

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

STARTERS

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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

DAILY SPECIALS

- MONDAY – PLANTATION CHICKEN** grilled chicken breast, melted mozzarella cheese over angel hair pasta in a chicken cream sauce with vegetables, peppers and ham. Served with vegetables 9
- TUESDAY – CHICKEN PICCATA** grilled chicken breast, melted Fontina cheese and lemon caper butter sauce over angel hair pasta with vegetables 9
- WEDNESDAY – CHICKEN COURTOUILLON** grilled chicken breast over angel hair pasta with mozzarella cheese, spicy creole tomato sauce and vegetables. 9
- THURSDAY – CHICKEN FLORENTINE** grilled chicken breast over angel hair pasta with mozzarella cheese, creamy spinach and mushroom sauce and vegetables. 9
- FRIDAY – PASTA BOLOGNESE** a ragu of Italian sausage, mixed peppers, onions and a rich marinara sauce over a bed of vermicelli 9
- SATURDAY – CEDAR PLANKED PORK CHOP** topped with pineapple glaze and served with Asiago leek potatoes and vegetables 10

LUNCH COMBINATIONS

- SOUP AND SALAD** soup of the day along with choice of Caesar or Spring Mix salad 8
- HALF PIZZA AND SALAD** your choice of three authentic pizzas; Margherita, Classic Italian or White pizza, served with choice of Caesar or Spring Mix salad 8
- PASTA AND SALAD** a half portion of Spaghetti and Meatball, Fettuccine Alfredo or Pasta Pomodoro with choice of Caesar or Spring Mix salad 8

BRICK OVEN PIZZA

- MARGHERITA** tomato, basil and fresh mozzarella 10
- PEPPERONI** roasted red bell peppers and gourmet 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

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

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SALADS

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

- CAESAR SALAD** 6 with grilled chicken 9 with grilled salmon 10
- 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 7 with grilled chicken 10 with grilled salmon 11
- FLAME GRILLED PORTOBELLO MUSHROOM** as featured in *Southern Living* baby greens, roasted walnuts and goat cheese in balsamic vinaigrette 9.5
- GOAT CHEESE AND WALNUT SALAD** baby greens in balsamic vinaigrette, with grape tomatoes, red onions, roasted red peppers, goat cheese and roasted walnuts 7 with grilled chicken 10 with grilled salmon 11
- BOW TIE PASTA CAESAR** roasted chicken, sun-dried tomatoes and Parmesan cheese in a pesto and balsamic vinaigrette 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

SANDWICHES

served with choice of soup, Caesar salad or fries

- HOUSE SMOKED TURKEY PANINI** griddle-pressed focaccia, smoked turkey, bacon, caramelized red onions and Fontina cheese with roasted coriander mayonnaise 8.5
- GRILLED CHICKEN CLUB PANINI** griddle-pressed focaccia, grilled chicken, bacon, caramelized red onions, roasted red peppers and Fontina cheese with roasted coriander mayonnaise 8.5

PASTA

- PASTA POMODORO** vermicelli, diced tomatoes, capers, garlic and fresh herbs in an olive oil-marinara sauce 8.5
- OVEN ROASTED LASAGNA** ricotta, mozzarella and sauteed ground beef layered between fresh pasta; topped with tomato sauce and baked 10
- 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 sauce 9.5

ENTRÉES

- CHICKEN ACUTO** flame grilled chicken breast over black bean salsa with grilled Roman artichokes and green beans. Topped with a spicy sauce of olive oil, cilantro, lemon juice and seasoning 10
- FLAME GRILLED SALMON FILET** with sun-dried tomato herb butter over black bean salsa with green beans 10
- VEAL PICCATA** pan-roasted and finished with a white wine lemon butter, gourmet mushrooms and capers, topped with jumbo lump crabmeat, over angel hair pasta 14
- CHICKEN MARSALA** sautéed chicken breast over angel hair with Marsala wine brown sauce, artichokes and gourmet mushrooms 10
- CEDAR WOOD ROASTED FISH** roasted on cedar wood with blended Asiago cheese leek potatoes and vegetables 14

KIDS ITEMS

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

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SUNDAY BRUNCH

STARTERS

FRESHLY BAKED CROISSANTS with a selection of local jams and Nutella, an imported Italian chocolate-hazelnut butter 6

MAIN COURSES

BREAKFAST PANINI griddle-pressed croissant with scrambled eggs, pepperoni, bacon and fontina cheese. Served with choice of soup, Caesar salad or fries 7

FRENCH TOAST with raisin-nut bread, Mascarpone cheese and house-made cinnamon syrup with fresh fruit 9

OMELETTE AMERICANO traditional ham and cheese with risotto cakes and smoked bacon 9

BACON & EGGS three eggs any style, served with smoked bacon and oven-roasted potatoes 8

TUSCAN BREAKFAST three eggs any style, served with a grilled cured pork loin chop and Italian sausage ragu over creamy Parmesan polenta 11.5

CRAB CAKE BENEDICT jumbo lump crab cakes and skillet poached eggs over homemade focaccia with lemon basil butter sauce, asparagus and parmesan polenta 16

STRAW AND HAY green and white fettuccine tossed with smoked ham, green peas and mushrooms in a Parmesan cheese cream sauce 9

CEDAR WOOD ROASTED PORK LOIN CHOP lunch cut chop roasted on cedar wood and pineapple glazed. Served with blended Asiago cheese leek potatoes and vegetables 10.5

KIDS ITEMS

FRENCH TOAST battered french bread with powdered sugar, strawberries and cinnamon syrup 4.5

BACON AND EGGS scrambled eggs with bacon and fruit 4.5

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EARLY BIRD MENU

(Available Nightly 4:00 – 6:00 pm)

SMALL PLATES & SALADS

CHEESE FRITTERS as featured in Bon Appétit, blended cheeses, fried with tomato sauce and honey mustard 4

CALAMARI FRITTI flash fried with creamy caper pesto sauce and marinara sauce 4

TUSCAN CRAB CAKE jumbo lump crab, baby greens, white bean salsa and lemon basil butter sauce 4

CAESAR SALAD traditional Caesar with Parmesan cheese 2

SPRING MIX SALAD spring mix with tomato, imported roasted red peppers, red onion and Balsamic Vinaigrette 2

MAIN COURSES

CHICKEN MARGARITE flame grilled chicken breast over angel hair pasta, with mozzarella cheese, basil and choice of tomato sauce, garlic butter sauce or scallion cream sauce 9

SPAGHETTI traditional tomato sauce with jumbo meatball 9

OVEN ROASTED LASAGNA ricotta, mozzarella and sautéed ground beef layered between fresh pasta and topped with tomato sauce and baked 9

FETTUCCINE ALFREDO WITH GRILLED CHICKEN fettuccine tossed with Alfredo sauce and topped with flame grilled chicken breast 9

GOAT CHEESE & PENNE sun-dried tomatoes, garlic, scallions and diced tomatoes with penne pasta 9

SHRIMP SCAMPI over angel hair, with white wine garlic butter, scallions and tomatoes 10

THREE CHEESE TORTELLINI tossed in a spiced Parmesan cream sauce with garlic, onions and fresh spinach. Topped with blackened chicken 10

CHICKEN MARSALA sautéed chicken breast, Marsala wine brown sauce, mushrooms and artichokes over angel hair 10

CHICKEN ACUTO WITH BLACK BEAN SALSA flame grilled chicken breast over black bean salsa with grilled Roman artichokes and green beans. Topped with a spicy sauce of olive oil, cilantro, lemon juice and seasoning 10

FLAME GRILLED SALMON FILET with sun-dried tomato herb butter over black bean salsa with green beans 10

KIDS ITEMS

Spaghetti Chicken Strips and Fries Fettuccine Alfredo Pizza
Beverage included 3

DESSERT

TIRAMISU vanilla cream and Kahlua chocolate sauce 4

HOUSE WINES 4

Chardonnay, Cabernet Sauvignon, Merlot, Moscato, Pinot Noir



GLUTEN-FREE STARTERS

CAESAR SALAD Traditional Caesar with Parmesan. 7 With grilled chicken. 10
With grilled salmon. 11

GOAT CHEESE AND WALNUT SALAD Assorted greens with tomato, red onions,
roasted red peppers, goat cheese, roasted walnuts. 7 With grilled chicken. 10
With grilled salmon. 11

ARUGULA SALAD WITH FLAME GRILLED APPLES Roasted walnuts and gorgonzola
cheese. 7 With grilled chicken. 10 With grilled salmon. 11

CAPRESE TOWER Fresh mozzarella, sliced tomatoes and basil with thinly sliced red
onions. 8

Dressings: Balsamic Vinegar & Extra Virgin Olive Oil, Peppercorn Parmesan, Caesar

GLUTEN-FREE ENTRÉES

SPAGHETTI POMODORO Gluten-free pasta 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

SPAGHETTI ALFREDO Gluten-free pasta tossed in Parmesan cream sauce. 8.5
With grilled chicken. 11.5 With grilled shrimp. 12.5

CHICKEN ACUTO Flame grilled chicken breasts over blended Asiago cheese leek potatoes
with green beans. Topped with a spicy sauce of olive oil, cilantro, lemon juice, and
seasoning. 15

FLAME GRILLED SALMON ACUTO Served over sautéed spinach with green beans and
finished with spicy sauce of olive oil, cilantro, lemon juice and seasonings.
Petite 14 Regular 19.5

CHICKEN VESUVIO Flame grilled chicken breasts over sautéed spinach with artichoke
cheese glaze. Topped with fresh diced tomatoes and sautéed green beans. 15

VEAL PICCATA Pan-roasted and finished with a white wine lemon butter, mushrooms and
capers, topped with jumbo lump crabmeat, over sautéed spinach. 19.5

STEAK TRATTORIA An 8 oz. Choice, skirt steak grilled and topped with a spicy extra
virgin olive oil sauce. With oven roasted red chili potatoes and grilled asparagus. 17