



ANTIPASTI

Chicken Polpette

Chicken & sage meatballs, whipped ricotta, spicy honey 15

Melanzane Fritte

Thin fried eggplant wheels, marinara fresca 9

Calamari Fritti

Marinara fresca 19

Mozzarella Impanata

Hand-breaded wedges of fried mozzarella, marinara rustica 13

Crab Contessa

Lump crabmeat, tomatoes, caper aioli, fried eggplant 25

Mussels

Spicy saffron tomato broth 19

Burrata

Fresh Burrata served with balsamic roasted tomato tapenade & grilled flatbread, e.v.o.o. 16

Cerignola & Castelvestrano Olives

Marinated olives, focaccia bread 8

Oysters Romesco

Fried gulf oysters, romesco, choupique caviar 25

Truffled Mac & Cheese

Asiago, fontina, havarti, parmesan, pancetta, white truffle oil 17

Antipasto Board

Daily meat and cheese selections 23/29

ZUPPA E INSALATA

Zuppa D'Ieri

Yesterday's soup 7/9

Mista

Mixed greens, olive salad, pecorino romano, eggplant croutons, house vinaigrette 11/16

Caesar

Romaine, pecorino romano, eggplant croutons, house dressing 11/16

Caprese

Sliced Heirloom tomatoes, fresh mozzarella, basil, balsamic vinegar, EVOO 16

Beet Salad

Roasted beets, mixed greens, dried cranberry, almonds, honey goat cheese, sesame vinaigrette 15

ADD ONS

Shrimp 13/16

Chicken 11

Italian Sausage 7

Meatballs 8/17

Lobster MP

Lump Crabmeat 21

Spinach 9

Gluten Free Pasta 4

Roasted Asparagus 8

Fried Brussels Sprouts 11

LE RICETTE DELLA FAMIGLIA DI GENE

Mario's Lasagna

Layered with our house Bolognese sauce & ricotta topped with mozzarella cheese 19

Spaghetti Bolognese

Gene's family recipe with rich meat sauce & parmesan over spaghetti 14/20

Fettuccine Alfredo

Traditional garlic and parmesan cream sauce, served over fettuccine 14/20

Spaghetti & Meatballs 14/21

Piccata

*Chicken 21 • Veal 28
lemon butter caper sauce, angel hair
aglio e olio*

Parmigiana

*Eggplant 21 • Chicken 27 • Veal 29
marinara fresca, mozzarella, pasta fresca*

PIATTI

Linguine Tritone

Lobster, shrimp, crabmeat, spinach & mushrooms, sherry cream sauce, linguine 38

Shrimp Pepate

Gulf shrimp, spicy roasted garlic butter sauce, linguine & toasted pine nuts 18/27

Lemon Basil Shrimp Alfredo

Char-grilled gulf shrimp, parmesan cream sauce, fresh lemon & basil, campanelle pasta 36

Seared Scallops

Dried fig & honey goat cheese risotto, white balsamic reduction, crispy shallots 46

Pesce Limone (Fish of the Day)

Lemon, butter caper & mushroom sauce with roasted asparagus MP

Molli

*Eggplant 21 • Chicken 24 • Veal 29
roasted artichoke hearts, lemon butter caper sauce, angel hair, aglio e olio*

Sausage & Peppers

Italian sausage, bell peppers, roasted onions, fried gnocchi, red wine rustica, burrata 25

Marsala

*Chicken 27 • Veal 29
mushroom, dry marsala, veal demi glace, angel hair aglio e olio*

Pork Cheek Marsala

Braised pork cheeks, Parmesan Polenta, grilled broccolini, mushroom marsala 34

Pollo Arrostito

Half deboned Opelousas chicken, shallot pan sauce, risotto di giorno, flash fried brussels sprouts 30

Palermo

*Eggplant 21 • Chicken 24 • Veal 29
tomatoes, mushrooms, lemon butter caper sauce, angel hair aglio e olio*

Lamb Ragu

Sherry braised leg of lamb, house marinara, crimini mushrooms, pappardelle pasta 44

Filet

8oz grilled filet with parmesan potatoes, roasted asparagus & truffled cognac 58

DOLCE

Tiramisu

Espresso soaked lady fingers, sweetened mascarpone & cocoa powder, whipped cream 10

Pairs well with Grand Marnier 12

Anna Tutta Panna

Caramel pudding, vanilla whipped cream, amaretto & toasted almonds 8

Pairs well with Italian Coffee 11

Crema Alla Ciocolata

Chocolate custard, whipped cream & almond biscotti crumbles 10

Pairs well with Frangelico 9

Cannoli

Sweetened ricotta & chocolate chips, fried pastry shell dipped in pistachio 8

Pairs well with a glass of Moscato 9

Limoncello Mascarpone Cake

Limoncello infused sponge cake with sweetened mascarpone 10

Pairs well with our house-made Limoncello 10

COCKTAILS DELLA CASA

Pear-fect Martini

Pear Vodka, Elderflower, Lemon Juice, Rosemary Simple Syrup, Prosecco, Fresh Rosemary 13

Hibiscus Bourbon

Buffalo Trace Bourbon, Orgeat, Lemon Juice, Hibiscus Syrup 12

Rassarino

House Made Strawberry Puree, Prosecco 13

Lemon Basil Martini

Vodka, Lemon Juice, Simple Syrup, Basil 13

Succo Salato

Gin, Ginger Liqueur, Lime Juice, Mint, Salt 15

Good Thymes

Hornitos Reposado Tequila, Pama Liqueur, Lime, Thyme Simple Syrup, Ginger ale. Garnished with a lime twist 15

Il Fuoco

Ghost Spicy Tequila, Passionfruit Puree, Triple Sec, Lime, Splash of Cranberry Juice. Garnished with a Cinnamon Sugar Rim 13

The Garden Snake

Lemongrass & Ginger Soju, Hendricks Gin, Lemon, Cucumber, Ginger Ale. Garnished with a Cucumber Snake 15

Love at First Lychee

Lychee Soju, St. Germain, Lemon, Strawberry Simple Syrup, Rosewater. Garnished with Freeze Dried Strawberries 16

BIRRA

Abita Amber \$5

Bud Light \$4

Coors Light \$4

Dos Equis \$5

Michelob Ultra \$4

Moretti \$6

Parish Envie \$5

Peroni \$5

Stella Artois \$5

Non-Alcoholic Selection \$4

Negroni • 12

*Lyre's Dry London Spirit, Apéritif Rosso,
Italian Orange Spritz*

Amalfi Spritz • 13

Lyre's Italian Spritz, Classico Grande

Espresso Martini • 11

*Lyre's Coffee Originale, White Cane, Espresso,
Vanilla Syrup*

Americano • 11

Lyre's Italian Orange Spritz, Apéritif Rosso, Tonic

Boulevardier • 12

*Lyre's American Malt, Apéritif Rosso, Italian
Orange Spritz*

Italian Highball • 11

Lyre's Italian Spritz, Tonic, Soda

AFTER DINNER COCKTAILS

Cocoa Amore

*Absolut Vanilla, Chocolate liqueur,
Strawberry Syrup, Cream 13*

Affogato

Ice Cream, Frangelico, Espresso 13

Banana Salata

*Banana Puree, Lafayette VS Cognac, Rum
Chata, Kahlua, Pineapple 14*

Luxurious Night

*Sazerac Rye, Luxardo Liqueur & Syrup,
Chocolate liqueur 16*

My Daughter's Wedding

*White Chocolate, Cream, Absolut Vanilla,
Amaretto, House Grenadine 15*

Tiramisu Martini

*Espresso, Chocolate Liqueur, Kahlua, Rum
Chata, Whipped Cream & Cinnamon topping 16*

COGNAC

Hennessy V.S. 9

Hennessy X.O.

1/2oz 16

1oz 33

2oz 66

CORDIALS

Sambuca 9

Limoncello 10

Frangelico 9

Disaronno 10

Nocello 9

Strega 9

Tuaca 8

Grappa 13

PORT

Ruby Port 10

Tawny Port 10

Taylor Fladgate Tawny 10 year old 16

Taylor Fladgate Tawny 20 year old 22

Taylor Fladgate Tawny 30 year old 45

Sandeman 40 year old 55



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Hand-breaded wedges of fried mozzarella, marinara rustica 13

Crab Contessa

Lump crabmeat, tomatoes, caper aioli, fried eggplant 25

Truffled Mac and Cheese

Asiago, fontina, havarti, parmesan, pancetta, white truffle oil 17

Antipasto Board

Daily meat and cheese selections 23/29

ZUPPA E INSALATA

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Yesterday's soup 7/9

Tomato Basil 7/9

Mista

Mixed greens, olive salad, pecorino romano, eggplant croutons, house vinaigrette 11/16

Caesar

Romaine, pecorino romano, eggplant croutons, house dressing 11/16

Caprese

Sliced Heirloom tomatoes, fresh mozzarella, basil, balsamic vinegar, EVOO 16

Guappo

Salami, ham, mortadella, provolone, olive salad, artichoke hearts, roasted red pepper, sun-dried tomato, house vinaigrette 17

Tuna Alla Gremolata

Seared tuna, mixed greens, thin fried eggplant, roma tomato, flash fried capers, gremolata 23

Beet Salad

Roasted beets, mixed greens, dried cranberry, almonds, honey goat cheese, sesame vinaigrette 15

PANINI

After School Special

Prosciutto, asiago, havarti, mozzarella, fontina, house bun with tomato basil soup 15

Pollo

Grilled chicken, spinach, roma tomato, fresh mozzarella, basil oil, house bun 16

Muffuletta

Smoked ham, genoa salami, mortadella, provolone cheese, olive salad, sesame bun 17

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Chicken 11

Italian Sausage 7

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*Traditional garlic and parmesan cream sauce,
served over fettuccine 14/20*

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*Layered with our house Bolognese sauce and ricotta
topped with mozzarella cheese 19*

Spaghetti & Meatballs 14/20

Spaghetti Bolognese

*Gene's family recipe with rich meat sauce &
parmesan over spaghetti 14/20*

Pesce Limone MP

Lemon butter caper mushroom sauce, roasted asparagus

Shrimp Pepate

*Gulf shrimp, spicy roasted garlic butter sauce,
linguine, pine nuts 18/27*

Chicken Piccata

Lemon butter caper sauce, angel hair aglio e olio 21

Marsala

Chicken 27 • Veal 29

*Mushroom, dry marsala, veal demi glace,
angel hair aglio e olio*

Parmigiana

Eggplant 21 • Chicken 27 • Veal 29

marinara fresca, mozzarella, pasta fresca

DAILY LUNCH SPECIALS

Monday *Chicken Rossi 19*

Tuesday: *Beef Tip Marsala 21*

Wednesday: *Ravioli Primavera 19*

Thursday: *Sandwich Special MP*

Friday: *Shrimp Scampi 20*

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Thyme Simple Syrup, Ginger ale, lime twist 15*

Il Fuoco

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Lime, Splash of Cranberry Juice, Cinnamon Sugar Rim 13*

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*Lemongrass & Ginger Soju, Hendricks Gin, Lemon,
Cucumber, Ginger Ale, Cucumber Snake 15*

Love at First Lychee

*Lychee Soju, St. Germain, Lemon, Strawberry Simple
Syrup, Rosewater, Freeze Dried Strawberries 16*

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*Pear Vodka, Elderflower, Lemon Juice, Rosemary
Simple Syrup, Prosecco, Fresh Rosemary 13*

Hibiscus Bourbon

*Buffalo Trace Bourbon, Orgeat, Lemon Juice,
Hibiscus Syrup 12*

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Parish Envie \$5

Peroni \$5

Stella Artois \$5

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