



Appetizers

Sicilian Antipasto

Parma Prosciutto, assorted Italian salumi, selection of imported cheeses, arancini, seasonal house made marmellata, toasted ciabatta 23

Oysters Irene

Baked with pancetta, pimento & pecorino romano 14

Paneed Oysters

Baby spinach, raspberry vinaigrette, beurre blanc & toasted pecans 15

Mussels Marinara

Steamed in white wine & light marinara 14

Crabmeat Gratin

Jumbo Lump crabmeat, baked casserole of swiss & brie 14

Escargot aux Champignons

Herbed garlic butter, mushroom caps, pinot grigio, beurre blanc 11

Meatballs Marinara

Veal pork, beef, marinara, melted mozzarella 13

Italian Sausage

Sicilian Eggplant Caponata 13

Ricotta Spinach Ravioli

Hint of nutmeg, marinara, parmigiana 12 • 20

Soups & Salads

Caesar Salad

Crisp hearts of romaine, herbed crouton & shaved parmigiano 8

Parma Prosciutto & Grilled Asparagus

Arugula, white wine vinaigrette, calamata olives, parmigiano 13

Soup del Giorno 8

Fish & Seafood

Meunière Amandine

Pan seared, toasted almonds, sweet potato mash haricot verts, brown butter 27
add jumbo lump crabmeat 9

Shrimp & Crawfish Fettuccine

Light Parmesan cream, shrimp, crawfish tails, spinach, cherry tomatoes, basil, Italian herbs 28

San Francisco style Cioppino

Shrimp, scallops, fish, crabmeat, clams, mussels simmered in a spicy, saffron scented tomato fennel broth 33

Meats & Fowl

Lasagna Bolognese

House made pasta, ricotta cheese, ground veal, Italian sausage & marinara 22

Chicken Rosemarino

Roasted in white wine, virgin olive oil, rosemary garlic jus. with herbed roasted potatoes 23

Duck St. Philip

Roasted crispy, glazed with a pecan, raspberry pancetta demi, sweet potato mash and fresh spinach 27

Lamb a'la Provence

Grilled lamb chops, roasted garlic potato mash, haricot verts, rosemary port wine demi 35

A service charge of 20% will be added to parties of 6 or more.

No Separate Checks. We accept up to 4 credit cards per table.