

Antipasti (Appetizers)

Antipasto Misto Italiano <i>Thin sliced cured meats.</i>	<i>Twelve Dollars and Ninety Five Cents</i>
Caprese Di Sorrento <i>Slices of fresh Buffalo mozzarella with ripe tomatoes with basil, balsamic vinegar and olive oil.</i>	<i>Eleven Dollars & Fifty Cents</i>
Calamari Alla Chef <i>Traditional fried calamari served with a light spicy marinara sauce.</i>	<i>Nine Dollars & Ninety Five Cents</i>
Scampi Al Profumo <i>Shrimp sautéed in olive oil, white wine, garlic, and chef's secret spices.</i>	<i>Ten Dollars & Fifty Cents</i>
Mozzarella in Carozza <i>Fresh mozzarella breaded and fried served with marinara sauce.</i>	<i>Eight Dollars & Ninety Five Cents</i>
Lumache al Sapore <i>Snails sautéed with mushrooms, bacon garlic croutons, in a light brandy white wine sauce.</i>	<i>Nine Dollars & Fifty Cents</i>
Insalata Di Cesare <i>Crisp romaine lettuce tossed with our own Caesar dressing and freshly baked croutons.</i>	<i>Five Dollars & Fifty Cents</i>
Zuppa del Giorno <i>Soup of the day.</i>	<i>Six Dollars & Fifty Cents</i>

Primi Piatti (Pasta Entrees)

Fettuccine Alfredo <i>Fettuccine with parmesan cheese in a creamy sauce. Add grilled chicken or shrimp for an additional.</i>	<i>Sixteen Dollars & Fifty Cents</i> <i>Four Dollars & Fifty Cents</i>
Linguini alle Vongole Veraci <i>Linguini with clam's, roasted garlic, white wine and fresh herbs</i>	<i>Seventeen Dollars and Fifty Cents</i>
* Tortellacci di Ricotta e Spinaci (Home made pasta) <i>Tortellacci stuffed with fresh cheese and spinach in a butter and sage sauce.</i>	<i>Nineteen Dollars & Fifty Cents</i>
* Ravioli all' Astice (Home made pasta) <i>Ravioli stuffed with lobster, served in a light tomato cream sauce.</i>	<i>Twenty One Dollars & Fifty Cents</i>
* Ravioli di Manzo (Home made pasta) <i>Ravioli stuffed with braised beef and cheese in a mushroom Marsala wine sauce.</i>	<i>Twenty Dollars & Ninety Cents</i>

Secondi Piatti (Sea food Entrees)

Branzino Alla Tirrena <i>Pan seared Chilean sea bass with roasted cherry tomatoes, garlic in lemon butter sauce.</i>	<i>Twenty Seven & Fifty Cents</i>
Trancio di Salmone Arrosto con Carciofi <i>Roasted salmon filet with artichoke.</i>	<i>Twenty Two Dollars & Ninety Five Cents</i>
Gamberi e Capisanti Portofino <i>Jumbo shrimp and scallops in light dijon mustard, garlic cream sauce served over linguini.</i>	<i>Twenty Four Dollars & Fifty Cents</i>
Scampi Fra'diavolo <i>Sautéed shrimp in a spicy marinara garlic sauce served over fettuccini pasta.</i>	<i>Twenty Dollars & Fifty Cents</i>

Entrees served with bread, house salad and sorbet

Secondi Piatti *(Chicken Entrees)*

Pollo al Marsala *Eighteen Dollars & Fifty Cents*
Boneless breast of chicken sautéed with fresh mushrooms and Marsala wine sauce.

Pollo Piccata *Seventeen Dollars & Ninety Five Cents*
Boneless breast of chicken sautéed in butter, white wine, lemon and capers.

Pollo Saltimbocca *Nineteen Dollars & Ninety Five Cents*
Chicken breast topped with prosciutto and fresh sage in a light white wine and cream sauce.

Pollo Mare e monti *Twenty three Dollars & Fifty Cents*
Chicken breast with shrimp and scallops sautéed in an olive oil, garlic and marinara sauce served with fettuccini.

Vitello *(Veal Entrees)*

Lombata Di Vitello *Market Price*
Grilled 14oz. veal chop served with a mushroom brandy cream sauce.

Vitello al Marsala *Twenty One Dollars & Fifty Cents*
Veal scaloppini sautéed with mushrooms in Marsala sauce.

Vitello Piccata *Twenty Dollars & Ninety Five Cents*
Veal scaloppini sautéed in butter, white wine, lemon and capers.

Vitello Saltimbocca *Twenty Two Dollars & Fifty Cents*
Veal scaloppini topped with prosciutto, sage, in a light white wine sauce.

Vitello Arabellas *Twenty Four Dollars & Fifty Cents*
Veal scaloppini with shrimp and scallops sautéed in a light saffron wine sauce.

Bisteccche *(Steaks Entrees)*

Bisteca di Manzo al Carbone *Twenty Two Dollars & Ninety Five Cents*
Grilled 15oz. sirloin steak with roasted potatoes and vegetables.

Steak Lady Diana *Twenty Nine Dollars & Fifty Cents*
Two four-ounce beef tenderloin sautéed with mushrooms, onions, and butter in a wine sauce. Prepare tableside.

Filetto al Pepe Verde *Twenty Seven Dollars & Ninety Five Cents*
Filet mignon with green peppercorns and brandy finished with a touch of cream.

Cotolette Di Angnello Scottadito *Thirty One Dollars & Fifty Cents*
Roasted lamb chops served in a red wine rosemary sauce.

Filetto al Porto *Twenty Eight Dollars & Ninety Five Cents*
Filet mignon stuffed with gorgonzola cheese in a fine port wine demiglaze sauce.

Chateaubriand *Thirty Two Dollars Per Person*
Prepared for two or more, grilled eighteen-ounce beef tenderloin served with mushrooms brandy sauce carved at your table.

Arabellas

346 W Central Avenue
Winter Haven, FL 33880
(863) 293-1797

For your convenience a twenty percent gratuity will be added to parties of five or more.

Dolci (Dessert)

Cherries Jubilee

Sixteen Dollars & Ninety Five Cents

Black cherries sautéed in butter, sugar, a touch of blackberry brandy then flambéed and served over vanilla ice cream.

Banana Foster

Sixteen Dollars & Ninety Five Cents

Sliced bananas sautéed in butter, brown sugar and a touch of banana liqueur then flambéed and served over vanilla ice cream. Prepared tableside for two.

Tiramisu

Seven Dollars & Fifty Cents

A traditional Italian dessert, with ladyfingers soaked in espresso with mascarpone cheese filling.

Torta Di Ricotta

Six Dollars & Ninety Five Cents

Lemon and ricotta cheesecake.

Crème Catalana

Seven Dollars & Ninety Five Cents

Cinnamon infused crème bulee.

Lava Di Cioccolato

Seven Dollars & Fifty Cents

Soft centered chocolate lava cake with vanilla ice cream.

Piatto di Formagi Misti

Twelve Dollars & Fifty Cents

Selection of Italian cheeses.

Caffe Italiano

Eight Dollars & Fifty Cents

A blend of Italian brandy coffee, amaretto and topped whipped cream.

Arabellas

346 W Central Avenue
Winter Haven, FL 33880
(863) 293-1797

For your convenience an 18 percent gratuity will be added to parties of five or more.