

DEL SUR

• ARTISAN EATS •

APPETIZERS

Grilled Provoleta (Argentine Provolone) 11.95
Topped with Fresh Tomato, Caramelized Onions and Oregano

Pan Seared Scallops Wrapped in Pancetta 13.95
Served with Habanero Mango Sauce

Grilled Mixed Sausages 10.95
Saute' with Brandy and Garlic

Soup of the Day 5.95

Grilled Argentinian Sausage 3.95

Homemade Empanadas 3.95
Beef | Chicken | Spinach | Roasted Lamb Empanada

Shrimp Primavera 13.95
Wild Georgia Shrimp saute' with Garlic, Tomatoes, Basil and White Wine

Assorted Cheese Platter 12.95
Honey, Habanero Mango Chutney and Caramelized Pecans

Disassembled Caprese Salad 9.95
Fresh Mozzarella and Fresh Tomatoes dressed with Basil Pesto and Balsamic Reduction

FRESH TOSSED SALADS

***Warm Nicoise Salad** 14.95
Grilled Skirt Steak served with Fresh Baby Arugula, Grilled Eggplant, Peas, Tomatoes and Mix Olives with Vinaigrette

St. Simons Salad 15.95
Grilled Shrimps, Apples, Fresh Mozzarella, Tomatoes, Grilled Asparagus on a Bed of Spring Mix with Honey Balsamic Dijon Dressing

Algarve Salad 14.95
Grilled Chicken Breast served on a Bed of Fresh Baby Arugula, Grana Padano Shavings, Mixed Olives and Homemade Vinaigrette

Arugula Salad For one \$6.95 | For two \$8.95
Garlic Chips, Shavings of Grana Padano Cheese dressed with Homemade Vinaigrette

Mixed Salad For one \$5.95 | For two \$7.95

ARTISAN EATS

Chicken Marsala 17.95
Topped with Cremini Mushrooms, Marsala Wine, Italian Parsley, Fresh Thyme and Homemade Demi Glaze

Four Hour Lamb Shank (Ossobucco Style) on a Bed of Creamy Polenta 26.95

Shrimp Risotto with Caramelized Onions and Sundried Tomatoes 21.95

Three Hour Beef Short Ribs over Prosecco Risotto 22.95
Topped with Baby Arugula and White Truffle Oil

***Grilled Pork Tenderloin Alla Porto** 22.95
Apples, Prunes, Cinnamon Sticks and Porto Wine Sauce served with your choice of Side Dish

FRESH PASTAS

Pumpkin Ravioli 17.95
Butter Sage Sauce, Sweet Peas and Crispy Prosciutto Di Parma

Maine Lobster and Saffron Ravioli 22.95
Sundried Tomatoes in a Tarragon Sauce with Baby Arugula

Linguini Alla Vongole 18.95
Little Neck Clams, White Wine, Garlic, and Flat Italian Parsley

Rigatoni Enna 17.95
Sicilian Pomodoro Sauce, Beef and Pork Sausage, Kalamata Olives, Fennel Seeds, Red Wine, Tomatoes and Basil

FROM THE GRILL

Served with One Side Dish

***Gaucho Mixed Grilled** 23.95
Three Different Cuts of Meat Served with One Side Dish

***Rack of Lamb with Rosemary and Dijon Mustard** 29.95
With One Side Dish

***Angus Ribeye** 31.95
With One Side Dish

***Salmon Filet with Balsamic Fig Reduction** 23.95
Served with Mashed Potatoes and Grilled Asparagus

***Angus Skirt Steak** 25.95
With One Side Dish

Vegetables Parrillada 15.95
Red Onion, Zucchini, Eggplant, Red Pepper, Whole Plum Tomato, Cremini Mushrooms and Asparagus

SIDE CHOICES

Grilled Vegetables

Linguini with Choice of Sauce

Arugula Salad with Garlic Chips and House Vinaigrette

Steak Fries

Sweet Potato Fries

Mashed Potatoes

Mixed Salad

Spring Mix, Tomatoes, Onions, and House Vinaigrette

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

CATERING & EVENTS

Make your upcoming party a success with our off-site and in-house catering services. Large parties are our specialty. Prix fixe menu options available.