Est 2025

MANGIA BELLA

AT

ELIJAH MCLEAN'S

Starters

Shrimp Scampi $17
Garlic, Lemon, Fresh Herbs,
Butter, Grilled Focaccia

Fried Calamari $17
Salt and Pepper Dusted Calamari,
Serrano Peppers,
Ponzu Dipping Sauce

Grilled Asparagus $15
Grilled Asparagus,
Roasted Red Pepper Relish,
Basil oil shaved Parmesan

Bruschetta $16
Grilled Crostini, Whipped Ricotta,
Sweet Tomato relish

Arancini con Fungi $16
Arborio Rice, Mozzarella,
Mushroom Blend, Smoked Aioli

Garlic Steak Bites $18
Cremini, Garlic Butter, Focaccia

Salads

(add Chicken $6 or Shrimp $10)

Wedge $14
Baby Iceberg,
Roasted Grape Tomatoes,
Gorgonzola, bacon,
Creamy Peppercorn Dressing

classic Caesar $8 / $14
romaine, Red Wine Caesar,
Croutons, Parmesan
(side/entrée option)

cranberry orange salad $14
Mixed greens, Dried Cranberries,
Orange Segments, Candied Pecans,
Pickled Onions, Feta Cheese, and
Lemon Thyme Vinaigrette

House Salad $8 / $14
Mixed Greens, Onion, Parmesan,
Roasted Red Peppers,
Croutons, House Vinaigrette
(side/entree option)

Caprese $14 GF
Bibb Lettuce, Burrata,
Tomatoes, Fried Capers,
Balsamic Drizzle, Olive Oil

Soup and Salad $14
Choice of Soup and
Side House or Caesar Salad

ENTREES

SERVED WITH A CHOICE OF
A SIDE CEASER, HOUSE SALAD
OR UPGRADE TO SOUP FOR $2

GRILLED CHICKEN PICATTA $29
CAPERS, WHITE WINE, LEMON,
LINGUINI, SAUTEED GREEN BEANS

CHICKEN PARMESAN $30
PARMESAN PANKO, TOMATO SAUCE, LINGUINI,
MOZZARELLA, PARMESAN BECHAMEL

SPICED DOUBLE BONE PORK CHOP GF $36
POLENTA, MUSHROOM RAGU,
POMEGRANATE REDUCTION

RISOTTO GF $30
ARBORIO RICE, MUSHROOM BLEND, PARMESAN

GNOCCHI PRIMAVERA V $28
GARDEN FRESH VEGETABLES,
HERBS, VODKA SAUCE, PARMESAN

SEARED SALMON GF $31
SOY LEMONGRASS GLAZE,
SUMMER SQUASH SUCCOTASH

PAN SEARED SCALLOPS GF $40
BASIL CREAMED CORN, BACON VINAIGRETTE

8OZ PRIME FILLET GF $55
ROSEMARY POTATO PAVE, SAUTEED GREEN BEANS,
REDWINE REDUCTION

BEEF COULETTE GF $48
ONION AND BLACK GARLIC JAM,
ROSEMARY POTATO PAVE,
GRILLED ASPARAGUS

12OZ PRIME RIBEYE GF $52
ROSEMARY POTATO PAVE, GRILLED ASPARAGUS,
RED WINE STEAK BUTTER

SOUPS

CHEF'S SEASONAL SOUP
$8 / $10

ROTATING SELECTION OF SOUP
BY THE CHEF

MUSHROOM GOUDA
$8 / $10

CREMINI MUSHROOMS,
GOUDA CHEESE,
HERB OIL, CRÈME FRAICHE

CLASSIC ONION SOUP
$10

CARAMELIZED ONIONS,
ROASTED CHICKEN BROTH,
PROVOLONE, SWISS,
TOAST POINT

DESSERTS

BASQUE CHEESECAKE $9
FRESH BERRIES,
CARMEL DRIZZLE,
CHANTILLY CREAM

FLOURLESS
CHOCOLATE TORTE $9
RASPBERRY COULIS,
CHANTILLY CREAM

TIRAMISU PARFAIT $10
LADY FINGERS,
BRANDY MASCARPONE,
ESPRESSO WHIPPED CREAM,
COCOA

CANNOLI $9
CHOCOLATE CHIP,
RICOTTA CHEESE,
POWDER SUGAR