

Dinner Menu – Small Plates

Appetizers

- Antipasto Platter..... 12
A selection of Italian meats, cheese, olives
marinated vegetables, dried tomatoes and fresh fruit.
- Tomato Bruschetta 8
Diced Roma tomatoes with lemon juice, olive oil,
garlic and goat cheese served on crostini.
- Seasonal Bruschetta 8
Crostini with pureed artichoke hearts, pecorino
romano, garlic, lemon juice and olive oil.
- Gorgonzola Cheesecake..... 9
Savory cheesecake with a polenta crust, served warm
with a Napoli tomato basil sauce and crusty baguette.
- Broiled Polenta..... 8
With gorgonzola cheese and Napoli tomato basil sauce.
- Flat Bread Pizza..... 12
Fresh pear, cambazola cheese and caramelized onions.
- Fried Calamari..... 10
With roasted garlic aioli and Napoli tomato basil sauce.
- Mussels and Clams..... 12
Sautéed in white wine, garlic, butter, lemon juice
and chili pepper flakes.
- Cheese Platter..... 12
Rogue Creamery assorted cheeses, melon with
prosciutto, grapes and dried fruit.

Salads

- Small Caesar..... 6
Tossed and garnished with housemade croutons
and grana padano.
- Large Classic Caesar..... 11
Add grilled chicken breast..... 15
- House Salad..... 6
Mixed greens with toasted hazelnuts, gorgonzola
cheese, Roma tomatoes and a choice of dressings.
- Large House Salad
with Alaskan Salmon..... 18
- Insalata Caprese..... 8
Beef Steak tomatoes, Buffalo mozzarella, fresh basil
and extra virgin olive oil.
- Steak Salad..... 14.5
Cascade Natural flat iron steak grilled to order with
romaine, red onion, diced Roma tomatoes, crumbled
gorgonzola, toasted hazelnuts and shallot vinaigrette.
- Italian Wedge Salad..... 8
Crisp iceberg lettuce with creamy pesto dressing, diced
roma tomatoes, toasted hazelnuts, red onions and
crumbled gorgonzola.
- Seasonal Salad..... 7
Baby arugula with dried cranberries, fresh pear, sweet-
ened pecans, gorgonzola cheese and cranberry vinaigrette.

Sandwiches

Served with caesar salad.

- Italian Sausage Sandwich..... 11
With grilled bell peppers, tomato basil sauce and
mozzarella cheese.
- Our Special Chianti Burger..... 12
With a blend of ground sirloin, provolone cheese,
seasonings and Chianti wine. With lettuce, tomato,
onions and roasted garlic aioli.

Soups

- House Minestrone
cup 4 bowl 5
- Chef's Daily Soup
cup 4 bowl 5

Pizza and Calzone

- Four Seasons
12"17 18"20 Calzone.....14
Prosciutto, mushrooms, artichoke hearts and fresh
mozzarella.
- Italian Sausage
12"19 18"22 Calzone.....14
With roasted bell peppers, red onion and mushrooms.
- Cheese
12"15 18"18 Calzone.....12
- Classic Pepperoni
12"17 18"20 Calzone..... 13
- Gourmet
12"19 18"22 Calzone.....15
Chicken breast, artichoke hearts, oven dried
tomatoes, roasted garlic and mozzaralla.
- Abella Margherite
12"16 18"19 Calzone.....13
With oven dried Roma tomato, basil and
fresh mozzarella.

Bevande

- San Pellegrino Sparkling Water..... 2
- San Pellegrino Aranciata Sparkling
Orange Juice..... 2.5
- Lemonade..... 2.5
- Marionberry Lemonade..... 3
- Stewarts Black Cherry and Root Beer..... 2.5
- Italian Sodas2.5 Cremosa..... 3
- Raspberry, Orange, Lime
- Illy Italian Roast Coffee..... 2.5
- Espresso..... 2.5
- Latte..... 3.5
- Cappuccino..... 3.5
- Mocha..... 3.5
- Hot Tea..... 2.5
- Ice Tea..... 2.5
- Assorted Fountain Drinks..... 2

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