

Antipasti (Appetizers)

Arancini di Riso

Fried risotto, Fontina cheese, parsley & fresh made marinara. 13

Melanzane alla Parmigiana

Fried eggplant topped with fresh made marinara and mozzarella. 12

Bruschette ai Gamberetti

Toasted baguette, shrimp, sundried tomato & cilantro salsa. 11

Calamari Fritti

Lightly breaded, fried calamari with fresh made marinara. 16

Funghi Ripieni di Salsiccia

Hand made Italian sausage stuffed mushrooms. 12

Cozze in Salsa di Pomodoro

Mussels in a house made tomato, salami sauce. 18

Tagliere di Salumi e Formaggi

Chef selected charcuterie board with cheese, meats & house made pesto. 36

Zuppe (Soup)

Soups served with toasted ciabatta

Zuppa di Cannellini con Pollo

Broth based soup with vegetables, cannelli beans & chicken breast. 8

Zuppa di Cavolo Toscano e Zucca

Broth based soup with Tuscan kale & butternut squash. 8

Insalate (Salads)

Insalata Caesar di Pollo alla Griglia

Grilled romaine, marinated chicken breast, house made croutons, house made dressing & grated Parmesan. 14

Insalata Italiana

Mixed greens, cucumbers, cherry tomatoes, black olives, red onions, feta cheese & balsamic vinaigrette. 12

Insalata di Rucola con Prosciutto

Arugula, spinach, Prosciutto, roasted pecans, oyster mushrooms, shaved parmesan & balsamic reduction. 14

Insalata di Farro e Orzo

Farro, Orzo, cherry tomatoes, mozzarella & traditional lemon dressing. 13

Agnello, Vitello, Maiale (Lamb, Veal, Pork)

Costolette di Agnello al Rosmarino

Lamb chop marinated in garlic and rosemary, pan seared, served with mashed potatoes & mint sauce. 44

Vitello al Parmigiano

Pan fried veal cutlet, top with fresh made marinara, parmesan on top of spaghetti aglio olio. 24

Costolette di Maiale Impanate

Breaded & pan seared pork chop served with garlic roasted potatoes. 23

Contorno (Sides)

Garlic Roasted Potatoes 4

Mushroom Risotto 5

Mashed Potatoes 4

Grilled Asparagus 6

Spaghetti aglio, olio e peperoncino 4

Macaroni & Cheese 6

Creamy Polenta 5

Grilled Zucchini 5

****A 20% gratuity will be automatically added to parties of 6 or more*

Pasta

Linguini con Gamberetti Cremosi

Linguini, grilled shrimp, bacon in our house made creamy marinara. 22

Pasta Cremosa Alfredo

Authentic Alfredo sauce on imported Fettuccini, grated parmesan Reggiano. 17

Spaghetti al Pesto di Zucca con Pollo

Spaghetti with chicken, herbs roasted Pumpkin seeds, fresh jalapenos & citrus. 22

Spaghetti alla Carbonara

Spaghetti, eggs, Pecorino Romano & crispy pig cheeks. 18

Spaghetti alla Vongole

Spaghetti & clams in our di minuto white wine sauce . 23

Penne all' Arrabbiata con Pollo

Penne pasta with grilled chicken in a fresh, zesty tomato sauce. 22

Spaghetti alla Puttanesca

Spaghetti in an intensely flavored Puttanesca sauce. 18

Spagetti alle Cozze in Salsa di Pomodoro

Spaghetti with mussels in our freshly made Italian salami sauce. 23

Lasagna Classica

Traditional layered pasta with ricotta, mozzarella cheeses & Italian sausage. 18

Pollo, Pesce (chicken, fish)

Pollo al Marsala

Lightly seared chicken breast, spaghetti aglio olio topped with pan roasted cremini mushrooms & our marsala sauce. 21

Pollo alla Parmigiana

Lightly breaded and baked chicken breast topped with marinara, mozzarella served on top of spaghetti aglio olio. 18

Salmone Grigliato

Grilled wild salmon served with grilled zucchini and topped with a roasted pepper pan sauce. 24

Pesce Rosso al Forno

Baked Gulf caught red fish filet cooked in a Mediterranean sauce served with garlic roasted potatoes. 23

Bistecca (Steak)

USDA Top Choice

16oz Ribeye

Grilled simply. Served with your choice of side item. 44

10oz Filet

Grilled simply. Served with your choice of side item. 44

Pizza al Forno (Pizza)

Pizza Margherita

Red sauce, mozzarella, basil 12

Pizza Scampi

Shrimp scampi, red pepper flakes, bacio 15

Pizza Bacia la Mia Pesca

Pesto, bleu cheese. Prosciutto, bacio, arugula, fresh peach, balsamic vinegar. 19

Pizza Affumicata

Smoked bacon & gouda, roasted pineapple 15

Pizza Burrata

Cherry tomato sauce, burrata, arugula 17

Ask your server for any daily specials!

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Lunch

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Melanzane alla Parmigiana
Fried eggplant topped with fresh made marinara and mozzarella. 11

Bruschette ai Gamberetti
Toasted baguette, shrimp, sundried tomato & cilantro salsa. 10

Zuppe/ Insalate

Zuppa di Cannellini con Pollo
Broth based soup with vegetables, cannelli beans & chicken breast. 7

Zuppa di Cavolo Toscano e Zucca
Broth based soup with Tuscan kale & butternut squash. 7

Insalata Italiana
Mixed greens, cucumbers, cherry tomatoes, black olives, red onions, feta cheese & balsamic vinaigrette. 10

Insalata di Farro e Orzo
Farro, Orzo, cherry tomatoes, mozzarella & traditional lemon dressing. 11

Pasta

Pasta Cremosa Alfredo
Authentic Alfredo sauce on imported Fettuccini, grated parmesan Reggiano. 15

Penne all' Arrabbiata con Pollo
Penne pasta with grilled chicken in a fresh, zesty tomato sauce. 18

Linguini con Gamberetti Cremosi
Linguini, grilled shrimp, bacon in our house made creamy marinara. 19

Pollo (chicken)

Pollo al Marsala
Lightly seared chicken breast, spaghetti aglio olio topped with pan roasted cremini mushrooms & our marsala sauce. 19

Pollo alla Parmigiana
Lightly breaded and baked chicken breast topped with marinara, mozzarella served on top of spaghetti al' aglio olio. 18

Pizza al Forno (Pizza)

Pizza Bacia la Mia Pesca
Pesto, bleu cheese. Prosciutto, bacio, arugula, fresh peach, balsamic vinegar

Pizza Margherita
Red sauce, mozzarella, basil 12

Pizza Scampi
Shrimp scampi, red pepper flakes, bacio 15

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Martinis

Donatella

Grey Goose Le Citron Lemon Drop with an Italian Twist using Italicus Citrus Liqueur. 11

Basil Gimlet

A Vodka lovers Gin Martini, Roku Botanical Gin pairs perfectly with Fresh Basil & Lime. 10

Contessa

A beautiful Sicilian Cosmo with Skyy Infusions Blood Orange Vodka & Select Italian Apertivo. 8

De Nero

Aviation Gin, Campari, Fresh Citrus & Black Pepper; pairs perfectly with any Italian Dish. 9

Italian Rita-tini

A Hornitos Margarita married a sweet little Italian Amaretto Sour for this amazing martini. 8

Can also be ordered on the rocks!

Venetian Queen

Cruzan Vanilla Rum mingles with fresh Strawberry & Pineapple for this decadent island treat. 8

Draft Beer 7

Gnarley Barley Korova Milk Porter ABV 6.2%
Hammond, LA

Baltic Oatmeal Milk Porter with sweet coffee and chocolate flavor & silky smooth finish.

Parish Brewing Canebreak ABV 5%
Broussard, LA

American wheat highlights honey-sweet remnants of sugarcane and notes of citrus on the finish. 6.5

NOLA Hopitoulas IPA ABV 6.5%
New Orleans, LA

Balanced IPA in crisp hoppy bite with notes of pine and citrus. Malty and smooth on the finish.

Peroni Nastro Azzuro ABV 5.1%
Rome, Italy

Light, crisp European lager is produced using only the highest quality natural ingredients grown in Italy.

Many bottled and can beer available. Just ask your server!!!

Cocktails

Southern Belle

Garden meets the Grain in a refreshing twist with Basil Hayden, Bell Pepper, Basil, & Honey. 9

Coconut Mojito

Find your oasis with Bacardi Superior & Rumhaven Coconut Rum with Real Coconut Water. 8

Sicilian Sour

Longbranch, TX mesquite finished Bourbon with Pallini Limoncello for the perfect Lemonade. 11

Milano Mule

Light summer sipper blending Tito's Vodka with Aperol Orange Liqueur, juicy Peach, & Ginger Beer. 9

BugattiRita

A wild ride with Espolon Tequila, Smoky Montelobos Mezcal, & Spicy Poblano Pepper Liqueur. 11

Can also be ordered up, like a martini!

Mi Amore

Believe in love at first sight with Diplomatico Reserva Rum, Grand Marnier, & Chocolate Bitters. 10

House Wine

California

Wycliff 5.5/25

Champagne

Italy

Danzante 7/30

Pinot Grigio

Italy

Villa Pozzi 7/30

Moscato

Italy

Varvaglione 12 E Mezzo 8/33

Rose'

California

Chateau St. Jean 8/32

Sauvignon Blanc

California

Chateau St. Jean 8/32

Pinot Noir

California

Chateau St. Jean 8/32

Merlot

California

Chateau St. Jean 8/32

Cabernet Sauvignon

*18 more labels available by the glass!
56 more labels available by the bottle!*