THINGS TO SHARE

Deviled Eggs 18
Bille's Bacon, Spring Mix, Smoked Trout Roe

Beef Carpaccio 20
Truffle Oil, Arugula, Pepper, Parmesan, Grissini

Eggplant Fries 12
Parmesan, House-Made Marinara

Gnocchi Gratin 26
Jumbo Lump Crab, Bechamel

Chef Charles' Mac of the Moment *Market*
A Decadent Rotating Creation from Chef Charles

Meat & Cheese Boards 22/32
Chef's Selection of Imported Meats and Cheese with Accoutrements

Bille's Bacon© 20
Whipped Gorgonzola, Crispy Shrimp, Calabrian Chili Honey

Italian Meatballs 12
Creamy Polenta, Spicy Tomato Sauce

Brussels Sprouts 14
Garlic, Pancetta, Parmesan

THE LIGHTER SIDE

Chanc's Turtle Soup 12
Egg, Sherry

Soup of the Moment *Market*
Cena's House-Made Soup

Caesar Salad 10
Romaine, House Dressing, Parmesan, Croutons

Bibb Salad 12
Gorgonzola Vinaigrette, Crispy Pancetta, Green Apples, House-Made Candied Nuts, Tomato

Jumbo Lump Crab Napoleon 20
Avocado, Tomato, Pickled Onion, Egg, House Remoulade

Roasted Beets 16
Lemon Whipped Ricotta, Citrus Vinaigrette, Pesto

Caprese Salad 14
Heirloom Tomato, House-Made Basil Pesto, Balsamic Glaze, Burrata

Insalata di Mare 22
Local Greens, Gulf Shrimp, Jumbo Lump Crab, Cucumber, Citrus Vinaigrette, House Remoulade

Fresh Market Mussels ***Market***
House-Made Sausage, White Wine, Sun-Dried Tomato, Grissini

HOUSE-MADE PASTAS

Cacio É Pepe
Pancetta, Spaghetti, Creamy Black Pepper Parmesan Sauce
16/28

Fusilli
Gulf Shrimp, Spicy Tomato Sauce, Fresh Herbs, Feta, Italian Sausage, Local Mushrooms
18/32

Linguine
Jumbo Lump Crab, Mussels, Gulf Fish, Gulf Shrimp, Tomato, Pesto Cream
38

Fazzoletti
House-Made Bolognese, Lemon Whipped Ricotta, Mint
24

Pappardelle
Paneed Chicken, Garlic Cream, Parmesan, Fresh Herbs
18/32

Pasta of the Moment
Chef Wes' Rotating Creation
Market

DINNER MAINS

Pork Osso Bucco 34
Parmesan Mushroom Risotto, Tomato, Osso Jus, Pesto

Shrimp Scampi 30
Fettuccine, Garlic, Calabrian Chili, Cherry Tomato, Broccoli, Lemon

Pan-Seared Diver Scallops *Market*
Smoked Carrott Pureé, Tomato, Pickled Peppers, Capers, Proscuttio-Wrapped Asparagus

Market Fish *Market*
Tomato, Artichoke, Haricots Verts, Jumbo Lump Crab, Beurre Blanc

Pan-Seared Duck Breast 30
Potato Nest, Sweet Corn Maque Choux, Cherry Demi-Glace

Spaghetti Social
Pan Sauce Spaghetti, Brussels Sprouts

Sauces	Proteins
Mushroom Marsala	Chicken 26
Piccata	Pork Ribeye 26
Parmesan	Veal Cutlet 30
	Veal Chop 60

Veal Cena 64
14-oz Pounded Veal Chop, Jumbo Lump Crab, Capers, Cherry Tomatoes, Citrus Beurre Blanc,, House-Made Pasta

Proprietor Chanc Kinchen | Chef de Cuisine Charles Carpenter | GM David Braud

18% Gratuity will be applied to groups of 6 or more. 3% processing fee will be added to all credit card transactions.
*Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food-borne illness.

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