

APPETIZERS:

- SOUP OF THE DAY	\$3.95/\$7.50/\$12.95
- TOMATO & BASIL SOUP	\$3.50/\$6.50/\$10.95
- CHICKEN & ANDOUILLE SAUSAGE GUMBO - with or without rice	\$4.95/\$8.50/\$13.95
- MEATBALLS - house-made & topped with marinara& Parmesan	\$5.50/\$9.95
- BOUDIN BALLS - topped with remoulade sauce & scallions	\$9.95
- NATCHITOCHEs MEAT PIES - stuffed with spicy ground beef, with remoulade sauce on the side for dipping	\$9.95
- MOZZARELLA CHEESE STICKS - breaded & fried, served with marinara	\$8.95
- FRIED CALAMARI - served with marinara & chili-garlic mayo for dipping	\$10.95
- BRUSCHETTA - roma tomatoes, mushrooms & fresh spinach sauteed with garlic, olive oil & marinara, served over pesto toast & topped with parmesan cheese	\$9.95
- STUFFED BELL PEPPER - stuffed with andouille, shrimp & ground beef, served with marinara & topped with parmesan cheese	\$9.95
- WILD MUSHROOM RAVIOLIS - fried, served with a chili-garlic mayo	\$8.95
- EGGPLANT NAPOLI - breaded & fried, topped with marinara & parmesan cheese	\$9.50
- PESTO GNOCCHI APPETIZER - potato dumplings sauteed with pesto, pine nuts & sun-dried tomatoes, topped with fresh basil & parmesan cheese	\$8.95
- SPINACH & ARTICHOKE MELT - served with pita triangles for dipping	\$9.50
- GARLIC BREAD - with parmesan cheese & served with marinara for dipping	\$8.95
- POCKET BREAD - brushed with pesto	\$4.95

SALADS:

- CAESAR SALAD - romaine tossed in our award-winning Caesar dressing, topped with parmesan cheese & croutons	\$5.95/\$8.95/\$12.95
- SPINACH SALAD - fresh spinach tossed with a balsamic vinaigrette, topped with feta cheese, red onions, calamata olives & roma tomatoes	\$6.95/\$10.95/\$14.95
- GOAT CHEESE & PECAN SALAD - with roma tomatoes over mixed greens tossed with a balsamic vinaigrette	\$6.95/\$10.95/\$14.95
- FETA CHEESE SALAD - romaine tossed with a garlic & mint vinaigrette, topped with feta cheese, red onions, calamata olives & roma tomatoes	\$6.95/\$10.95/\$14.95
- VEGGIE PESTO PASTA SALAD - penne pasta with creamy pesto dressing, red onions, artichoke hearts, topped with tomatoes, calamata olives & parmesan cheese	\$6.95/\$10.95/\$14.95
- FRESH MOZZARELLA SALAD - slices of fresh mozzarella & roma tomatoes, topped with balsamic vinaigrette, cracked black pepper, red onions and fresh basil	\$8.95/\$14.95
- CHICKEN & TOMATO CAESAR - with parmesan cheese & croutons	\$14.95
- SHRIMP & SUN-DRIED TOMATO CAESAR - with parmesan cheese & croutons	\$15.95
- SMOKED SALMON CAESAR - with roma tomatoes, capers, red onions, parmesan cheese & croutons	\$15.95

PITA WRAPS: *Served with Caesar Salad*

- CHICKEN CAESAR WRAP - chicken & romaine tossed in our award-winning Caesar dressing	\$13.95
- ITALIAN SAUSAGE WRAP - bell peppers, caramelized onions, & mozzarella cheese with marinara for dipping	\$13.95
- BLACK BEAN WRAP - mozzarella cheese, sour cream, roma tomatoes, cilantro, jalapeños, shredded carrots, red onions & fresh spinach	\$12.95
- ROASTED LAMB WRAP - romaine tossed in a garlic & mint vinaigrette, feta cheese, roma tomatoes & red onions	\$14.95
- DIJON CHICKEN WRAP - chicken, mixed greens, roma tomatoes, parmesan cheese & dijon mustard dressing	\$13.95
- FRIED OR GRILLED SHRIMP WRAP - shrimp, roma tomatoes, Caesar salad & chili-garlic mayo	\$14.95
- BUFFALO CHICKEN WRAP - chicken, honey buffalo sauce, fried pepperoni, caesar salad, chili mayo, shredded carrots & pickles	\$13.95

*Substitute 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
Substitute Chicken & Andouille Gumbo or Soup of the Day for \$3.00 Extra*

We use Domestic and Imported Seafood

PASTA, ETC.: *Whole wheat available*

- We use Domestic and Imported Seafood*

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: *All Pizzas are brushed with pesto. Whole Wheat Available*

- CHEESE - mozzarella cheese with marinara \$9.95
- MARGARITA - roma tomatoes, fresh basil & mozzarella cheese \$11.95
- VEGETARIAN - zucchini, squash, roma tomatoes, mushrooms, fresh spinach, carrots & mozzarella cheese \$12.95
- EGGPLANT MARGARITA - roasted eggplant, roma tomatoes, fresh basil, marinara, parmesan & mozzarella cheeses \$12.95
- NAPOLITANO - mushrooms, calamata olives, marinara, anchovies & mozzarella cheese \$12.95
- QUATTRO FORMAGGI - quadrants of mozzarella, feta, ricotta & parmesan cheeses with marinara (let your server know if you prefer to mix the cheeses) \$11.95
- ROASTED GARLIC - garlic, sun-dried tomatoes, fresh spinach, feta & mozzarella cheeses \$12.95
- FRESH MOZZARELLA - fresh mozzarella, roma tomatoes, red onions, fresh spinach, calamata olives, marinara & fresh basil \$12.95
- GREEK - fresh spinach, roma tomatoes, calamata olives, red onions, feta & mozzarella cheeses \$12.95
- BBQ CHICKEN - chicken, corn, scallions & mozzarella cheese \$12.50
- ROASTED CHICKEN - chicken, black beans, jalapeños, roma tomatoes, & mozzarella cheese, topped with sour cream and cilantro \$13.95
- PEPPERONI - pepperoni, marinara & mozzarella cheese \$11.95
- THREE-MEAT - Italian and andouille sausages, pepperoni, marinara & mozzarella cheese \$13.95
- SHRIMP - shrimp, roma tomatoes, cilantro, jalapeños & mozzarella cheese \$12.95
- PESTO CHICKEN - chicken, mushrooms, artichoke hearts, creamy pesto sauce, sun-dried tomatoes, parmesan & mozzarella cheeses \$14.50
- SMOKED SALMON - house-smoked salmon, roma tomatoes, capers, caviar, red onions, cream cheese & mozzarella cheese \$14.50
- ROASTED LAMB - lamb, roma tomatoes, calamata olives, feta, parmesan & mozzarella cheeses \$14.50
- KITCHEN SINK - Italian sausage, pepperoni, bell peppers, mushrooms, red onions, calamata olives, marinara & mozzarella cheese \$14.50
- SHRIMP & ANDOUILLE - with caramelized onions, mozzarella, parmesan & scallions \$14.50
- MEATBALL - with red & green bell peppers, caramelized onions, marinara, mozzarella & parmesan cheeses & topped with basil \$14.50
- SHRIMP & PORTOBELLO - with red bell peppers, feta, mozzarella & scallions \$14.50
- HAWAIIAN - ham, pineapple, bell peppers, marinara & mozzarella cheese \$14.50

CALZONES: *All Pizzas are brushed with pesto. Whole Wheat Available*

- SPINACH AND SUN-DRIED TOMATO - with feta & mozzarella cheeses, topped with marinara & parmesan cheese \$13.95
- CLASSIC - Italian sausage, ricotta and mozzarella cheeses, topped with marinara & parmesan cheese \$13.95

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PO-BOYS & SANDWICHES: *Served with Caesar salad AND a side of tomato basil soup*

- CHICKEN SALAD CROISSANT - with mixed greens & roma tomato slices	\$13.95
- CLUB CROISSANT - with sliced turkey and ham, melted mozzarella and cheddar cheeses, crispy pepperoni, mixed greens & roma tomato slices	\$13.95
- GRILLED 3-CHEESE SANDWICH - with Colby jack, cheddar and mozzarella cheeses, on house-made bread and served with a side of pickles	\$12.95
- CUBAN SANDWICH - with ham, pulled pork, BBQ sauce, mozzarella & pickles on house-made bread	\$13.95
- MEATBALL PO-BOY - house-made meatball, topped with marinara, melted mozzarella cheese and basil	\$13.95
- CHICKEN PARMESAN PO-BOY - house-made chicken parmesan breast, topped with marinara and parmesan cheese	\$13.95
- EGGPLANT PARMESAN PO-BOY - topped with marinara and parmesan cheese	\$12.95
- SHRIMP REMOULADE PO-BOY - fried shrimp, with romaine lettuce, remoulade dressing, roma tomatoes and scallions	\$13.95
- FRIED OYSTER PO-BOY - with romaine lettuce, creamy parmesan dressing, roma tomatoes and scallions	\$13.95
- BOUDIN BALLS PO-BOY - dressed with romaine lettuce, roma tomatoes, remoulade sauce & scallions.	\$12.95
- ROAST BEEF PO-BOY - with roast beef, gravy, romaine, tomatoes & gravy mayo	\$13.95

BAKED PASTA:

- CLASSIC LASAGNA - layered with seasoned ground beef, marinara, ricotta, parmesan & mozzarella cheeses	\$12.50
- ROSEMARY CHICKEN TORTELLINI - rosemary marinated chicken breast, red bell peppers & Portabello mushrooms in a pesto cream sauce over tri-color tortellini & topped with parmesan cheese	\$14.95
- SHRIMP & ANDOUILLE MAC & CHEESE - with creamy Colby Jack and cheddar cheese & alfredo sauce. Baked in our wood-burning oven & topped with scallions	\$15.95
- BAKED ZITI - tossed with marinara and topped with mozzarella & parmesan, baked in wood-burning oven	\$11.95
- BAKED BOLOGNESE MEAT SAUCE - tossed with marinara topped with mozzarella & parmesan, baked in our wood-burning oven	\$14.95
- VEGGIE ZITI - zucchini, squash, roma tomatoes, mushrooms, fresh spinach & carrots, sauteed with pesto & marinara, topped with feta cheese & baked in our wood-burning oven	\$14.95
- MEATY ZITI - Italian and andouille sausages & meatballs, sauteed with garlic & marinara, topped with mozzarella & parmesan and baked in our wood-burning oven	\$15.95

DESSERTS

- Tiramisu	\$6.95	- Mrs. Cathy Ghiradelli Chocolate Brownie	\$7.95
- Momma’s Bread Pudding with rum sauce	\$6.95	with ice cream, chocolate & pecans	
- Cheesecake with strawberry topping	\$6.95	- House-made Peanut Butter Pie	\$6.95
		with chocolate syrup	
		- Beignets (8)	\$4.95

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WINE LIST

WHITES

	<u>GLASS/BOTTLE</u>
Riesling, Ste. Chateau Michelle, WA	\$8.95/\$36.00
Pinot Grigio, Ruffino, Italy	\$8.95/\$36.00
Chardonnay, Mezzacorona, Italy	\$8.95/\$36.00
Chardonnay, K Jackson, California	\$10.25/\$41.00
Sparkling Rosé, Segura Viudas, Spain	\$9.95/\$40.00
Sparkling Cava, Segura Viudas, Spain	\$9.95/\$40.00
Sauvignon Blanc, Kim Crawford, Zealand	\$10.25/\$41.00

REDS

GLASS/BOTTLE

Chianti, Ruffino, Italy	\$8.95/\$36.00
Cabernet Sauvignon, Frontera, Chile	\$8.95/\$36.00
Cabernet Sauvignon, Wente, Calif.	\$9.25/\$37.00
Malbec, Doña Paula, Argentina	\$9.25/\$37.00
Pinot Noir, Mezzacorona, Italy	\$9.25/\$37.00
Troublemaker Red Blend, Calif.	\$10.25/\$41.00
Pinot Noir, Meiomi, Calif. (Bottle)	\$48.00
Zinfandel, Earthquake, Calif. (Bottle)	\$48.00

COCKTAILS

Premium Cocktails, Cordials,	\$10.25
Limoncello	
Premium Double Cocktails	\$13.25
Martinis	\$13.25

BEER LIST

Coors Light - draft	\$4.50
Abita Amber - draft	\$5.25
Blue Moon - draft	\$5.25
Abita Jockamo IPA - draft	\$6.25
Abita The Boot - bottle	\$6.25
Abita AndyGator - bottle	\$6.25
Abita Purple Haze - bottle	\$6.25
Abita Strawberry - bottle	\$6.25
Bud Light - bottle	\$5.25
Canebrake Wheat Ale - bottle	\$6.25
Corona - bottle	\$6.25
Fat Tire Belgian-Style Ale - bottle	\$6.25
Guinness Stout - bottle	\$6.25
Heineken - bottle	\$6.25
Kingfish Pear Cider - can	\$6.25
Michelob Ultra - bottle	\$5.50
Modelo Negro - bottle	\$6.25
Modelo Especial - bottle	\$6.25
Paradise Park Lager - can	\$6.25
Red Stripe - bottle	\$6.25
Second Line Batture Blonde - can	\$6.25
Shiner Bock - bottle	\$6.25
Stella Artois - bottle	\$6.25
Heineken Non-Alcoholic - bottle	\$5.25
Athletic Atlético	\$5.25
Mexican-Style Copper Non-Alcoholic - can	
Athletic Run Wild	\$5.25
IPA Non-Alcoholic - can	

BEVERAGES:

- COCA COLA, COKE ZERO, BARQ'S ROOT BEER, SPRITE, GINGER ALE, DR. PEPPER, HOUSE-MADE LEMONADE (Free Refills)	\$3.95
- SWEET TEA, OR UNSWEETENED ICED TEA	\$2.95
- ½ LITER BOTTLED SPARKLING WATER	\$2.95
- ½ LITER BOTTLED SPRING WATER	\$2.95
- HOT TEA - Per Bag	\$2.95
- COLD DRIP ICED COFFEE	\$4.95
- COFFEE - Per Cup	\$4.25
- JUICE/MILK - 16-Ounce Glass	\$3.75

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.