

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

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 Smelts
Served with marinara and lemon 8.99

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 17.99

Campagnola
Italian risotto with asparagus and broccoli 16.99

Pescatore
Italian risotto with mixed seafood, tomatoes and wine 22.99

VERDURE/VEGETABLES

Your Choice 3.99

Roasted Italian Long Hots Spinach

Asparagus

Broccoli Rabe

Roasted Vegetable Medley Escarole & Cannellini Beans

Handmade Gnocchi al Arrabbiata (spicy)

Our potato and cheese gnocchi with Italian long hots in our fresh pomodoro sauce 17.99

Long Fusilli Salmone
Sliced salmon in a brandy pink cream sauce with sundried tomatoes 21.99

Nonna's Lasagne
A classic meat lasagne with bechamel and bolognese sauce, topped with fresh mozzarella 17.99

Rigatoni Bolognese
Ground veal, beef and pork with tomatoes and basil 17.99

Whole Wheat Linguini Primavera
Seasonal vegetables sauteed in olive oil and garlic with a touch of white wine 16.99

Shrimp Scampi
Jumbo shrimp, garlic, white wine, chopped tomatoes over linguini 20.99

Positano
Shrimp, scallops and jumbo lump crabmeat sauteed with garlic, white wine and our marinara sauce over linguini 22.99

Spinach Fettuccine
With tomatoes, peas and shitake mushrooms, sauteed in a white wine sauce 17.99

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 18.99

Marsala
Sauteed wild mushrooms & shallots, premium marsala, demi-glaze 19.99

Pistachio-Crusted
Pan fried and then baked, topped with oven dried tomato sauce 20.99

Al Limone
Lemon and wine sauce with capers 18.99

Cirillo
Garlic, white wine sauce with asparagus and jumbo lump crabmeat 20.99

Cardinale
Rolled and filled with asparagus, roasted peppers and mozzarella, dipped in egg, then sauteed in a white wine sauce with capers 20.99

PASTA

Served with Our House Salad

Strascinati Mirabella
Unique round grooved pasta sauteed with pancetta, mushrooms & peas in a pink tomato & cream sauce 18.99

Handmade Gnocchi Gorgonzola
Our potato and cheese gnocchi, sauteed in a Gorgonzola cheese sauce 18.99

Cappellini & Crab
Jumbo lump crabmeat with garlic, white wine, chopped tomatoes and extra virgin olive oil 22.99

Lobster Ravioli
In a pink basil cream sauce 19.99

Eggplant Parmigiana
Egg battered, layered with mozzarella and marinara, served with a side of pasta 16.99

Linguini with Clams
Littleneck clams served in your choice of marinara or garlic white wine sauce 18.99

Long Fusilli Pesto
Chicken and roast peppers in a pesto cream sauce 19.99

Rigatoni Pomodoro
Flash-cooked Italian tomatoes and basil 16.99

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 19.99

Handmade Gnocchi in a Duck Ragù
Shallots, Pinot Noir, shiitake mushrooms and a special duck glaze with just a touch of mascarpone 21.99

Ravioli al Forno 17.99

Penne Vodka
A velvety pink vodka sauce with sundried tomato and mascarpone cheese 17.99

Chef Joe's
Spaghetti & Meatballs
In our homestyle tomato sauce 16.99

Eggplant Rollatini
Rolled and stuffed with seasoned ricotta, served with a side of pasta 16.99

Penne Puttanesca
Classic Roman sauce of tomatoes, garlic, olives, anchovies & capers 16.99

Linguini Aglio e Olio
Garlic and olive oil 15.99

Baked Manicotti
Our own crepes filled with ricotta, topped with tomato sauce and our mozzarella cheese 17.99

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 20.99

(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.

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 20.99

Valdostana
Sauteed with wine and demi-glaze, topped with spinach, prosciutto and mozzarella cheese 21.99

Contadina
Medallions topped with grilled eggplant and melted mozzarella, sauteed in our marinara sauce with garlic and wine 21.99

Ala Griglia
Grilled cutlets, seasoned with fresh herbs and served with a chilled tomato salsa with olives, basil and olive oil 20.99

Cirillo
Medallions sauteed with asparagus and jumbo lump crab in a garlic, white wine sauce 22.99

CARNE / BEEF & PORK

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

NY Strip Gorgonzola
(Black Angus)
Char-broiled (12 oz.), topped with gorgonzola, served with cabernet sauce 26.99

Porcini "Dry Rub" NY Strip
(Black Angus)
Pan seared, buttered basted, topped with cherry balsamic demi glaze 25.99

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 21.99

Chef Joe's

Vegetarian Delight

A special presentation of several preparations of vegetarian delights 19.99

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 26.99

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 22.99

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 22.99

Pesto Crusted Tilapia
(Sustainable Source)
(Ecuador, sweet, white, mild & delicious)
Broiled, served with warm lentil salad and sauteed escarole in a light lemon citronette 22.99

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