



No split checks or payments for parties of 8+.  
20% gratuity added for parties of 8+.

## STARTERS

<b>SEASONED FLATBREAD</b> WHITE BEAN PUREE	<b>7</b>
<b>BAKED BRUSCHETTA</b> GOAT CHEESE PESTO, BALSAMIC TOMATOES, FRESH ARUGULA	<b>8</b>
<b>FRIED CHEESE BALLS</b> A VARIETY OF GOUDA, PEPPER JACK AND HAVARTI CHEESES FRIED AND SERVED WITH OUR RED SAUCE	<b>10</b>
<b>FRIED BRUSSELS SPROUTS</b> PROSCIUTTO, SAUCE GRIBICHE	<b>10</b>
<b>NEAPOLITAN MEATBALLS</b> BEEF, PORK, VEAL, TASSO	<b>10</b>
<b>SEASONAL BURRATA</b> BURRATA CHEESE SERVED WITH FLATBREAD AND SEASONAL VEGETABLE MIX	<b>12</b>
<b>MIXED MEDITERRANEAN OLIVES</b>	<b>5</b>

## SALADS **10** each

### HOUSE

MIXED GREENS, TOMATO, CUCUMBER, RED ONION,  
PEPPERONCINI, RED WINE & HERB VINAIGRETTE

### CAESAR

ROMAINE LETTUCE, TOMATO, CROUTONS, CAESAR  
DRESSING, BLACK PEPPER, ASIAGO

### CAPRESE

ARUGULA, MIXED GREENS, TOMATO, BASIL, FRESH  
MOZZARELLA, BALSAMIC VINEGAR & OLIVE OIL

ADD CHICKEN, SHRIMP, PROSCIUTTO OR CAPICOLA FOR \$2

## LUNCH SANDWICHES **12** each

SERVED MON-FRI 11AM-2PM ONLY

**MEATBALL    CAPRESE    ITALIAN**

ALL SERVED WITH FRIED BRUSSEL SPROUTS

## SPECIALTY PIZZAS

Ask your server about our weekly specialty pizza

<b>MARGHERITA</b> TOMATO SAUCE, FRESH MOZZARELLA, ROMA TOMATOES, BASIL	<b>14</b>
<b>PEPPERONI</b> TOMATO SAUCE, MOZZARELLA	<b>13</b>
<b>BIANCO</b> GARLIC CREAM, PARMIGIANO, RED ONION, MOZZARELLA, RICOTTA, OREGANO	<b>13</b>
<b>SAUSAGE</b> GARLIC CREAM, PARMIGIANO, CARAMELIZED ONIONS, ROASTED RED PEPPERS, MOZZARELLA	<b>15</b>
<b>CHICKEN CLUB</b> GARLIC CREAM, BACON, CHICKEN, TOMATOES, ARUGULA, FETA RANCH	<b>15</b>
<b>MUSHROOM</b> GARLIC CREAM, ASIAGO, RED ONION, MOZZARELLA, EGG	<b>16</b>
<b>TUTTI CARNE</b> TOMATO SAUCE, BACON, SAUSAGE, PROSCIUTTO, CAPICOLA, MOZZARELLA	<b>17</b>

## BUILD YOUR OWN PIZZA

WITH MOZZARELLA **11**

**RED**[TOMATO] **OR WHITE**[GARLIC CREAM]  
EACH ADDITIONAL TOPPING **+1**

### SAUCES

GARLIC CREAM  
TOMATO

### MEATS

ANCHOVY  
BACON [+2]  
HOT CAPICOLA [+2]  
CHICKEN [+2]

### VEGGIES

ARUGULA  
BASIL  
JALAPEÑOS  
MUSHROOMS

### CHEESES

ASIAGO  
GOAT CHEESE [+2]  
FETA  
MOZZARELLA  
RICOTTA

EGG  
PEPPERONI  
PROSCIUTTO [+2]  
SAUSAGE  
SHRIMP [+2]

OLIVES  
CARAMELIZED ONIONS  
RED ONIONS  
ROASTED RED PEPPERS  
ROASTED GARLIC  
FRESH TOMATOES

NO HALF & HALF ON BUILD YOUR OWNS. PARTIES 8 OR MORE ONLY  
SPECIALTY PIZZAS, NO BUILD YOUR OWNS.

## DESSERT ADD CHEF'S SEASONAL COMPOTE FOR \$1.50

<b>ESPRESSO POT DE CREME</b> CHICORY WHIPPED CREAM	<b>7</b>
<b>CHEESECAKE</b> MASCARPONE CHEESE AND GRAM CRACKER CRUST	<b>7</b>
<b>NECTAR SHERRY</b> AFTER DINNER DRINK	<b>8</b>

# Happy Hour

**MON-FRI 4PM-7PM**

1/2 Off All Beer & Wines

\$5 Specialty Cocktails

1/2 Off Appetizers



## **MONDAY**

<\$19>

Four 12 oz Craft Can Beers +  
Any Specialty Pizza

## **TUESDAY**

1/2 Price Starters

1/2 Off Bottles of Wine

## **WEDNESDAY**

<\$6>

Choice of

Redbreast, Woodford Reserve, 1792,  
Gentleman Jack, Glenmorangie 10YR

## **THURSDAY**

<\$5>

All Specialty Cocktails

## **FRIDAY**

<\$3>

Fireball Shots

## **SATURDAY**

1/2 Off Any Sour Beer,

\$12 Cidermosa Pitchers, 1/2 Off Desserts

## **SUNDAY**

\$6 Housemade Infused Bloody Marys



## To Go Menu

**404 ANDREW HIGGINS DR  
NEW ORLEANS, LA  
504.281.4893**

