

STARTERS

- CHEESE FRITTERS** as featured in *Bon Appétit*, blended cheeses, fried with marinara and honey mustard
Small 5 Full 9.5
- OVEN ROASTED ARTICHOKE CHEESE DIP** artichokes, Swiss and Parmesan cheese blend with focaccia crisps 9.5
- CALAMARI FRITTI** fried with creamy caper pesto sauce and marinara Small 6 Full 10
- BRUSCHETTA AL POMODORO** grilled Italian bread with diced tomatoes, capers, and basil with melted mozzarella cheese 9
- TUSCAN CRAB CAKES** jumbo lump crab, baby greens, white bean salsa and lemon basil butter sauce
Small 7 Full 13
- PRINCE EDWARD ISLAND MUSSELS** in garlic wine broth, diced tomatoes, capers and grilled Italian bread 12.5
- SOUP OF THE DAY** Cup 4 Bowl 6.5

SALADS

we feature the following homemade dressings: Balsamic Vinaigrette, Dijon Honey Mustard, Parmesan-Peppercorn & Gorgonzola Vinaigrette

- CAESAR SALAD** 7 with grilled chicken 10 with grilled salmon 11
- MOZZARELLA AND TOMATO BASILICO** fresh mozzarella, vine-ripe tomato with basil walnut pesto, thinly sliced red onions and balsamic vinaigrette 8
- POLLO SALAD** chicken breast strips fried or grilled over fresh spinach with dijon honey mustard, bacon, tomato, mozzarella and chopped egg 9.5
- ARUGULA WITH FLAME GRILLED APPLES** roasted walnuts, Gorgonzola cheese and Gorgonzola vinaigrette 8
with grilled chicken 11 with grilled salmon 12
- FLAME GRILLED PORTOBELLO MUSHROOM** as featured in *Southern Living*, baby greens, roasted walnuts and goat cheese in balsamic vinaigrette 10
- GOAT CHEESE AND WALNUT SALAD** baby greens in balsamic vinaigrette with grape tomatoes, red onions, roasted red peppers, goat cheese and roasted walnuts 8 with grilled chicken 11
with grilled salmon 12
- BOW TIE PASTA CAESAR** roasted chicken, sun-dried tomatoes and Parmesan cheese in a pesto and balsamic vinaigrette served on a bed of Caesar salad 10.5
- MEDITERRANEAN PASTA SALAD** bowtie pasta with olive oil, sun-dried tomatoes, black olives, roasted red peppers, walnuts, Parmesan cheese and capers over mixed greens with roasted chicken, focaccia crisps, balsamic vinaigrette and red chili sauce 10 substitute grilled shrimp 11.5
- BRICK OVEN PIZZA**
- MARGHERITA** tomato, basil and fresh mozzarella 10
- PEPPERONI** roasted red bell peppers and mushrooms 10.5
- ITALIAN SAUSAGE & CHEESE** with fennel and rosemary 10.5
- HOUSE SMOKED CHICKEN & SPINACH** with sun-dried tomatoes, ricotta cheese and roasted garlic 11.5

KIDS ITEMS

All Kids Items include choice of beverage 5
Chicken Strips and Fries | Fettuccine Alfredo
Cheese or Pepperoni Pizza | Spaghetti

DESSERTS

- TIRAMISU** vanilla cream and Kahlua chocolate sauce 7
- CHOCOLATE PECAN FUDGE BROWNIE** pecan praline ice cream, caramel and white chocolate sauce 7
- PECAN BUTTER CRUNCH CAKE** vanilla ice cream and Granny Smith apple cinnamon glaze 7
- KEY LIME PIE** with Amaretto whip cream 7

Many of our menu offerings may be easily modified for Vegetarian or Gluten Free diets

20% gratuity will be added to parties of eight or more for your convenience

PASTA

- SPAGHETTI** traditional tomato sauce with jumbo meatball 11
- OVEN ROASTED LASAGNA** ricotta, mozzarella and sauteed ground beef layered between fresh pasta; topped with tomato sauce and baked 11.5
- CANNELLONI AL FORNO** fresh egg pasta stuffed with roasted chicken, ricotta cheese, spinach, fresh herbs and Parmesan cheese, topped with fresh mozzarella and served with tomato and cream sauces 14
- FETTUCCINE IMPERIAL** roasted chicken, ham, garlic and mushrooms in Alfredo sauce 12
- SHRIMP PRIMAVERA** green and white fettuccine tossed with shrimp, tomato and mushrooms in a Parmesan cream sauce. Topped with fresh steamed brocolli 13.5
- PASTA POMODORO** vermicelli tossed with diced tomatoes, capers, garlic and fresh herbs in an olive oil-marinara sauce 9.5
With grilled chicken 12.5 With grilled shrimp 13.5
- CRAWFISH PASTA** crawfish on penne pasta with a spiced Parmesan cream sauce 13
- HOUSE SMOKED DUCK & SAUSAGE PASTA** angel hair tossed in a white wine and garlic butter sauce with diced tomatoes, scallions and spices 13
- GOAT CHEESE & PENNE** sun-dried tomatoes, garlic, scallions and diced tomato with penne pasta 9.5 with grilled chicken 12.5
with grilled shrimp 13.5
- SHRIMP SCAMPI** over angel hair, with white wine garlic butter, scallions and tomatoes 14
- SMOKED CHICKEN RAVIOLI** Parmesan cream sauce, diced tomatoes, scallions and flash fried Roman artichoke 13.5
- THREE CHEESE TORTELLINI WITH JUMBO LUMP CRAB MEAT** tossed in a spiced Parmesan cream sauce with garlic, onions and fresh spinach 14.5

Most pasta items available with whole wheat penne or gluten free spaghetti.

ENTRÉES

Add soup of the day, Caesar or house salad to any entree for \$4.00

- CHICKEN MARGARITE** flame grilled chicken over angel hair pasta, with mozzarella cheese, basil and choice of tomato sauce, garlic butter sauce or scallion cream sauce 12
- MARSALA** sautéed chicken breast or veal over angel hair with Marsala wine brown sauce, artichokes and gourmet mushrooms Chicken 16
Veal 18.5
- PARMESAN** breaded, sautéed eggplant, chicken or veal over angel hair with traditional tomato sauce, mozzarella and Parmesan cheese
Eggplant 15 Chicken 15.5 Veal 18
- PICCATA** pan-roasted chicken breast or veal with white wine lemon butter sauce, gourmet mushrooms and capers over angel hair with jumbo lump crabmeat Chicken 17.5 Veal 19.5
- CHICKEN ACUTO WITH BLACK BEAN SALSA** flame grilled chicken breasts over black bean salsa with grilled Roman artichokes and green beans. Topped with a spicy sauce of olive oil, cilantro, lemon juice and seasoning 15
- FLAME GRILLED SALMON FILET** with sun-dried tomato herb butter over black bean salsa with green beans Petite 14 Regular 19.5
- CEDAR WOOD ROASTED FISH OF THE DAY** today's "flown in fresh" selection roasted on cedar wood with Asiago cheese leek potatoes and vegetables as quoted
- CEDAR WOOD ROASTED DOUBLE CUT CURED PORK LOIN CHOP** with pineapple glaze, Asiago cheese leek potatoes and vegetables 19.5
- "ORIGINAL" AMERIGO FILET** grilled center cut choice beef filet with sun-dried tomato herb butter over Asiago cheese leek potatoes with sauteed spinach and grilled Roman artichokes 31
- PORTOBELLO MUSHROOM FILET** grilled center cut choice beef filet over Portobello mushroom with caramelized red onions in a veal reduction sauce. Served with Asiago cheese leek potatoes 31
- TUSCAN RIBEYE** a 14 ounce choice, aged ribeye steak rubbed with Italian herbs and spices, flame grilled, topped with a garlic parsley brown butter sauce, green beans and Asiago cheese leek potatoes 26

Message from the Mississippi State Health Department: Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shell-fish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if the foods are consumed raw or undercooked. Consult your physician or public health official for further information