

Dinner Menu

Appetizers

Arancini	10
Antipasta Platter	13.25
Tomato Bruschetta	9.25
Mixed Olives	5.25
Gorgonzal Cheesecake	10.25
Broiled Polenta	8.75
Flat Bread Pizza	12.75
Fried Calamari	11.25
Sauteed Clams	13
Garlic Bread	5.25
Marcona Almonds	5.5
Warm Dates	6.5
Italian Meatballs (4)	8.25
Cheees Plate	12.5

Soups

House Minestrone	cup 4.5	bowl 6.5
Chef's Daily Soup	cup 4.5	bowl 6.5

Salads

Small Caesar	7
Large Classic Caesar	12
~ with grilled chicken breast	17 / with alaskan salmon *20
House Salad	7.5
Large House Salad	11.75
~ with grilled chicken breast	17 / with alaskan salmon* 20
Insalata Caprese	10
Bella Insalata	14.75
Steak Salad*	17
Italian Wedge Salad	10
Seasonal Salad	9

Sandwiches

Our Special Chianti Burger*	15
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Pasta

Spaghetti	15
Pasta Pomodoro	15
Fettuccine Alfredo	15
Shredded Beef Cannelloni	22
Chicken Piccata	18.75
Classic Bolognese	18.75
Seafood Ravioli	18.25
Butternut Squach Ravioli	16.75
Wild Mushroom Ravioli	18
Lasagna Bolognese	18.75
Spaghetti alla Carbonara	19
~add fried egg	20.75
Clams Alla Vongolle	26
Tuscan Tortellini	20.25
Grilled Chicken Caprese Pasta	20.5
Cambozola Mac & Cheese	20.25

Additions:

(3) meatballs....5.25 (1 link) Italian Sausage....5.25 (5) prawns....7.25
 chicken breast....5.25 alaskan salmon....8.25 3 sea scallops....7.25

Dinner Menu

Traditional Plates

Eggplant Parmesan	17.75
Chicken Piccata	18.75
Italian Meatloaf	19.75
Pan Seared Filet Mignon*	29
Alaskan Halibut Piccata*	28.25
Chicken Marsala	18.75
Risotto - Chef Selection	22

Pizza and Calzone

Sizes	12"	18" -take out only	Calzone
Chicken Pesto	20	26	18
~ Grilled chicken breast, roasted garlic cream sauce, basil pesto, sundried tomatoes, marinated artichokes, and four cheese house blend.			
Chefs Veggie	19	24	18
~ Olive oil base, spinach, garlic, sundried tomato, feta cheese, marinated artichokes, four cheese house blend, and red onion.			
4 Cheese	16	21	16
Pepperoni	20	24	18
Zenners Sausage	20	26	18
~ Tomato basil Napoli sauce, Zenners italian sausage links, mama lil's peppers, red onion, spinach, mushrooms, four cheese house blend.			
Abella Margherite	20	24	18
~ with oven dried Roma tomato, basil and fresh mozzarella			
Italian Sausage	20	24	16
~ roasted bell peppers, red onions and mushrooms			

Check our Calendar when you come in or visit us at our website;

www.abellaitliankitchen.com

Locally owned and operated by Mark & Sue Nelson.

call for reservations:

503-582-1201

Daily dessert specials including gelato and sorbet

*Burgers and steaks are cooked to order. Consuming raw or undercooked beef may increase your risk of foodborne illness.

Prices and menu items subject to change



abella italian kitchen



Serving Lunch

Monday - Friday
11:30am - 4:00pm

Serving Dinner

Monday - Sunday
4:00pm

8309 S.W. Main St. Wilsonville
 phone: (503) 582-1201 fax: (503) 582-1765
www.abellaitliankitchen.com

Lunch Menu

Appetizers

Gorgonzola Cheesecake	10
Sautéed Clams	12.5
Tomato Bruschetta	8.5
Anitpasta Platter	13
Broiled Polenta	8.5
Fried Calamari	11
Flat Bread Pizza	12.75
Garlic Bread	5

Soups

House Minestrone	cup 4.5	bowl 5.5
Chef's Soup of the Day	cup 4.5	bowl 5.5
Soup & Salad	10.5	

Salads

Seasonal Salad	9
Small Caesar	6.4
Large Classic Caesar	10.5
~ add grilled chicken breast	16
~ add Alaskan salmon	18
House Salad	7
Large House Salad with Alaskan Salmon	16
Insalata Caprese	9
Steak Salad*	16
Bella Insalata	14.5
Italian Wedge Salad	8.5

Sandwiches

Classic Italian Grinder	13.5
Zenners Italian Sausage Sandwich	14
Our Special Chianti Burger*	14.5
Grilled Pesto Chicken Sandwich	13.5
Roasted Veggie Grinder	14
Abella Grilled Cheese	12

Pasta

Spaghetti	13
~ with meatballs or Italian Sausage	17
Pasta Pomodoro	13
~ with prawns	19
~ with chicken breast	17
Fettuccine Alfredo	13
~ with prawns	19.5
~ with chicken breast	17.5
Shredded Beef Cannelloni	15
Classic Bolognese	16
Butternut Squash Ravioli	13.5
Seafood Ravioli	15.5
Lasagna	15.5 whole / 9 half
Cambozola Mac & Cheese	16
Wild Mushroom Ravioli	14

Lunch & Pizza Menu

Traditional Plates

Tuscan Chicken Parmesan	22
Chicken Piccata	16
Eggplant Parmesan	15
Chicken Marsala	16
Risotto, Chef's Selection	18
Large Prawns & Sea Scallops	17

Pizza and Calzone

Sizes	12"	18" -take out only	Calzone
Chicken Pesto	20	26	18
~ Grilled chicken breast, roasted garlic cream sauce, basil pesto, sundried tomatos, marinated artichokes, and four cheese house blend.			
Chefs Veggie	19	24	18
~ Olive oil base, spinach, garlic, sundried tomato, feta cheese, marinated artichokes, four cheese house blend, and red onion.			
4 Cheese	16	21	16
Pepperoni	20	24	18
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~ Tomato basil Napoli sauce, Zenners italian sausage links, mama lil's peppers, red onion, spinach, mushrooms, four cheese house blend.			
Abella Margherite	20	24	18
~ with oven dried Roma tomato, basil and fresh mozzarella			
Italian Sausage	20	24	16
~ roasted bell peppers, red onions and mushrooms			



Bevande

San Pellegrino Sparkling Water.....Sm.....	3.50	Lg	8
San Pellegrino Aranciata.....	2.5		
Lemonade.....	3		
Marionberry Lemonade.....	3.5		
Crater Lake Root Beer or Vanilla Cream Soda.....	3.75		
Italian Soda.....	3.5	Cremona.....	3.75
Raspberry, Orange, Lime			
Illy Italian Roast Coffee	3.75		
Espresso.....	3.75		
Latte	4.25		
Cappuccino	4.25		
Mocha.....	4.5		
Hot Tea.....	3.5		
Ice Tea.....	2.75		
Virgil's Natural Diet Cola.....	3.75		
Assorted Soft Drinks	3.75		

We Also Feature:

Wine Dinners: First Thursday of each month. Specialty Cocktails ♦ Beers on Draught
 A Private Dining Room That Seats 30 ♦ An extensive Italian & Domestic Wine List
 A Warm, Friendly Atmosphere & Excellent Service ♦ Off Premise Event Catering Also Available

Happy Hour Menu

Available:
 Sun-Thur 4pm - close ♦ Fri & Sat 4pm - close

Chef's Stromboli	9.50
~Pepperoni, salami, mushrooms, red onion, mozzarella, spinach, pepperoncini, and rosemary ricotta cheese. Served with tomato basil Napoli.	
Vegetable Stromboli	9.50
~Spinach, roasted red peppers, artichokes, mushrooms, mozzarella cheese, rosemary ricotta cheese. Served with tomato basil Napoli.	
Grilled Chicken Fettuccine	9.50
~Served with our homemade red sauce	
3 Cheese Pizza	9.00
~Mozzarella cheese, parmesan, pecorino romano, and tomato basil Napoli sauce.	
Pepperoni Pizza	9.50
~Pepperoni, mozzarella cheese, parmesan cheese, pecorino romano, tomato basil Napoli.	
Basil Pesto Flat Bread	9.50
~Handmade flat bread, basil pesto garlic béchamel sauce, mozzarella cheese, parmesan cheese, and tomato basil Napoli.	
Anti-Pasto Plate	8.50
~Marinated olives, grapes, artichoke hearts, fontina cheese, salami, mortadella, pepperoncini & mustard.	
Zenners Sausage With Peppers & Onions	8.50
~Zenners mild Italian sausage, sautéed bell peppers and onions, mozzarella cheese, tomato basil Napoli sauce and pecorino romano.	
Chicken Saltimboca	9.50
~Lightly breaded chicken, deglazed with marsala wine, sage, prosciutto, parmesan and Yukon gold mashed potatoes.	
Baked Ziti Al Forno	8.50
~Ziti pasta tossed with garlic alfredo sauce, tomato basil Napoli, basil pesto, rosemary focaccia croutons mozzarella and parmesan cheese.	
Fried Calamari & Artichoke Hearts	8.50
~Fried calamari, tomato Napoli sauce, fried artichoke hearts, and garlic aioli.	
Seasonal Vegetables	7.50
~Chefs choice seasonal vegetable/ ask your server	
Fried Burrata Cheese	7.50
~Rosemary focaccia encrusted deep fried burrata cheese, tomato basil Napoli, parsley oil.	
Baked Cheese Ravioli	7.50
~Ricotta ravioli, tomato basil Napoli, mozzarella, and pecorino romano.	
Fried Polenta With Gorgonzola Cheese	7.50
~Fried polenta, baked with gorgonzola cheese, tomato basil Napoli, and parsley oil.	
Italian Meatballs	7.50
~4 house meatballs with tomato basil Napoli and pecorino romano cheese.	
Chianti Burger	7.50
~House ground top sirloin, provolone cheese, chianti wine with Italian herbs, lettuce, tomato, onion, garlic aioli on Alessio Bakery rosemary focaccia grilled with garlic butter.	
Gorgonzola Stuffed Dates	6.00
~Gorgonzola cheese stuffed dates, served warm with balsamic glaze and spring mix bed.	
Tomato Bruschetta	6.00
~Fresh tomatoes, basil, garlic, olive oil, and goat cheese on crostini.	
Warm Marcona Almonds	5.50
~Warmed Marcona almonds-olive oil & sea salt.	
Mixed Olives	5.00
~Italian Marinated olives.	
Caesar Salad	5.00
~Romain lettuce, house Caesar dressing, parmesan cheese, pecorino romano, and rosemary focaccia croutons.	