

Louisiana specialties

Pecan Smoked Pork Shoulder, Green Tomato Relish, Farmers Market Collard Greens, Pot Licker Corn Bread

Crawfish Stuffed Pork Tenderloin, Dirty Rice Pilaf, Haricot Vert with Roasted Shallots, Creole Mustard-Bourbon Reduction

Bronzed Gulf Fish, Garlic-Lemon Spinach, Tasso and Green Onion Rice "Hushpuppies", Tomato and Okra Etouffee

Gulf Fish or Catfish, Pecan Roasted Louisiana Sweet Potatoes, Country Greens, Crystal Butter

Creole Smothered Chicken, Corn and Green Onion Mashed Potatoes, Tasso Braised Green Beans, Smoked Onion and Mushroom Etouffee

Paneed Drum, Corn and Green Pepper Parmantier, Crawfish Etouffee

New Orleans Style BBQ Shrimp, House made Worcestershire, Tasso Grit Cakes, Sauteed Spinach

Jumbo Lump Crab Cakes, Gaufrette Potatoes, Mirliton Slaw, Creole Mustard Sauce (Price adjustment)

Creole Roasted Prime Rib, Oyster Dressing, Grilled Asparagus, Tasso Hollandaise (Price adjustment)

Cane Syrup Brined Pork Chop, Andouille Rice, Country Greens, Red Bean Gravy

Blackened Gulf Fish, Lump Crab and Herb Salad, Brabant Potatoes, Tabasco Aioli

Pepper Jelly Roasted Duck Breast ,Oyster and Andouille Dressing ,Little Green Beans, Creole Mustard –Bourbon Reduction

Bocconcino menu

Small Plates

Risotto Fritters with Fresh Peas, Home Made Guanciale and Fontina

Red Chili Grilled Octopus with Roasted Baby Potatoes, Preserved Lemon Aioli

Pan Fried Salt Cod with Basil, Moscato Soaked Sultanas and Toasted Pine Nuts

Fresh Broiled Ricotta with Fire Roasted Peppers, Fresh Herbs and Cold Pressed Olive Oil

Seared Beef Carpaccio with Sweet Chili, Lump Crab and Mint Salad

Grilled Spot Prawns with Green Chili and Basil Pesto, Lemon-Ginger Noodles

Proscitto Cotto and Venison Pate with Chianti Mustard and Fig Mostarda

White Bean and Soup with Sweet Fennel Sausage and Sage Pesto

Aquacotta with Green Garlic Bruschetta, Fava Beans, Oven Roasted Cherry Tomatoes and a Poached Quail Egg

Baby Lettuces with Roasted Beets, Heirloom Tomatoes Feta Mousse and Black Olive Pesto

Grilled Radicchio and Bitter Greens Salad with Pancetta, Candied Walnuts

and Balsamic Vinaigrette

Big Plates

House Made Spaghetti with Guanciale, Black Pepper, Parmesan Cream and a fried Poached Egg

Bucatini with Whitewater Clams, Braised Pork Belly, Grilled Corn and Pickled Jalapenos

Smoked Duck Agnolotti with Roasted Pumpkin Brown Butter

Loose Goat Cheese Raviolo with Spicy Tomato Sauce and Sweet Caponata

Slow Roasted “False” Porchetta with Lemon Herb Polenta and Salsa Verde and Cipolline Agro-Dolce

Grilled Veal Chop with Fresh Porcini Mushrooms, Parsley-Anchovy Butter and Charred Scallion Vinaigrette

Pan Seared Wild Salmon with Fennel-Artichoke Ragu, Wilted Chard and Lobster -Vin Santo Broth

Halibut Saltimbocca with Green Pea Barlotto, Lump Crab and Parsley Salad

Crispy Fresh Florida Rock Shrimp with Fire Roasted Pepper Pastina, Pea Shoots and White Balsamic Vinaigrette

Smoked Beef Short Ribs with White Cheddar Polenta and an Apple-Horseradish Salad

Grilled Organic Chicken Breast with Sweet Corn Risotto, Broccoli Rabe Pesto and Sweet Grilled Mushroom Escapeche

Rotisserie Leg of Lamb with Mashed Fava Beans, Mint Salsa Verde, Charred

Yellow Peppers

Cast Iron Roasted Niman Ranch Rib Eye with Smoked Rosemary Salt, Hot Chili-Garlic Butter Braised Fingerling Potatoes, Espresso-Amarone BBQ Sauce.