ANTIPASTO PLATTER 16
Cured Italian meats, fine cheese, marinated olives, grilled vegetables and assorted flatbread (GFA)

ASPARAGUS & PECORINO ROMANO 12
Grilled asparagus topped with shredded pecorino romano cheese, drizzled with olive oil and balsamic reduction (GF)

BUFFALO MOZZARELLA & HEIRLOOM TOMATO 12
Sliced fresh buffalo mozzarella, heirloom tomatoes, roasted red peppers, balsamic reduction, micro basil (GF)

CALAMARI 16
Flash fried and crispy marinara dip

STEAMED MUSSELS 14
In a white wine, lemon and herb broth with crispy garlic bread (GFA)

Homemade crust fresh from our hearth oven

MARGHERITA 14
Heirloom tomato and basil (GFA)

WHITE PIZZA 15
Ricotta, parmesan, mozzarella with garlic and extra virgin olive oil (GFA)

TRADITIONAL 14
Pepperoni, sausage or plain mozzarella (GFA)
CLASSIC CHICKEN NOODLE SOUP 10
Freshly made broth of all natural chicken, tender vegetables, vermicelli pasta, parmesan crouton (GFA)

CAESAR SALAD 10
Crisp romaine lettuce with anchovy, parmesan, caesar dressing and garlic seasoned crouton (GFA)

WEDGE SALAD 12
Baby iceberg lettuce, tomatoes, bacon, and Florida black & blue cheese, blue cheese dressing (GF)

INSALATA MISTA 11
Bibb lettuce, radicchio and arugula with shavings of carrot, cucumber and fennel, white balsamic vinaigrette (GFA)

SPAGHETTI BOLOGNESE 26
Housemade classic meat sauce tossed with spaghetti, freshly grated parmesan cheese (GFA)

LINGUINE CON OLIVE 24
Roasted tomatoes, olives, basil leaves, pepitas, carrot and lemon olive oil (GFA)

CHICKEN PARMESAN 26
All natural chicken breast breaded and pan seared, topped with melted mozzarella with garlic and linguine pomodoro (GFA)

SPAGHETTI CARBONARA 21
Bacon lardons, sautéed onions and peas finished with white wine cream sauce (GFA)

PASTA FRUTTI DI MARE 32
Mussels, shrimp, calamari and clams tossed with linguine, baby heirloom tomatoes with a white wine herb garlic sauce (GFA)

RICOTTA CHEESECAKE 9
Bitter orange, berry compote, candied citrus

CANNOLI 9
Duet of chocolate chip and pistachio cream filled cannoli shells

VANILLA BEAN CRÈME BRÛLÉE 9
Housemade almond biscotti

CHOCOLATE & COFFEE LAYER CAKE 9
Moist layers of chocolate cake, coffee cream, chocolate fudge and ganache

HOUSE SPUN GELATO 9
Ask for today’s flavor (GF)

S’MORES KIT 17
Fun dessert-on-the-go for 4 people
### sparkling wines
Listed from milder to stronger

<table>
<thead>
<tr>
<th>Wine</th>
<th>Region</th>
<th>Price</th>
<th>Pour Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>Poema, Brut, Cava, Catalonia, Spain</td>
<td>60 BTL</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Canvas, Blanc de Blancs, Brut, Italy</td>
<td>12 oz 50 BTL</td>
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</tbody>
</table>

### light intensity white/ rosé wines
Listed from milder to stronger

<table>
<thead>
<tr>
<th>Wine</th>
<th>Region</th>
<th>Price</th>
<th>Pour Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>Canvas, Pinot Grigio, Veneto, Italy</td>
<td>12 oz 15 BTL</td>
<td></td>
<td></td>
</tr>
<tr>
<td>M. Chapoutier, Côtes du Rhône, Rosé, “Belleruche”, Rhône, France</td>
<td>14 oz 17 BTL</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### medium intensity white wines
Listed from milder to stronger

<table>
<thead>
<tr>
<th>Wine</th>
<th>Region</th>
<th>Price</th>
<th>Pour Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>Murphy-Goode, Sauvignon Blanc, “The Fumé”, North Coast, California</td>
<td>12 oz 15 BTL</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Canvas, Chardonnay, California</td>
<td>12 oz 15 BTL</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Rodney Strong, Chardonnay, Sonoma County, Sustainably Grown, California</td>
<td>13 oz 16 BTL</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Decoy by Duckhorn, Chardonnay, Sonoma County, California</td>
<td>8 oz 17 BTL</td>
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</tbody>
</table>

### full intensity white wine

<table>
<thead>
<tr>
<th>Wine</th>
<th>Region</th>
<th>Price</th>
<th>Pour Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hess Collection, Chardonnay, Napa Valley, California</td>
<td>15 oz 18 BTL</td>
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<td></td>
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</tbody>
</table>

### light intensity red wines
Listed from milder to stronger

<table>
<thead>
<tr>
<th>Wine</th>
<th>Region</th>
<th>Price</th>
<th>Pour Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>Canvas, Pinot Noir, California</td>
<td>12 oz 15 BTL</td>
<td></td>
<td></td>
</tr>
<tr>
<td>MacMurray Estate Vineyards, Pinot Noir, Central Coast, California</td>
<td>15 oz 18 BTL</td>
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<td></td>
</tr>
<tr>
<td>Patz &amp; Hall, Pinot Noir, Sonoma Coast, California</td>
<td>12 oz 18 BTL</td>
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</tbody>
</table>

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<th>Wine</th>
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</thead>
<tbody>
<tr>
<td>Canvas, Merlot, California</td>
<td>12 oz 15 BTL</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Canvas, Cabernet Sauvignon, California</td>
<td>12 oz 15 BTL</td>
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<td></td>
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<tr>
<td>Bodega Catena Zapata, Malbec, “Catena”, 60</td>
<td>15 oz 18 BTL</td>
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<td></td>
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<tr>
<td>Vista Flores, Mendoza, Argentina</td>
<td>15 oz 18 BTL</td>
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<tr>
<td>Flora Springs, Merlot, Napa Valley, California</td>
<td>20 oz 23 BTL</td>
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<tr>
<td>Simi, Cabernet Sauvignon, Alexander Valley, California</td>
<td>18 oz 21 BTL</td>
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<td></td>
</tr>
<tr>
<td>Drumheller, Cabernet Sauvignon, Columbia Valley, Washington</td>
<td>14 oz 17 BTL</td>
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<td></td>
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<tr>
<td>Charles &amp; Charles, Merlot Blend, Columbia Valley, Washington</td>
<td>14 oz 17 BTL</td>
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</tbody>
</table>

### full intensity red wines
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</thead>
<tbody>
<tr>
<td>ZD Wines, Cabernet Sauvignon, Napa Valley, California</td>
<td>110 BTL</td>
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</tr>
<tr>
<td>Mount Veeder Winery, Cabernet Sauvignon, Napa Valley, California</td>
<td>95 BTL</td>
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</tbody>
</table>
Classic preparation with lemon-beurre blanc, blackened kale, boursin mashed potato (*GFA*)

* NIMAN RANCH ALL-NATURAL PORK CHOP* 36
  12 ounce chop grilled, brandy cream sauce, roasted new potatoes, carrot and asparagus (GF)

* BEEF TENDERLOIN FILET* 37
  6 oz. tender cut filet, cipollini onions, bacon lardon demi-glace, grilled asparagus, roasted potatoes (GF)

* GRILLED LANE SNAPPER 38
  Sweet potato fries and grapefruit red onion relish, asparagus spears (*GFA*)

* TWO GRIT NAPOLEON 20
  Purple Florida rice grits and classic corn grits paired with grilled broccolini and local vegetable coulis (GF)

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For parties of six or more, a 20% gratuity will automatically be added to your bill.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please notify your server if you have any food allergies or require special food preparation and we will be happy to accommodate your needs.

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**BOTTLED DOMESTIC BEER** 7
- Budweiser, Bud Light
- Coors Light
- Michelob Ultra
- Samuel Adams

**BOTTLED IMPORT & SPECIALTY BEER** 8
- Amstel Light
- Corona Extra, Corona Light
- Heineken
- Blue Moon Belgian White

**DRAFT BEER**
- Stella Artois, Belgium 9
- Yuengling Traditional Lager 8
- Miller Lite 8
- Samuel Adams Seasonal 9
- Seasonal Craft Beers 9
  Ask your server for today's selections

**CHICKEN FRANÇAISE 26**

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**BOTTLED DOMESTIC BEER**

**BOTTLED IMPORT & SPECIALTY BEER**

**DRAFT BEER**