

SMALL BITES

BREAD brushed with olive oil & parmesan	\$3 (sauce add \$2)
LOBSTER BISQUE creamy tomato base lobster bisque, topped with herbs, crouton toasts	\$12
FOCCACIA sundried tomatoes & kalamata olives topped with fontina and fresh mozzarella cheese, garlic confit	\$10
GARLIC ROLLS four mini garlic rolls	\$4 (sauce add \$2)
OLIVES & FETA mixed marinated olives in olive oil, rosemary, orange zest, feta cheese, sun dried tomato	\$10
CHARCUTERIE BOARD mixed tray of cured meat, cheeses, and accompaniments	\$24
MOZZARELLA MARINARA mozzarella fried in home-made breadcrumbs and traditional sauce	\$8
MEATBALLS 2 italian style 3 oz meatballs with homemade tomato sauce	\$10
FRIED CALAMARI seasoned flour, red bell pepper, watercress, saffron aioli	\$15
SCALLOPS AU GRATIN baked in lobster cream sauce with fontina, parmesan, crispy bread crumb crust, and crostinis	\$16

SALADS All salads are made with our homemade dressings: house vinaigrette, balsamic, caesar, creamy dill

Add Chicken \$7.50 | Add Shrimp \$8

GREENS & FRESH TOMATO	SM \$5.50/LG \$9
GREEK fresh tomato, red onion, feta, kalamata, pepperoncini, oregano	SM \$6.50/LG \$11
CAESAR tossed with family recipe dressing, topped with house croutons and dusted with parmesan	SM \$6.50/LG \$11
BEET & BURRATA roasted beets with watercress, candied walnuts, dried cranberries, marinated burrata, balsamic dressing	\$14
SALMON CROQUETTE served over mixed greens, tomato, radish, cucumber, candied walnuts, creamy dill dressing	\$15

PIZZA

CHICKEN & SPANISH CHORIZO tomato sauce, mozzarella, chicken, sliced chorizo, bacon, red onion, spinach	\$13
VERDE tomato sauce, mozzarella, portobello, fresh spinach with light garlic, fresh diced tomato, pesto, oregano	\$13
FARMER TOMMY mozzarella, olive oil, country ham, portabella, pepperoncini, oregano	\$13
FRESCA tomato sauce, fresh mozzarella, fresh basil	\$11
CHICKEN PESTO pesto, chicken, sun dried tomato, artichoke, mozzarella	\$13

ITALIAN HERITAGE

Add Chicken \$7.50 | Add Shrimp \$8

BAKED ZITI sautéed with choice of sauce, baked with mozzarella topping	\$16
<i>pomodoro (tomato sauce) bolognese (meat sauce) pink sauce</i>	
LINGUINE sautéed with your choice of sauce	\$14
<i>fresh tomato, garlic and oil alfredo pesto</i>	
LASAGNA meat sauce, mozzarella, bechamel, ricotta	\$17
SEAFOOD LINGUINE garlic, shallot, baby scallops, shrimp, in lobster cream sauce over linguine and fresh watercress	\$28
CHICKEN PARMESAN chicken breast tossed in breadcrumbs, fried, topped with tomato sauce, linguine pomodoro	\$18
RISOTTO seasonal vegetable risotto	\$24

FRENCH QUARTER

DUCK CONFIT slow cooked duck leg & thigh, garlic herb mashed potatoes, peppercorn sauce	\$36
CHICKEN Á LA MOUTARDE creamy dijon mushroom sauce, spinach, onion, bacon, parmesan; garlic herb mashed potatoes & vegetables	\$29
BONE IN PORK SHANK slow cooked in pork jus, served over seasonal risotto	\$30
SALMON & RISOTTO crusted with a pistachio parsley lemon zest bread crumb; served over seasonal risotto	\$30
STEAK FRITES 14oz ribeye, green peppercorn sauce, parmesan herbed fried	MKP
VEAL Á LA CRÉME 12oz veal with cognac mushroom cream sauce, garlic herb mashed potatoes, seasonal vegetables	\$24