfatti

Fried ricotta dumpling, tomato sauce, crispy spinach. 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 gf
organic grilled chicken 9 | jumbo Gulf shrimp 14

Caesar Salad

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

Roasted Beet Salad

Assorted roasted beets, whipped mascarpone, clover honey, toasted pine nuts. 12 gf,v

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



All pastas are served with house salad.

Classic Spaghetti

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

Gnocchi bolognese

Slow roasted prime beef, tomatoes, root vegetables and fresh herbs. 26

Stuffed Pasta

All pastas are served with house salad.

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

Kisotto

Shrimp & Butternut Squash Risotto

Parmesan cheese and arugula salad garnish. 31

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Secondi

*Grilled Salmon

Sauteed shrimp, roasted potatoes, grilled asparagus, sauce Americana. 38

Pistachio Crusted Halibut

Shaved Brussels sprouts with smoked bacon, Medjool dates, roasted garlic mashed potatoes, amaretto butter sauce. 41

Grilled Berkshire Pork Chop

Sweet potato wedges, asparagus, apricot and fig agro-dolce. 34

Chicken Parmigiana

Organic fried chicken breast, spaghetti with tomato sauce, grilled asparagus. 26

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-fired 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.

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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. 46

*Ribeye, 16 oz. 41

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

*Bourbon Marinated Ribeye, limited availability. 44

Coleman Organic Chicken Breast, butternut squash agrodolce. 28

*New Zealand Lamb Chops, port wine demi. 39

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 Asparagus, add 3 MB's House Salad, add 2 Caesar Salad, add 3

Wedge Salad, add 4

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