

PER LA TAVOLA / FOR THE TABLE

Napolitana Olives & Imported Sharp Provolone Cheese 3.99

Roasted Peppers 4.99

Roasted Italian Long Hots 3.99

ANTIPASTI / APPETIZERS

Mussels
Red or white sauce 9.99

Mozzarella Caprese
Our own homemade mozzarella "Made fresh every day" and tomatoes, fresh basil, extra virgin olive oil 7.99

Baked Clams Casino 8.99

Handmade Gnocchi Misto
Served with three sauces, gorgonzola cheese, pomodoro and pesto 9.99

Fried Smelts
Served with marinara and lemon 8.99

Tomato Bruschetta
Italian Crostini with olive oil, tomato, shaved grana padana & basil 8.99

Grilled Fiorella's Sausage and Broccoli Rabe
With pancetta and cannellini beans 9.99

Fried Calamari
Served with a tangy marinara sauce 9.99

Asparagi Gratinati
Olive oil, white wine, garlic and parmigiano cheese 7.99

Fried Mozzarella
Our own homemade mozzarella, freshly breaded and served with tomato sauce 6.99

Jumbo Lump Crab Cake
"Our famous crab cake"
Served with an oven-dried tomato sauce and a dijon cream sauce 13.99

Antipasto Mirabella 9.99

ZUPPA / SOUPS

Pasta e Fagoli
3.95

Cream of Chicken & Rice
4.50

Tomato Bisque with Crab
6.95

Soup of the Day
priced accordingly

INSALATA FRESCA / SALADS

Caesar Salad
Our interpretation of the classic 7.99
add Chicken 3.00 add Shrimp 5.00 add Salmon 6.00

Joe's Salad
Romaine lettuce, cubed homemade mozzarella, grape tomatoes, cucumbers, lemon and olive oil, topped with shaved grana padana 7.99

Arugula
Fresh baby arugula tossed with fresh chopped tomatoes and dried fruit in a balsamic vinaigrette, with shaved parmigiano 8.99

Roast Beets and Pistachio-Crusted Goat Cheese
On a bed of baby greens with Pinot Noir vinaigrette, oranges & cherry tomatoes, topped with fried prosciutto slices and fried sage leaves 10.99

Mediterranean
Shrimp, avocado and crabmeat in a white truffle vinaigrette over mixed greens 10.99

Fresh Poached Pear, Candied Pecans and Crumbled Blue Cheese Salad with Pear Vinaigrette
Dried figs and sliced fennel over baby greens 10.99

Lemon Pepper Chicken
Grilled lemon-pepper chicken served over Romaine lettuce, cubed homemade mozzarella, grape tomatoes, cucumbers, lemon and olive oil, topped with shaved grana padana 10.99

RISOTTO/RICE

All Risotto Entrees Served with Our House Salad

Truffled Wild Mushroom Risotto
Italian risotto with wild mushrooms, parmigiano and a touch of white truffle oil 11.99

Campagnola
Italian risotto with asparagus and broccoli 11.99

Pescatore
Italian risotto with mixed seafood, tomatoes and wine 13.99

VERDURE/VEGETABLES

Your Choice 3.99

Roasted Italian Long Hots Spinach

Asparagus

Broccoli Rabe

Roasted Vegetable Medley Escarole & Cannelini Beans

PASTA

Served with Our House Salad

Strascinati Mirabella
Unique round grooved pasta sauteed with pancetta, mushrooms & peas in a pink tomato & cream sauce 11.99

Handmade Gnocchi Gorgonzola
Our potato and cheese gnocchi, sauteed in a Gorgonzola cheese sauce 11.99

Cappellini & Crab
Jumbo lump crabmeat with garlic, white wine, chopped tomatoes and extra virgin olive oil 13.99

Lobster Ravioli
In a pink basil cream sauce 12.99

Eggplant Parmigiana
Egg battered, layered with mozzarella and marinara, served with a side of pasta 9.99

Linguini with Clams
Littleneck clams served in your choice of marinara or garlic white wine sauce 12.99

Long Fusilli Pesto
Chicken and roast peppers in a pesto cream sauce 11.99

Handmade Gnocchi al Arrabbiata (spicy)
Our potato and cheese gnocchi with Italian long hots in our fresh pomodoro sauce 11.99

Long Fusilli Salmone
Sliced salmon in a brandy pink cream sauce with sundried tomatoes 13.99

Nonna's Lasagne
A classic meat lasagne with bechamel and bolognese sauce, topped with fresh mozzarella 11.99

Rigatoni Bolognese
Ground veal, beef and pork with tomatoes and basil 11.99

Whole Wheat Linguini Primavera
Seasonal vegetables sauteed in olive oil and garlic with a touch of white wine 11.99

Shrimp Scampi
Jumbo shrimp, garlic, white wine, chopped tomatoes over linguini 13.99

Positano
Shrimp, scallops and jumbo lump crabmeat sauteed with garlic, white wine and our marinara sauce over linguini 14.99

Rigatoni Pomodoro
Flash-cooked Italian tomatoes and basil 10.99

Spinach Fettuccine
With tomatoes, peas and shitake mushrooms, sauteed in a white wine sauce 11.99

Strascinati Broccoli Rabe
Unique round grooved pasta sauteed with broccoli rabe, baked with sliced chicken, roasted peppers and imported olives in a white wine sauce 11.99

Handmade Gnocchi in a Duck Ragu
Shallots, Pinot Noir, shitake mushrooms and a special duck glaze with just a touch of mascarpone 12.99

Ravioli al Forno 11.99

Penne Vodka
A velvety pink vodka sauce with sundried tomato and mascarpone cheese 11.99

Chef Joe's
Spaghetti & Meatballs
In our homestyle tomato sauce 10.99

Eggplant Rollatini
Rolled and stuffed with seasoned ricotta, served with a side of pasta 10.99

Penne Puttanesca
Classic Roman sauce of tomatoes, garlic, olives, anchovies & capers 11.99

Linguini Aglio e Olio
Garlic and olive oil 10.99

Baked Manicotti
Our own crepes filled with ricotta, topped with tomato sauce and our mozzarella cheese 11.99

Triple J Chicken

Sauteed in a brandy sauce with fresh herbs, served over roasted bell peppers, caramelized leeks and grilled portobella mushrooms, topped with sauteed asparagus 13.99

(Jason Warren, 14, and his brother Josh, 12, have been learning to cook with Chef Joe Palombo since 2006. Together they created the Triple J Chicken, named by the boys after Jason, Josh and Joe. Jason is a recently recovered "Wish Child" who was granted a wish from The Make-A-Wish Foundation of NJ.)

In Celebration of this recent great news, every time a Triple J Chicken is ordered at Mirabella Cafe, \$1.00 will be sent to The Make-A-Wish Foundation of NJ to help provide wishes for other children with life-threatening illnesses.

POLLO / CHICKEN

All Pollo Entrees Served with Our House Salad, Potato and Fresh Roasted Vegetable Medley

Parmigiana
Plump, moist breast, freshly breaded to order, pan fried and topped with tomato sauce and mozzarella 12.99

Marsala
Sauteed wild mushrooms & shallots, premium marsala, demi-glaze 12.99

Pistachio-Crusted
Pan fried and then baked, topped with oven dried tomato sauce 13.99

Al Limone
Lemon and wine sauce with capers 12.99

Cirillo
Garlic, white wine sauce with asparagus and jumbo lump crabmeat 13.99

Cardinale
Rolled and filled with asparagus, roasted peppers and mozzarella, dipped in egg, then sauteed in a white wine sauce with capers 13.99

VITELLO / VEAL

All Vitello Entrees Served with Our House Salad, Potato and Fresh Roasted Vegetable Medley

Parmigiana
Freshly breaded to order, pan fried, topped with tomato sauce and mozzarella 13.99

Valdostana
Sauteed with wine and demi-glaze, topped with spinach, prosciutto and mozzarella cheese 14.99

Contadina
Medallions topped with grilled eggplant and melted mozzarella, sauteed in our marinara sauce with garlic and wine 14.99

Ala Griglia
Grilled cutlets, seasoned with fresh herbs and served with a chilled tomato salsa with olives, basil and olive oil 13.99

Cirillo
Medallions sauteed with asparagus and jumbo lump crab in a garlic, white wine sauce 14.99

CARNE / BEEF & PORK

All Carne Entrees Served with Our House Salad, Potato and Fresh Roasted Vegetable Medley

Grilled Pork Chops

Your choice of:
Milanese ~ breaded pan fried, served with a fresh arugula salad
Arrabbiata ~ spicy pomodoro sauce
Orange sauce ~ with Triple sec and dried apricots 12.99

Chef Joe's Vegetarian Delight

A special presentation of several preparations of vegetarian delights 13.99

PESCE / FISH

All Pesce Served with Our House Salad

Jumbo Lump Crab Cakes

Served with an oven-dried tomato sauce and a dijon cream sauce, roasted vegetable and potato 14.99

Salmon 3 Ways

Your Choice of:
Grilled ~ Topped with lemon herb sauce
Balsamico ~ Baked & topped with balsamic vinegar reduction
Mustard Seed Crusted ~ Topped with roasted pepper vinaigrette, served with a side of homemade spinach fettuccine, sauteed with artichokes & peas in a white wine sauce 14.99

Whole Fish of the Day

Roasted, Fileted tableside ~
topped with a lemon herb sauce, with green and black olives, roasted vegetable and potato market price

Basa Francaise

(Australia) Sustainable Source
"White Roughy", sweet white mild fish
dipped in egg, sauteed in a lemon white wine sauce
with jumbo lump crabmeat, roasted vegetable and potato 14.99

Pesto Crusted Tilapia

(Sustainable Source)
(Ecuador, sweet, white, mild & delicious)
Broiled, served with warm lentil salad and sauteed escarole in a light lemon citronette 14.99

20% Gratuity Will Be Added to Parties of 8 or More



SPECIALIZES IN . . .

PRIVATE PARTIES IN "TRUE ITALIAN STYLE"

See Manager for Details or Check Out:
www.mirabellacafe.com

PANINI/SANDWICHES

Served on fresh baked Italian bread

Eggplant Parmigiana

Egg battered eggplant topped with marinara & mozzarella 8.99

Meatball Parmigiana

Topped with marinara and mozzarella 8.99

Sausage Parmigiana

Topped with marinara and mozzarella 8.99

Chicken Parmigiana

Breaded cutlet topped with marinara sauce 8.99

Roast Pork Sandwich

Roasted pork with roasted garlic, fried Italian hot peppers and provolone cheese 9.99
(Add Broccoli Rabe \$1.00 Extra)

Veal Parmigiana

Breaded cutlet topped with marinara sauce 9.99

Chef Joe's **Grilled Chicken & Spinach**
Grilled chicken and sauteed spinach with mozzarella cheese 9.99

LE FOCACCE

Sandwiches Made with the Finest Imported Meats and Cheeses and Absolutely Fresh Vegetables on Our Fresh Homemade Focaccia Bread

Caesar

Grilled chicken breast mixed in our famous Caesar salad 9.99

Sapporito

Grilled chicken, eggplant, roasted peppers, mozzarella cheese and balsamic vinaigrette 9.99

Pratese

Fresh, homemade pork sausage with broccoli rabe and mozzarella cheese 9.99

Portabella

Fresh portabella mushrooms, roasted peppers, arugula and mozzarella cheese served with balsamic vinaigrette 9.99

For Your Next Party, Order a Tray of...
Joe's **MINI FOCACCIA SANDWICHES**
\$45.00 per tray
(Approximately 20 per tray)
They're Sure to Be a Hit!!!

INTRODUCTION . . .

Welcome, the beauty of Italian food is in its simplicity. We believe in using only the freshest ingredients in our cooking, frequently turning to local farmers for just-picked freshness. We train our chefs to avoid using butter and saturated fats . . . instead, using extra-virgin olive oil. We bake our own breads and make our fresh pasta from scratch. Our goal is to leave guests absolutely satisfied.

Because excellent service is paramount to the enjoyment of your meal, we provide our staff with the tools and ongoing training needed to assure our guests of an "over the top" dining experience.
It is our promise to you!

These are not goals to be accomplished just once.
We are committed to fulfilling them each and every time you visit our restaurant.

-- *Joseph Palombo*

MIRABELLA . . .

I Chose the name Mirabella Cafe because it is the name of my grandmother's hometown in Catania, Sicily. As a young child and through my growing up years, I fondly remember sleeping at my grandmother's house and spending much of the next day cooking wonderful Italian foods with her. I credit these experiences with my passion for Italian cooking. Some of the staple items we cooked together were escarole soup, lasagna, spaghetti and meatballs, roast pork and hand-made gnocchi. Valuing my family history and with great love and affection for those days in my grandmother's kitchen, Mirabella Cafe pays homage to my grandmother, Rose.

CHILDREN'S MENU

(Under 10 Years Old Please)

Served with Salad, Beverage
and Your Choice of One of the Following Entrees

Your Choice **9.95**

Chicken Fingers • Gnocchi Marinara

Ravioli • Spaghetti & Meatball

Linguini Alfredo • Chicken Parmigiana

Let your server show you our selection of our **HOMEMADE DESSERTS**

prepared on premise by our Pastry Chef

In Addition to Our Chef's Homemade Desserts

Cappuccino 3.99 Espresso 2.99

6 Flavors of Homemade Gelato

We Accept:



"The Heart & Soul of Italian Cooking!"

