

# DEL SUR

• ARTISAN EATS •

## APPETIZERS

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

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

**Homemade Empanadas** 3.95  
Beef | Chicken | Spinach | Ham and Cheese

**Lamb Empanada** 4.49

**Daily Burrata** 12.95

**Fried Calamari** 9.95  
Server with Spicy Aioli

**Grilled Game Sausages** 10.95  
Saute' with Brandy and Garlic

**Soup of the Day** 5.95

**Assorted Cheese Platter** 12.95  
Honey, Habanero Mango Sauce and Caramelized Pecans

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

**Shrimp Primavera** 13.95  
Wild Georgia Shrimp Saute with Garlic, Fresh Tomatoes, Basil and White Wine

**Grilled Argentinian Sausage** \$3.95

**Shrimp Cocktail** 13.95

## FRESH TOSSED SALADS

**St. Simons Salad** 15.95  
Grilled Shrimp, Apples, Fresh Mozzarella, Grilled Asparagus, Tomatoes over Spring Mix dressed with Balsamic Dijon Dressing

**\*Nicoise Salad** 14.95  
Grilled Skirt Steak, Mixed Sicilian Olives, Grilled Zucchini on a bed of Arugula with House Vinaigrette and Parmesan Shavings

**Algarve Salad** 14.95  
Grilled Chicken Breast, Sicilian Olives and Tomatoes on a bed of Arugula with House Vinaigrette topped with Parmesan Shavings

**Arugula Salad** For one \$6.95 | For two \$8.95

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

## ARTISAN EATS

**Four Hour Lamb Shank (Ossobucco Style)** 28.95  
Served on a Bed of Creamy Polenta

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

**Smoked Boston Butt** 19.95  
Topped Warm Chunky Homemade BBQ sauce served with One Side Dish

**Shrimp Risotto with Caramelized Onions and Sundried Tomatoes** 21.95

**Chicken Marsala** 17.95  
With Mushrooms, Marsala Wine, Fresh Herbs and Demi Glaze

## FRESH PASTAS

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

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

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

**Pear and Pecorino Cheese Ravioli** 17.95  
Marsala Wine Creamy Sauce with Figs

**Chicken Pappardelle** 18.95  
Mushrooms and Prosciutto Di Parma in a creamy Demi Glaze Sauce

**Linguini With Shrimp Primavera** 21.95  
Saute Wild Georgia Shrimp, White Wine, Fresh Tomatoes, Garlic and Basil

## FROM THE GRILL

**\*Angus Ribeye** 29.95  
With One Side Dish

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

**\*Gaucho Mixed Grilled** 23.95  
Grilled Steak, Grilled Chicken and Roasted Pork With One Side Dish

**\*Grilled Salmon** 23.95  
Topped with Balsamic and Fig Reduction with Mashed Potatoes and Asparagus

**\*Angus Skirt Steak** 26.95  
With One Side Dish

**Grilled Vegetables Parrillada** 15.95  
Red Onion, Zucchini, Eggplant, Plum Tomato, Mushrooms and Asparagus

## SIDE CHOICES

Grilled Vegetables  
Linguini with Choice of Sauce  
Steak Fries  
Sweet Potato Fries  
Mashed Potatoes  
Arugula Salad  
Mixed Salad

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increased 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.