East Coast Oysters® fresh-shucked, champagne mignonette, horseradish, cocktail sauce 18
Scallop Crudo* passion fruit, habanero dressing, prosecco-watermelon sorbetto 17
Tuna Tartare* avocado mousse, orange pearls, puffed black rice, crispy parsnip 16
Crudo di Pesce Bianco* red snapper, grilled pineapple, serrano, lime, cucumber 18
Ceviche* house-cured, lemon, crispy capers, crème fraiche, laitue 14
Caviar Cicchetti* chilled soubise cream, fresh cut chives, brioche crisp 18

Starters
Deviled Eggs black truffle, frico, crispy prosciutto 10
Miso Eggplant nori, sesame, crispy prosciutto 9
Oysters & Pearls* brûléed east coast oysters, black garlic, laitue fontina sauce, orange pearls 12
Fontina Fondue seasonal complements 15
Asparagus & Prosciutto® poached egg, shaved parmesan, vinaigrette 15
Muscles lemon-caper butter, blistered tomatoes, soppressata, country bread 16

Soup & Salad
Italian Wedding Soup israeli cous cous, chicken polpette, chives, carrots, parmesan 12
English pea soup taragon, leek, green garlic and apple, laitue 11
Burrata lemon-pistachio pesto, caponata, cherry tomatoes, balsamic, grilled country bread 16

Pizza & Pasta
House Pizza cherry pomodoro, artichokes, prosciutto, lakecomata, smoked mozzarella 14
The South Pizza calabrese salami, italian sausage, fresh mozzarella, jalapenos, tomato sauce 15
Pizza Bianco pancetta affumicata, fontina sauce, stracchietta, onion, truffle oil, honey 15
Lingui Zucchini & Gamberetti woodfire shrimp, cherry tomato, garlic, lemon-pistachio pesto 19
Fontina-Ricotta Agnolotti roasted wild mushrooms, thyme, cremini mushroom sauce, parmesan 24
Cacio e Pepe fresh linguini, cracked black peppercorns, pecorino romano 18

Sides
Chef’s fries, polenta fries, asparagus, sautéed parsnip, couscous, market vegetable mix, crispy forbidden rice 8 each

Emmaline’s Favorites
Seared Fresh Sea Scallops fried, citrus, crispy forbidden rice, jalepeno avocado sauce 15
Pan Seared Gulf Snapper smoked tomato sauce, black garlic new potato, olive tapenade vinaigrette 26
Roasted Half Chicken rosemary-paprika butter, chicken jus, potato parsnip, hericots verts, wild mushrooms 29
Stuffed Peppers ancient grains, parmesan, smoked yellow tomato sauce, almond crème fraiche, toasted pine nuts 25
Our Burger angus beef house blend, lettuce, tomato, aged cheddar, shoestring onions, coffee-bacon jam, potato salad 17

If you have allergies, please alert us so that we can see to your safety and well-being as not all ingredients are listed.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

For parties of 8 or more, a gratuity of 18% may be added for your convenience.