

# LA CONTESSA

## BREAD

*Fresh artisanal bread with herbed olives*

## TRUFFLE FRIES

*Steak cut fries, truffle oil, parmesan*

## CRISPY MEAT BALLS

*Mozzarella stuffed, over mushroom cream sauce*

## SHRIMP INFERNO

*Sautéed in a spicy Sambucca sauce*

## CHARCUTERIE BOARD

*Local & Import Cheese & Meats, Bread & accompaniments*

## BRAISED BEEF RAVIOLI

*Pecorino butter sauce topped with candied pancetta*

## SACHETTI

*Ricotta stuffed pasta, mushroom truffle cream sauce*

## LOBSTER FETTUCINI

*Lobster, Shrimp, cognac blush sauce*

## VEAL GRANCHIO

*Crab, mushrooms, cognac blush sauce over pasta*

## SEASONAL VEGETABLES

## SMALL PLATES

\$6

## CALAMARI

*Crispy with marinara or Sautéed with sambucca*

\$20

\$10

## ESCARGOT

*Brandy cream sauce with Parmesan crostini*

\$16

\$18

## CAESAR

*Crisp romaine, fresh parmesan, candied pork belly*

\$15

\$20

## ARRANCINI

*Mozzarella stuffed served with marinara sauce*

\$15

\$30

## SOUP OF THE DAY

*Piping hot, always home made sauce*

\$10

## MAINS

\$28

## SEA SCALLOPS

*Served over crispy gnocchi, w spinach, parmesan, pine nuts*

\$42

\$26

## STUFFED CHICKEN

*Roasted peppers & cheese stuffed, over garlic mashed*

\$32

\$39

## RACK OF LAMB

*Seared with red wine reduction over pasta a'oli*

\$52

\$30

## SURF N TURF RIB EYE

*10oz grilled, 2 Prawns, creamy garlic glaze, over mashed*

\$52

## SIDES

\$8

## GARLIC MASHED POTATOES

\$8

**NO SUBSTITUTIONS, NOTIFY YOUR SERVER OF ANY ALLERGIES**

## BOOZEY DRINKS

THE CURE  
*Vodka, Triple Sec, Lemonade, Mint*

\$12

VACAY TIME  
*Gin, Blue Caraco, Pina Colada, Pineapple*

\$12

CAPRI  
*Gin, Campari, Vermouth, Soda, Orange Zest*

\$12

CEASAR  
*Classic, spicy*

\$10

FREEZIE MARTINI  
*Banana Liqueur, Raspberry Liqueur, Sprite*

\$12

CALL ME OL' FASHION  
*Whiskey, bitters, orange slice*

\$12

## BEER ME

WALKERVILLE HONEST LAGER

\$8

WALKERVILLE PURITY PILSNER

\$8

PERONI / STELLA / CORONA

\$8

BUDLIGHT / COORS LIGHT

\$6

## WINE BY THE GLASS

CHARDONNAY

\$10

CABERNET SAUVIGNON

\$10

PINOT GRIGIO

\$10

MERLOT

\$10

ROSÉ

\$10

CHIANTI

\$10

PROSECCO

\$12

**FOR WINE BY THE BOTTLE, ASK YOUR SERVER TO SEE OUR FULL WINE LIST**