

## antipasti

### warm marinated olives

lemon, garlic & thyme.....\$5

### salumi & formaggi

prosciutto, parmigiano & mostarda.....\$18

### rochetta cheese

figs, hazelnuts, honey & rosemary.....\$10

garlic knots - aged provolone fonduta.....\$6

### wood roasted octopus

potatoes, jalapeno & tomato.....\$12

whole cauliflower - whipped goat feta.....\$18

snapper crudo - blueberries, basil & pine nuts...\$10

## crostini

smoked grouper salad.....\$14

fresh ricotta fava beans & spring onion.....\$10

chicken liver pate with moscato.....\$10

### burrata mozzarella

basil pesto & oven roasted tomatoes.....\$12

fennel sausage - artichokes stracotto,

tender herbs & soft yard egg.....\$12

## salads

shaved brussels sprouts - golden raisins

toasted almonds & creole mustard.....\$8

arugula - pickled beets, gorgonzola &

preserved lemon vinaigrette.....\$10

chop salad - little gem, prosciutto cotto,

garbanzo beans, tomatoes, anchovies

spring onion & parmigiano.....\$12

## desserts

banana zuppa inglese.....\$6

### chocolate buttermilk cake

custard and strawberries.....\$8

pistachio crostata.....\$8

affogato - chocolate espresso cookies.....\$7

assorted gelati & sorbetti with pizzelle.....\$6

## pizzas

### dipping sauces

(salsa verde, garlic fonduta, and arrabbiata).....\$3

### calabrese

spicy salami, olives, capers & oregano.....\$15

cheese - tomato & mozzarella.....\$11

### margherita

tomato, basil & fresh mozzarella.....\$13

### prosciutto

tomato, fresh mozzarella & arugula.....\$15

### tutto carne

sausage, bacon, salami & prosciutto.....\$15

### four cheese

parmigiano, mozzarella, fontina & ricotta.....\$13

### white anchovy

oregano, garlic, Calabrese pepper & tomato.....\$13

### pepperoni

tomato, spicy salami & mozzarella.....\$13

### pizza enzo

anchovies, basil, tomato & mortadella.....\$15

bolzano - roasted pork shoulder, fennel

bacon & sweet onions.....\$15

napoletana - tomato, anchovy, olives & capers.....\$13

### wild mushroom

tomato sauce, bacon, onions & egg.....\$18

clams - oregano, chilies & parmigiano.....\$18

white pizza - ricotta, mozzarella, oregano

garlic & basil.....\$13

gorgonzola - apples, pecans, honey & speck.....\$15

roasted carrot - goat cheese, red onion, brussel

sprouts, beets & hazelnuts.....\$13

smoked pork - mozzarella, red onion

Anaheim chili & salsa verde.....\$15

### basil pesto

red onion, tomato & burrata mozzarella.....\$13

carciofi - artichokes, fava beans

spring onion & mascarpone.....\$15

# PIZZA, SMALL PLATES & DESSERTS

## wine

### spumante

Secco Rose .....	\$8
Ca De Medici Lambrusco .....	\$8
Lamberti Prosecco .....	\$10
Velenosi Passerina .....	\$14
Centive Moscato .....	\$12

### blanco

Bollini Pinot Grigio .....	\$8
Musella Garganega .....	\$9
Nozzole Bruniche Chardonnay .....	\$10
Masera Gavi .....	\$12
Rocca dell Macie Moonlight .....	\$14
Zabu Grillo .....	\$10
Mastro Greco .....	\$9
Frascati .....	\$11

### rosso

Kris Pinot Noir .....	\$8
Primaterra Primitivo .....	\$10
Poggio Anime Montepulciano .....	\$12
Stella Merlot .....	\$9
Venturini Cabernet .....	\$10
Centonze Frappato .....	\$11
Masi Rosso Venezie .....	\$7
Locations "I" .....	\$14
Zisola Nero d'Avola .....	\$15
Prunotto Dolcetto .....	\$12
Montepolos Super Tuscan .....	\$14
Villa Remoti Barbera .....	\$10
Colognole Chianti .....	\$8
Durigutti Bonarda .....	\$10

## cocktails \$10

### bellinis

peach, mango, or starwberry

### carry me away

Cathead Honeysuckle vodka, caraway liqueur,  
honey syrup, lemon, rosemary

### la'groni

Oryza Gin, Casoni 1814, Carpano Antica

### magazine street shandy

Brewfist Rye Pale Ale, Goergia Moon peach corn  
whiskey, lemon

### whiskey snap

Bulleit Rye Whiskey, lemon, sugae, Newton Claret

**cans**

Bombshell Blonde.....	\$X
Valkyrie IPA.....	\$X
Tin Roof Voo Doo Bengal.....	\$X
Brooklyn Lager.....	\$X
Brooklyn Summer.....	\$X
New Belgium Shift.....	\$X
NOLA Brown.....	\$X
NOLA Hopitoulas.....	\$X
Sierra Nevada Pale Ale.....	\$X

**bottles**

LA-31.....	\$X
Abita Amber.....	\$X
Abita Turbodog.....	\$X
Abita Purple Haze.....	\$X
Lazy Magnolia Indian Summer.....	\$X
Covington Strawberry.....	\$X
Covington Anonymous.....	\$X
Anchor Steam.....	\$X
Ommegang Hennepin.....	\$X
North Coast Old Rasputin.....	\$X
Saint Arnold Amber.....	\$X
Saint Arnold Santo.....	\$X
Clown Shoes Clementine.....	\$X
Full Sail Session.....	\$X
Harpoon IPA.....	\$X
Ace Pear Cider.....	\$X
Leinenkugel Sunset Wheat.....	\$X
New Belgium Fat Tire.....	\$X
Stone Arrogant Bastard.....	\$X
Miller High Life.....	\$X
Pabst Blue Ribbon.....	\$X
Dixie Lager.....	\$X
Peroni.....	\$X

**draft**

40 Arpent, milk stout.....	\$6
Abita Andygator, helles dopplebock.....	\$6
Lazy Magnolia, nut brown ale.....	\$7
Parish Envie, pale ale.....	\$8
Saint Arnold Fancy Lawnmower, Kolsch.....	\$7.50
Southern Tier Live, American IPA.....	\$8
Tin Roof Amber, amber ale.....	\$8
Super Baladin, Belgian-style Trippel.....	\$10
Southampton Double White, American witbier....	\$9
NOLA Blonde, blonde ale.....	\$6
Anchor Porter, porter.....	\$7
Brewfist Caterpillar, rye pale ale.....	\$8

**sodas**

Mexican Coke.....	\$X
Diet Coke.....	\$X
Mexican Sprite.....	\$X
Dr. Pepper.....	\$X
Mexican Fanta.....	\$X
Abita Root Beer.....	\$X
San Pelligrino Aranciata.....	\$X
San Pelligrino Limonata.....	\$X
San Pelligrino Pompelmo.....	\$X
San Pelligrino Aranciata Rossa.....	\$X
Sanbitter.....	\$X
Chinoto.....	\$X
Swamp Pop Satsuma Fizz.....	\$X
Swamp Pop Praline Cream Soda.....	\$X
Swamp Pop Gingerale.....	\$X
Swamp Pop Noble Cane Cola.....	\$X