APPETIZERS:

- SOUP OF THE DAY - TOMATO & BASIL SOUP - CHICKEN & ANDOUILLE SAUSAGE GUMBO - with or without rice - FRIED CALAMARI - served with marinara & chili-garlic mayo for dipping - BRUSCHETTA - roma tomatoes, mushrooms & fresh spinach sauteed with garlic, olive oil & marinara, served over garlic toast & topped with parmesan cheese - STUFFED BELL PEPPER - stuffed with andouille, shrimp & ground beef, served with marinara & topped with parmesan cheese - WILD MUSHROOM RAVIOLIS - fried, served with a chili-garlic mayo - EGGPLANT NAPOLI - breaded & fried, topped with marinara & parmesan cheese - PESTO GNOCCHI APPETIZER - potato dumplings sauteed with pesto, pine nuts & sun-dried tomatoes, topped with fresh basil & parmesan cheese - SPINACH & ARTICHOKE MELT - served with pita triangles for dipping	\$3.95/\$7.50/\$12.95 \$3.50/\$6.50/\$10.95 \$3.95/\$7.50/\$12.95 \$9.95 \$9.95 \$9.25 \$8.50 \$9.50 \$8.25 \$8.95
- GARLIC BREAD - with parmesan cheese & served with marinara for dipping - POCKET BREAD - brushed with pesto	\$8.25 \$4.75
SALADS:	
- CAESAR SALAD - romaine tossed in our award-winning Caesar dressing,	\$5.75/\$8.50/\$11.95
topped with parmesan cheese & croutons	\$6.50/\$10.50/\$13.95
GOAT CHEESE & PECAN SALAD - with roma tomatoes over mixed greens tossed with a balsamic vinaigrette	\$6.50/\$10.50/\$13.95
- FETA CHEESE SALAD - romaine tossed with a garlic & mint vinaigrette,	\$6.50/\$10.50/\$13.95
topped with feta cheese, red onions, calamata olives & roma tomatoes VEGGIE PESTO PASTA SALAD - penne pasta with creamy pesto dressing, roma	\$6.50/\$10.50/\$13.95
tomatoes, red onions, calamata olives & artichoke hearts, topped with parmesan ch	eese
- FRESH MOZZARELLA SALAD - slices of fresh mozzarella & roma tomatoes, topped with red onions, fresh basil & topped with balsamic vinaigrette	\$8.95/\$13.95
- CHICKEN & TOMATO CAESAR - with parmesan cheese & croutons	\$13.95
- SHRIMP & SUN-DRIED TOMATO CAESAR - with parmesan cheese & croutons	
- SMOKED SALMON CAESAR - with roma tomatoes, capers, red onions, parmesan cheese & croutons	\$14.95
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PITA WRAPS: Served with side Caesar salad. Whole wheat ava	<i>Царle</i>
- CHICKEN CAESAR WRAP - chicken & romaine tossed in our award-winning Caesar dressing	\$12.50
ITALIAN SAUSAGE WRAP - bell peppers, caramelized onions, marinara & mozzarella cheese with marinara for dipping	\$12.50
- BLACK BEAN WRAP - mozzarella cheese, sour cream, roma tomatoes, cilantro, jalapeños, shredded carrots, red onions & fresh spinach	\$11.95
- ROASTED LAMB WRAP - romaine tossed in a garlic & mint vinaigrette, feta cheese, roma tomatoes & red onions	\$13.95
- DIJON CHICKEN WRAP - chicken, mixed greens, roma tomatoes,	\$12.50
parmesan cheese & dijon mustard dressing FRIED SHRIMP WRAP - shrimp, roma tomatoes, Caesar salad & chili-garlic mayo	\$13.05

Substitute Side Spinach Salad, Feta Salad, Goat Cheese & Pecan Salad, or Veggie Pesto Pasta Salad For \$1.50 Extra
Sub Tomato & Basil Soup for \$2.00 Extra
Sub Soup of the Day for \$3.00 Extra

FRIED SHRIMP WRAP - shrimp, roma tomatoes, Caesar salad & chili-garlic mayo \$13.95

Gluten-free Option Available for \$5.00 Add a Veggie or Cheese \$2.00/Add Pepperoni \$2.50 Add Sausage \$3.00/Add Chicken \$4.00 Add Shrimp, Lamb or Salmon \$5.00

10" PIZZA:	Whole wheat available
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to 1122A. Whole wheat available	
- CHEESE - mozzarella cheese with marinara	\$9.50
- MARGARITA - roma tomatoes, fresh basil & mozzarella cheese	\$10.95
- VEGETARIAN - zucchini, squash, roma tomatoes, mushrooms, fresh spinach, carrots	\$11.95
& mozzarella cheese	504 TOPOGRA 17700 TOP
- EGGPLANT MARGARITA - eggplant, roma tomatoes, fresh basil, marinara, parmesan & mozzarella cheeses	\$11.95
- NAPOLITANO - mushrooms, calamata olives, marinara, anchovies & mozzarella cheese	\$11.95
QUATTRO FORMAGGI - quadrants of mozzarella, feta, ricotta & parmesan cheeses with marinara	\$10.95
- ROASTED GARLIC - garlic, sun-dried tomatoes, fresh spinach, feta & mozzarella cheeses	\$11.95
- FRESH MOZZARELLA - fresh mozzarella, roma tomatoes, red onions, fresh spinach,	\$12.95
calamata olives, marinara & fresh basil	¢11.05
- GREEK - fresh spinach, roma tomatoes, calamata olives, red onions, feta	\$11.95
& mozzarella cheeses	¢11.05
- BBQ CHICKEN - chicken, corn, scallions & mozzarella cheese	\$11.95
 ROASTED CHICKEN - chicken, black beans, cilantro, jalapeños, roma tomatoes, sour cream & mozzarella cheese 	\$13.95
- PEPPERONI - pepperoni, marinara & mozzarella cheese	\$11.50
- THREE-MEAT - Italian and andouille sausages, pepperoni, marinara & mozzarella cheese	\$12.95
- SHRIMP - shrimp, roma tomatoes, cilantro, jalapeños & mozzarella cheese	\$12.95
- PESTO CHICKEN - chicken, mushrooms, artichoke hearts, creamy pesto sauce,	\$13.95
sun-dried tomatoes, parmesan & mozzarella cheeses	
- SMOKED SALMON - smoked salmon, roma tomatoes, capers, caviar, red onions, cream cheese & mozzarella cheese	\$13.95
- ROASTED LAMB - lamb, roma tomatoes, calamata olives, feta, parmesan	\$13.95
& mozzarella cheeses	¢12.05
KITCHEN SINK - Italian sausage, pepperoni, bell peppers, mushrooms, red onions, calamata olives, marinara & mozzarella cheese	\$13.95
CUBAN PIZZA - with pulled pork, tangy BBQ sauce, slaw, mozzarella & pickles	\$13.95
SHRIMP & ANDOUILLE - with caramelized onions, mozzarella, parmesan & scallions	\$13.95
MEATBALL - with red & green bell peppers, carmalized onions, marinara, mozzarella	\$13.95
parmesan & basil	
SHRIMP & PORTABELLA - with red bell peppers, feta, mozzarella & scallions	\$13.95
HAWAIIAN - ham, pineapple, bell peppers, marinara & mozzarella cheese	\$13.95
CALZONES: Whole Wheat Available	
SPINACH AND SUN-DRIED TOMATO - with feta & mozzarella cheeses, topped with	\$12.95
SPINACH AND SUNDRIED TOWN TO WITH ICEA & mozzarcha cheeses, topped with	Ψ12.93
marinara & parmesan cheese - CLASSIC - Italian sausage, ricotta and mozzarella cheeses, topped with marinara &	\$12.95
	Ψ12.93
parmesan cheese	
BAKED PASTA:	
CLASSIC LASAGNA - layered with seasoned ground beef, marinara, ricotta, parmesan	\$11.95
& mozzarella cheeses	φ11.90
ROSEMARY CHICKEN TORTELLINI - rosemary marinated chicken breast, red bell	\$14.95
peppers & Portabello mushrooms in a pesto cream sauce over tri-color tortellini &	φ1 4 .93
topped with parmesan cheese	
SHRIMP & ANDOUILLE MAC & CHEESE - with creamy cheddar cheese & alfredo	
sauce. Baked in our wood-burning oven & topped with scallions	\$15.95
mozzarella & parmesan cheeses	Ψ10,00
mozzarcha & parmeour diceses	

Gluten-free Option Available for \$2.50 Add a Veggie or Cheese \$2.00/add Pepperoni \$2.50 Add Sausage \$3.00/ Add Chicken \$4.00 Add Shrimp, Lamb or Salmon \$5.00

PASTA, ETC.:	Whole wheat available
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PASTA, ETC.: Whole wheat available		
- PRIMAVERA - zucchini, squash, roma tomatoes, mushrooms, fresh spin sauteed with pesto and marinara, served over angel hair, topped with p		\$13.95
 MEDITERRANEAN - roma tomatoes sauteed in olive oil, garlic, marinar white wine served over angel hair topped with feta cheese, fresh basi 	ra	\$13.95
& calamata olives - ARTICHOKE RAVIOLI - artichoke hearts with cheese stuffed ravioli in	a	\$13.95
pesto-cream sauce topped with sun-dried tomatoes & parmesan cheese - EGGPLANT PARMESAN - fried eggplant medallions served over angel	е	\$13.95
marinara & topped with parmesan cheese - SPINACH, MUSHROOM & TOMATO RAVIOLI - spinach, mushroon roma tomatoes sauteed in olive oil, garlic & marinara, served over	ms and	\$13.95
cheese-stuffed ravioli & topped with parmesan cheese TOMATO GNOCCHI - potato dumplings with roma tomatoes sauteed i	in olive oil,	\$12.95
garlic, marinara & a touch of cream, topped with fresh basil & parmesan cheese - PESTO GNOCCHI - potato dumplings sauteed with pesto, pine nuts		
& sun-dried tomatoes, topped with fresh basil & parmesan cheese - SHRIMP FLORENTINE - shrimp, fresh spinach & mushrooms sauteed served over fettuccine & topped with parmesan cheese	in cream,	\$15.95
SHRIMP SCAMPI - shrimp, roma tomatoes and artichoke hearts in a where garlic, lemon & butter sauce over angel hair pasta & topped with parmarkers. - ALFREDO - cream sauce over fettuccine & topped with parmesan chees.	esan cheese	\$15.95
F	PLAIN CHICKEN SHRIMP	\$10.50 \$13.50 \$14.50
- PASTA MARINARA - served over angel hair pasta & topped with parm - PASTA MARINARA WITH MEATBALLS - served over angel hair past	esan cheese	\$10.50 \$13.95
topped with parmesan cheese - PASTA BOLOGNESE - seasoned ground beef & marinara over angel hair topped with parmesan cheese	r pasta &	\$13.95
PESTO CREAM PASTA - served over fettuccine & topped with parmess - CHICKEN MARSALA - roma tomatoes, red onions & mushrooms	an cheese SINGLE BREAST DOUBLE BREAST	\$10.95 \$10.95 \$21.95
GOAT CHEESE CHICKEN PASTA - with artichoke hearts & Sun-dried tomatoes in a lemon, butter & demiglace sauce served over I angel hair pasta & topped with goat cheese	SINGLE BREAST DOUBLE BREAST	\$15.95 \$21.95
CITICICE OCTEDOT IN THE STREET	SINGLE BREAST DOUBLE BREAST	\$15.95 \$21.95
CITICILLY I THEN THE	SINGLE BREAST DOUBLE BREAST	\$15.95 \$21.95
ROOLIVINGT WITHER WITH	SINGLE BREAST DOUBLE BREAST	\$14.95 \$20.95
 THAI CHICKEN PASTA - with mushrooms & red onions in a spicy pear milk sauce, served over angel hair pasta & topped with shredded carrot cilantro & scallions 	nut & coconut ts, crushed peanuts	\$15.50
TUSCAN PORK CHOPS - rosemary-marinated pork chop	SINGLE CHOP DOUBLE CHOP	\$15.95 \$22.95
- STUFFED BELL PEPPER - stuffed with andouille, shrimp & ground bee served over angel hair pasta marinara & topped with parmesan cheese		\$15.95
 ROASTED SALMON FILET - brushed with pesto & roasted in our pizz served with sauteed veggies & penne pasta marinara both topped with 	za oven, parmesan cheese	\$16.95

PO-BOYS & SANDWICHES:

TO BOTS & SANDWIC	HES:		
 CHICKEN SALAD CROISSANT - v CLUB CROISSANT - with sliced tur 	with mixed rkey and ha	ım, melted mozzarella and cheddar	\$13.95 \$13.95
cheese, crispy pepperoni, mixed gre - MEATBALL PO-BOY - house-made cheese and basil	meatball, to	a tomato suces opped with marinara, melted mozzarella	\$13.95
	house-mad	e chicken parmesan breast, topped with	\$13.95
- EGGPLANT PARMESAN PO-BOY	- topped w tyle, with ta	rith marinara and parmesan cheese angy BBQ sauce, slaw, mozzarella cheese	\$12.95 \$13.95
 SHRIMP REMOULADE PO-BOY - dressing, roma tomatoes and scalling 	fried shrim	p, with romaine lettuce, remoulade	\$13.95
- FRIED OYSTER PO-BOY - with ror roma tomatoes and scallions	naine lettu	ce, char-broiled oyster dressing,	\$13.95
		by jack, cheddar and mozzarella cheeses, f pickles	\$12.95
BEVERAGES:			
- COCA COLA, COKE ZERO, BARQ'S DR. PEPPER, HOUSE-MADE LEM - SWEET TEA, OR UNSWEETENED - ½ LITER BOTTLED SPARKLING W - ½ LITER BOTTLED SPRING WATE - HOT TEA - Per Bag - COLD DRIP ICED COFFEE - COFFEE (Free Refills) - JUICE/MILK - 16-Ounce Glass	MONADE (1 ICED TEA VATER	Free Refills)	\$3.95 \$2.95 \$2.95 \$2.95 \$2.95 \$4.95 \$4.25 \$3.75
		<u>SERTS</u>	
TiramisuMomma's Bread Pudding	\$6.95	- Mrs. Cathy Ghiradelli Chocolate Brov with ice cream, chocolate & pecans	vnie \$6.95
with rum sauce	\$6.95	- Housemade Peanut Butter Pie	40.55
Cheesecake with strawberry toppingBeignets (8)	\$6.95 \$4.75	with chocolate syrup	\$6.95

NO SEPARATE CHECKS PLEASE.

ALL MAJOR CREDIT CARDS ACCEPTED.

NO PERSONAL CHECKS.

18% GRATUITY ADDED ON PARTIES OF 5 OR MORE.

ART IN THE RESTAURANT IS FOR SALE AND IS GENERALLY A LOCAL ARTIST. SUPPORT THE ARTS IN NEW ORLEANS.

100% OF EVERY SALE GOES DIRECTLY TO THE ARTIST.

TAKE-OUT AND CATERING AVAILABLE ASK YOUR SERVER FOR A MENU.

WINE LIST

WHITES	GLASS/BOTTLE	Coors Light - draft	\$3.95
Riesling, Ste. Chateau Michelle, WA	\$8.50/\$34.00	Abita Amber - draft	\$4.95
Pinot Grigio, Ruffino, Italy	\$8.50/\$34.00	Blue Moon - draft	\$4.95
Sauvignon Blanc, Kim Crawford, Zealand		Fauborg Golden Cypress - draft	\$4.95
Chardonnay, Mezzacorona, Italy	\$8.50/\$34.00	Heineken Non-Alcoholic - bottle	
Chardonnay, K Jackson, California	\$9.95/\$40.00	Michelob Ultra - bottle	\$4.95
Sparkling Rosé, Segura Viudas, Spain	\$9.50/\$38.00	Bud Light - bottle	\$4.95
Sparkling, Segura Viudas, Spain	\$9.50/\$38.00	Heineken - bottle	\$5.75
		Red Stripe - bottle	\$5.75
REDS	GLASS/BOTTLE	Faubourg Lager - bottle	\$5.75
Chianti, Ruffino, Italy	\$8.50/\$34.00	Faubourg Westwego IPA - can	\$5.75
Pinot Noir, Three Thieves, California	\$8.95/\$36.00	Shiner Bock - bottle	\$5.75
Zinfandel, Predator, California	\$9.95/\$40.00	Guiness Stout - bottle	\$5.75
Malbec, Doña Paula, Argentina	\$8.95/\$36.00	Stella Artois - bottle	\$5.75
Cabernet Sauvignon, Frontera, Chile	\$8.50/\$34.00	Abita the Boot - bottle	\$5.75
Cabernet Sauvignon, Wente, Calif.	\$8.95/\$36.00	Abita AndyGator - bottle	\$5.75
Crimson Red Blend, S Vincent, Calif.	\$9.95/\$40.00	Corona - bottle	\$5.75
		Abita Strawberry - bottle	\$5.75
<u>COCKTAILS</u>	<u>S</u>	Canebrake Wheat Ale - bottle	\$5.75
Premium Cocktails, Cordials, Limon	ncello \$8.95	Woodchuck Hard Cider - bottle	\$5.75
Premium Double Cocktails	\$11.50	Fat Tire Belgian-Style Ale - bottle	\$5.75
Martinis	\$11.50	,	

DAILY SPECIALS

DAILY SPECIALS

Fried Pickles Appetizer \$8.95 with a spicy dill sauce & ketchup for dipping
 Coconut Shrimp Appetizer \$9.95 5 coconut-battered shrimp, fried & served with a spicy citrus dipping sauce

Meatball Appetizer
house-made & topped with marinara& parmesan

Small (4) \$5.50 Large (8) \$9.95

Natchitoches Meat Pies \$8.95 stuffed with spicy ground beef, with remoulade sauce on the side for dipping

Boudin Balls Appetizer \$8.95 topped with remoulade sauce & scallions

- Boudin Balls Po-Boy
7" po-boy dressed with romaine lettuce, roma tomatoes, remoulade sauce & scallions. Served with a side Caesar salad & side tomato basil soup

Spicy Thai Shrimp Wrap
with shrimp, spicy peanut sauce, mixed greens,
shredded carrots, shredded purple cabbage,
scallions & cilantro. Served with a side Caesar salad

BEER LIST

- Baked Ziti \$11.95
tossed with marinara topped with mozzarella & parmesan, baked in our wood-burning oven

- with Bolognese Meat Sauce \$14.95

Veggie Ziti \$13.95
 zucchini, squash, roma tomatoes, mushrooms, fresh spinach & carrots, sauteed with pesto & marinara, topped with feta cheese & baked in our wood-burning oven

- Meaty Ziti \$14.95

Italian and andouille sausages & meatballs sauteed with garlic & marinara, topped with mozzarella & parmesan and baked in our wood-burning oven

- Crab Ravioli \$15.95
crab-stuffed ravioli with shrimp & red bell peppers
sauteed with garlic, white wine, lemon &
butter, topped with scallions