

Appetizers

Antipasta Platter	10
<i>The beginning to a traditional Italian meal. Marinated olives, fresh mozzarella, prosciutto, tomato, artichoke hearts, and Parmigiano-Reggiano.</i>	
Fried Polenta	8
<i>Fried corn meal cake topped with sautéed shrimp and a black pepper cream sauce.</i>	
Lobster Ravioli	7
<i>Topped with parmesan cream sauce.</i>	
Fried Calamari	7
<i>Breaded in seasoned bread crumbs and fried to a golden brown.</i>	
Bruchetta	6
<i>Toasted Italian bread topped with fresh tomatoes, garlic, onion, basil and mozzarella cheese.</i>	
Mozzarella Sticks	6
<i>Served with marinara.</i>	

Soups

Tomato Basil	Sm. 5 / Lg. 9
<i>Topped with Parmesan and mozzarella cheese.</i>	
Blue Crab Butternut Squash Bisque	Sm. 7 / Lg. 14
<i>Louisiana blue crab in a classic bisque flavored with butternut squash.</i>	
Todaro's File' Gumbo	Sm. 6 / Lg. 12
<i>A rich gumbo made with apple-wood smoked chicken and andouille sausage.</i>	
Tre Zuppe	8
<i>Try a taste of each of our soups. Tomato Basil, Blue Crab Butternut Squash Bisque and Todaro's File' Gumbo.</i>	

Salads

Small House Salad	4
Seared Tuna Salad	12
<i>Thinly sliced peppered Ahi Tuna on top of fresh spring mix with roasted pine nuts. Served with our homemade vinaigrette.</i>	
Italian Antipasta Salad	11
<i>Romaine lettuce with marinated olives, fresh mozzarella, prosciutto, tomato, artichoke hearts, and Parmigiano-Reggiano.</i>	
Grilled Chicken Ceasar	9
<i>Rosemary chicken breast with a traditional ceasar dressing.</i>	
Steak Salad	11
<i>Petite Tenderloin on top of fresh spring mix with marinated artichokes, kalamata olives and feta cheese.</i>	

Sandwiches

Olivia	8
<i>Smoked ham, prosciutto, olive loaf, and parmesan cheese on grilled Italian bread stuffed with marinated olives.</i>	
Chicken or Veal Parmesean	8
<i>Roasted chicken breast or pan fried veal with cheese and marinara.</i>	
Camille	8
<i>Italian sausage, smothered onions, fire roasted peppers and mozzarella cheese on Italian bread.</i>	

Entrees

Rosemary Chicken	14
<i>Slow cooked airline chicken with roasted potatoes and seasonal vegetables. Pairs well with Villa Antinori Orvieto Classico.</i>	
Shrimp Risotto	13
<i>Shrimp and roasted peppers served with saffron Italian rice and asparagus. Pairs well with Zaca Mesa Rousanne.</i>	
Gnocchi and Fried Calamari	14
<i>Potato pasta in a rich cream and cheese sauce with crisp fried calamari.</i>	
Prime Rib-eye	30
<i>12oz prime rib with demi glace served with roasted potatoes and prosciutto wrapped asparagus.</i>	
Veal Marsala	15
<i>Pan fried veal cutlets with a wild mushroom marsala sauce and buttered fettuccine.</i>	
Chicken or Veal Parmesean	13
<i>With our homemade marinara and spaghetti.</i>	
Spaghetti with Italian sausage	11
<i>With fire roasted peppers and onions, served with marinara.</i>	
Petite Filet/Twin Petite Filet	23/34
<i>Tender 6oz filet with roasted potatoes and sautéed asparagus. Pairs well with Chateau Clarke.</i>	
Ahi Tuna	17
<i>Peppered tuna steak and sherry mushroom risotto with a balsamic vinegar reduction.</i>	
Marinated Pork Chop	17
<i>10 oz pork chop topped with pear demi-glace, seasonal vegetables and roasted blue cheese potatoes.</i>	
Shrimp and Fettuccine	15
<i>Sautéed large gulf shrimp served with fettuccine and a cream sauce made with Parmigiana-Reggiano.</i>	
New York Strip	27
<i>14 oz. New York Strip served with potatoes au gratin, vegetables and our home made steak sauce. Pairs well with Hess Collection Mountain Cuvee.</i>	
Osso Buco with Jalapeño Pecan Gravy	19
<i>Three petite veal shanks slow cooked and served with a rich and spicy gravy, buttered fettuccine and sweet baby carrots.</i>	