



Appetizers

- HERB FOCACCIA 7
Parmesan, Basil Pesto, Roasted Garlic Jam
- * BRUSCHETTA 12
Heirloom Tomato, Roasted Garlic Spread
Cashew "Parmesan", Aged Balsamic **V**
- * GARDEN VEGETABLES 19
Seasonal Vegetables, Spinach Artichoke Dip
Roasted Garlic Whipped Yogurt, Balsamic Glaze
Warm Pita Marinated Olive Medley **V**
- CHARCUTERIE & CHEESE 25
Honeycomb, House-Made Mustard
Spiced Nuts, Giardiniera
- ATLANTIC OYSTERS 22
Red Wine Mignonette, Cocktail Sauce **GF**
- GARLIC SHRIMP 17
White Wine, Lemon, Garlic, Red Pepper Flakes
Parsley, Ciabatta
- ITALIAN WEDDING SOUP 10
Chicken Meatballs, Young Kale
Roasted Chicken Broth, Ancini Di Peppe

garden

- CAESAR SALAD 15
Hearts of Romaine, Shaved Radicchio
Parmigiano-Reggiano, Grilled Lemon, Anchovies
Classic Caesar Dressing
- * ITALIAN CHOP SALAD 16
Romaine, Kalamata Olive, Tomato, Pepperoncini
Radish, Aged Provolone, Oregano Vinaigrette **V, GF**
- * MEDITERRANEAN COBB 17
Marinated Artichoke, Roasted Peppers
Pecorino Cheese, Prosciutto, Hardboiled Egg
Smoked Tomato Vinaigrette

Enhancements:

Chicken +8 | Ahi Tuna +14 | Shrimp +12

Entrée

- *PENNE CAPONATA 19
Eggplant, Heirloom Cherry Tomato
Castevetrano Olive, Roasted Garlic **V**
- SEAFOOD SCAMPI 28
Key West Pink Shrimp, Scallops, Garlic
Lemon, Parsley, Linguini
- GRILLED FLORIDA MAHI MAHI 39
White Cheddar Anson Mills Grits
Piperade, Charred Vidalia Onions
Avocado & Smoked Lime Fumet
- CHICKEN PICATTA 29
Pan Seared Chicken Breast, Charred Asparagus
Lemon Confit, Thyme Roasted Potatoes, Lemon-Capers
- BOLOGNESE 26
Gently Simmered Tomato Sauce, Pork, Beef, Veal
Parmigiano-Reggiano, Tagliatelle Pasta
- 10 oz TEMPLE ORANGE WAGYU BURGER 26
House-Made Pickles, Aged Cheddar
Applewood Smoked Bacon, Lettuce
Tomato, Onion Brioche Bun
Served with French Fries
- CREEKSTONE FARMS T-BONE 49
Neapolitan Potato Cake, Haricot Vert
Oven Dried Tomato, Black Garlic
Port Demi-Glaze

SANGRIA

Red, White or
Sparkling for Two

12

enhancements

- * GRILLED BROCCOLINI 8 **V, GF**
- * FORAGED MUSHROOMS 9 **V, GF**
- * GARLIC SAUTEED SPINACH 9 **V, GF**
- WHITE CHEDDAR ANSON MILLS GRITS **V**
- * ASPARAGUS 11 **V**

Pizza

CHEESE 16 **V**
House-Made Red Sauce, Burrata
Mozzarella Pecorino, Fresh Oregano

BBT 17 **V**
Burrata, Basil
Roasted Heirloom Tomato
Young Arugula, Aged Balsamic

PEPPERONI 17
Roasted Pepperoni
House-Made Red Sauce
Mozzarella

BROCCOLINI 19
House-Made Italian Sausage
Charred Broccolini
Kale Pesto, Roasted Garlic

TRUFFLE 21
White Anchovy, Sauce Bianca
Watercress, Cured Egg Yolk

* Indicates menu item maybe prepared as a vegan option

V | OVO-Lacto Vegetarian GF | Gluten Free