



We Promise You...

You'll love your meal or its Free!

"It's simple really, every decision that we make from choosing ingredients to creating every plate of food is done to provide YOU an experience to remember."

We start by choosing only the best local vendors, farmers, brewers and winemakers to provide YOU with the freshest & highest quality ingredients. We utilize these ingredients to create the most delicious meals possible. We believe that you can actually taste the real butter that we use, the fresh greens grown only minutes from South Haven and that all of our fresh fish and meats are hand cut and trimmed on premise daily.

Look, we're not some out-of-town chain restaurant... no, we're locally owned and operated by people who live in South Haven.

And we take pride in our restaurant, our employees and most importantly YOU, our customers.

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

www.tellobistro.com

(269) 639-9898

Antipasto

Arancini di Riso

Parmesan and mushroom risotto balls stuffed with fresh mozzarella served with our home made marinara. 8.99

Shrimp and Preserved Lemons

In fresh butter, parsley, capers and onion. 9.99

Crostini Toscani

House made chicken liver pâté on crostini with pickled onions. 8.99

Gorgonzola Polenta

With roasted walnuts. 9.99

Calamari Fritti

Lightly dusted and pan fried with cherry peppers and spicy yellow peppers. 9.99

Truffled Eggs

Three minute crispy eggs with gorgonzola sauce, black truffles and crostini. 10.99

Bruschetta Five Ways 10.99

- Balsamic Tomato
- Truffled White Bean
- Fresh Mozzarella, Roasted Tomato, Basil
- Apple, Prosciutto & Honey Mascarpone
 - Smoked Salmon & Basil Pesto
 - Peperonata and Goat Cheese
 - Olive Tapenade
- Boursin Cheese with Michigan Apples

L'Insalate e Zuppe

Grilled Romaine and Gorgonzola Salad

With crispy pancetta and lemon herb vinaigrette. Sm 6.50/Lg 12.50

Caesar Salad

House made dressing, romaine, parmesan, crouton. Sm 5/Lg 9.99

Tello Insalata

Crisp mixed lettuces, cured olives, red onion and goat cheese tossed with olive oil and red wine vinegar. Sm 6/ Lg 11.99

Hearty Minestrone Soup

Made fresh daily. Pasta, white beans and fresh vegetables. Cup 3.99/Bowl 5.99

Contorni

Meatballs and Marinara
Grilled Italian Sausage
Roasted Vegetables

Herbed Polenta
Roasted Cherry Tomatoes
Cured Olives

4.99

Primi Piatti

Lasagne alla Bolognese

Layers of Bolognese sauce, creamy béchamel & parmigiana. Small 11/Full 15.99

Parpadelle Bolognese

Bolognese with roasted pork and beef. Served traditionally with butter and parmesan. Small 11/Full 15.99

Spaghetti & House-made Meatball

With your choice of handmade meatballs or grilled fennel sausage. Small 11/Full 15.99

Crimini Mushroom Ravioli

Artisan ravioli stuffed with Crimini mushrooms, seared & delicately tossed in a lemon basil cream sauce. 15.99

Butternut Squash Ravioli

Luscious pillows of butternut squash sautéed with roasted walnuts and sage in a brown butter sauce. 16.99

Spaghetti di Tello

Creamy Gorgonzola, dried cherries, roasted walnuts and fresh basil tossed in olive oil. Small 10/Full 14.99

Penne con Porcini

Porcini mushrooms, beef tenderloin, roasted tomatoes, caramelized onions, crumbled gorgonzola in a veal-demi, cream sauce. 19.99

Spicy Seafood Linguine

Gulf shrimp, fresh calamari and fresh jumbo sea scallops sautéed with crispy pancetta and oven-roasted tomatoes tossed with squid ink linguine in a light, spicy broth. 24.99

Sausage, Parmigiano and Sage Polenta

With red onions, oven roasted tomatoes and shaved Parmigiano. 15.99

Risotto

Wild Mushroom and Chicken Risotto

A blend of wild mushrooms, green peas, red onion and chicken. Finished creamy with Parmigiano Reggiano. 16.99

Grilled Sausage Risotto

With Peas, red onion, wild mushrooms, cherry tomatoes, Pancetta and imported Parmigiano Reggiano cheese. 16.99

Pesce

Whitefish Napoleon Pan Roast

Fresh whitefish roasted on a bed of zucchini, red onions, cherry tomatoes, capers and olives and baby potatoes. Finished with a light lemon, garlic broth. 17.99

Seared Salmon and Panzanella salad

Served atop a rustic tomato, bread salad with red onion, olives and zucchini tossed in olive oil and red wine vinegar. 18.99

Secondi Piatti

Piccata di Pollo

Lightly dusted chicken breast seared golden, finished with a light lemon caper sauce. With roasted vegetables and fingerling potatoes. 15.99

Classic Chicken Marsala

Tender chicken lightly dusted and sautéed in a delectable Marsala sauce hand built in the pan. Served with roasted vegetables and fingerling potatoes. 16.99

Available with Veal.

Sage and Prosciutto Stuffed Veal

Sautéed with lemon, capers and butter with roasted vegetables and fingerling potatoes. 18.99

Pork Tenderloin and Black Truffles

Seared with black truffles butter and parsley with roasted vegetables and fingerling potatoes. 22.99

Roasted Garlic New York Strip Steak

Hand rubbed with rosemary, sea salt and black pepper. Pan seared and served with a roasted garlic pan sauce, with roasted vegetables and fingerling potatoes. 25.99

Filet Mignon with Gorgonzola and Pancetta

Seared and roasted with a cap of creamy Gorgonzola and crispy pancetta bites. Painted with arugula pesto and roasted tomato coulis, Served with roasted vegetables and baby potatoes. 29.99