

Classic Menu

Antipasti

Calamari & Zucchini Fritti

Crisp fried squid & zucchini with lemon caper aioli \$7.5

Bruschetta

Ciabatta bread with roma tomatoes, garlic & basil tossed with extra virgin olive oil \$6

Fried Green Tomato

Fried green tomato with lump crabmeat remoulade \$9

Chef Mason's Chargrilled Oysters

Chargrilled Louisiana oysters with roasted red bell pepper garlic butter **sm: \$11 lg: \$17**

Duck Strips

Fried strips of duck breast served with honey-buttermilk or pomodoro sauce \$8

Piatto di Charcuterie

Selection of Italian meats and cheeses \$16

Family style for 4

Pancetta e Gorgonzola Risotto - \$25

Gnocchi Amatriciana - \$26

Zuppe/Insalate

Verdura Fresca

Fresh vegetables & pennette in a herbed sherry broth \$6

Semplice

Baby field greens and grape tomatoes tossed with olive oil and cracked black pepper **sm:**

\$5 lg: \$8

Di Cesare

Classic caesar with parmigiano & anchovies **sm: \$5 lg: \$8**

Francese

Frisee or spinach with warm bacon blue cheese dressing & croutons **sm: \$7 lg: \$10**

Di Tonno

Seared yellow fin tuna, sesame marinated seaweed salad & wasabi aioli \$12

Caprese

Red & yellow tomatoes, buffalo mozzarella & fresh basil \$9

Spinaci

Baby spinach, red onion, almonds, fresh strawberries, blue cheese & balsamic vinaigrette
sm: \$7.5 lg: \$10

Pasta

Ravioli Aperti

Open face ravioli with Jumbo lump crabmeat, lemon thyme cream sauce \$23

Lasagna

Cristiano's family recipe \$15

Pappardelle con Gamberi

Pappardelle pasta, gulf shrimp, fresh basil, pine nuts and garlic in butter sauce \$19

Penne ai Carciofi

Grilled chicken, artichokes & sun-dried tomatoes in a light tomato cream sauce \$16

Raviolini al Tartufo

Black truffle raviolini, jumbo lump crabmeat in fontina cream \$20

Quattro Formaggi

Shrimp or chicken with four cheese sauce and your choice of pasta \$16

Secondi Piatti

Osso Buco

Braised veal shank in natural jus with saffron pea risotto & baby carrots \$30

Filetto alla Fiorentina

Grilled 10 oz. filet with garlic mashed potatoes, grilled asparagus & peppercorn brandy
demi glace \$31

Bistecca

Rosemary crusted Black Angus rib eye with pommes frite \$27

Pollo alla Milanese

Breaded chicken topped with fontina cheese with herbed potatoes & grilled asparagus
\$17

Tonno al Pepe

Pepper crusted tuna, warm spinach, and artichoke salad & crisp shoestring potatoes \$26

Vitello Marsala

Sautéed veal scaloppini with mushroom & marsala sauce \$20

Pollo Piccata

Sautéed chicken breast with white wine, lemon, butter & capers \$18

Pesce al Rosmano

Pecan crusted black drum, rosemary & dried cherry risotto \$24

La primavera

Antipasti

Cozze

Chargrilled New Zealand mussels with lemon cilantro pesto \$12

Aragosta

Jumbo lump lobster, mint and habanero risotto cake \$12

Hummus

Traditional hummus with chef's choice of ingredients and grilled flat bread \$9

Pizzetta

Smoked salmon, grilled fennel and cream cheese \$9

Tonno

Sashimi style tuna, avocado, orange gremolata \$12

Zuppa / Insalate

Crawfish e Porro

Louisiana crawfish and braised leek \$8

Insalata Di Granchio

Jumbo lump crabmeat, fresh avocado & blood orange citronette \$13

Secondi Piatti

Anatra

Blood orange cognac glazed duck breast & roasted asparagus \$25

Cozze e Patatine

Green lipped mussels, tomatoes, shallots & basil in white wine broth with pommes frite \$19

Verdura Aragosta

Lobster, and fresh vegetables in pinot grigio with pappardelle \$24

Pesce

Grilled Atlantic salmon, cucumber-jalapeno salad and cilantro aioli \$19

Agnello

Roasted rack of lamb, with black pepper mint compound butter and couscous \$28

Vitello al Limone

Sauteed veal scaloppini, lemon-muscato risotto \$23

Dolce

Torta

Strawberry rhubarb pie with buttermilk gelato \$9

Sorbetto del giorno

Fresh fruit creations \$7

All fresh herbs used are organically grown on premises.
20% Gratuity on tables of five or larger.

There may be a risk associated with consuming raw shellfish, as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood, or have other immune disorders, you should eat these products fully cooked.

Proprietor: M. Cristiano Raffignone

Executive Chef: Lindsay R. Mason

Sous Chef: Kristie Fayette