

APPETIZER

Salumi – *sliced to order* 12

Zuppa di Finnochio 7

Beef Carpaccio
Shaved Parmigiano, Horseradish and Arugula 11

Parmesan Soufflé with Wild Mushrooms and Galloni Prosciutto 10

Carne Cruda
Shallot, Shaved Mushroom and Arugula 13

Petals from the Past Figs and Local Melon
Prosciutto, Walnuts and Lemon Mint Cream 10

Roast *Snow's Bend* Peppers
Boquerones, Arugula, Capers, Basil and Olive Oil 9

Fritto Misto
Calamari, Shrimp, Oysters, Green Tomatoes and Spicy Aioli 13

Watermelon Salad
Grilled Onion, Feta, Mint, Jalapeño and Aged Balsamico 12

Caesar Salad
Hearts of Romaine with Parmigiano Crostini 10

Grilled Spanish Octopus
Simmered in "Crazy Water" with New Potatoes, Olives and Herbs 13

Homemade Ravioli
Lobster, Cherry Tomato, Corn and Basil 15

MAIN COURSE

Capellini Bottega with Crushed Tomatoes, Hot Chili and Toasted Garlic 18

Homemade Pappardelle with Braised Rabbit
Blistered Tomatoes, Zucchini Ribbons, Basil and Pine Nuts 26

Greg Abram's Grouper
Orzo with Figs, Grilled Onion, Mint and Cherry Tomatoes 32

Gulf Red Snapper
Italian Succotash with Corn, Field Peas and Okra 31

Pan Roasted Venison
Grilled Peach with Charred Corn and Roast Pepper Relish 28

Hickory Grilled Lamb Porterhouse and Seared Leg
Zucchini Pomodoro, Pesto and New Potatoes 30

Veal Piccata
Capers, Lemon, White Wine and Sun Gold Tomatoes 26

Grilled Pork Tenderloin
Fig Compote with *Maker's Mark*, Okra and Sweet Corn Polenta 25

Creekstone Farms Ribeye
Roast New Potatoes, Arugula and Red Onion Marmalade 32

Sides 5

Sweet Corn Polenta Zucchini Pomodoro Italian Succotash Roast New Potatoes