

DEL SUR

• ARTISAN EATS •

APPETIZERS

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

Grilled Game Sausage 10.95
Saute with Brandy, Garlic and Butter

Assorted Cheese Platter 12.95
Honey Habanero Mango Sauce and Candied Pecans

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

Home Made Empanadas 3.95
Beef | Chicken | Spinach | Ham and Cheese

Lamb Empanada 4.49

Soup of the Day 5.95

Caprese Salad 9.95
Fresh Mozzarella and Tomatoes Topped with Pesto and Balsamic Reduction

Shrimp Primavera 13.95
Wild Georgia Shrimp tossed with Fresh Tomatoes, Garlic, Fresh Basil, White Wine and Pomodoro Sauce

Argentinian Sausage 3.95

FRESH TOSSED SALADS

St. Simons 15.95
Grilled Wild Georgia Shrimp, Apples, Fresh Mozzarella, Brussels Sprouts and Tomatoes over Spring Mix dressed with Balsamic Honey Dijon Dressing

***Nicoise** 14.95
Grilled Black Angus Skirt Steak, Mixed Sicilian Olives, Grilled Zucchini and Tomatoes on a bed of Arugula dressed with House Vinaigrette topped with Parmesan Shavings

***Algarve Salad** 14.95
Grilled Chicken Breast, Mixed Sicilian Olives, and Tomatoes on a bed of Arugula dressed 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 (Osso Buco 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 dressed with White Truffle Oil

Chicken Marsala 17.95
Served with one Side Dish

Scallop Risotto 22.95
Wrapped in Pancetta over Risotto with fresh Spinach and Gorgonzola Cheese

FRESH PASTAS

Maine Lobster Ravioli 22.95
Sun Dried Tomatoes in a Tarragon Butter Sauce with Baby Arugula

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

Rigatoni Bolognese 17.95
Homemade Meat Sauce

Egg Fettuccine Chicken Alfredo 17.95

Linguini With Shrimp Primavera 21.95
Tossed with Wild Georgia Shrimp, Fresh Tomatoes, Garlic, Fresh Basil, White Wine and Pomodoro Sauce

Pumpkin Ravioli 18.95
Tossed with Prosciutto di Parma and Sage Butter Sauce topped with Amaretti Cookie

Fish Of The Day MP
Topped with Piccata sauce served with a choice of Side Dish

FROM THE GRILL

***Angus Ribeye** 29.95
Choice of Side Dish

***Rack Of Lamb** 29.95
With Rosemary Dijon Sauce and choice of Side Dish

***Gaucho Mixed Grill** 23.95
Grilled Steak, Grilled Chicken, Smoked Pork and choice of Side Dish

***Angus Skirt Steak** 26.95
Choice of Side Dish

Vegetable Parrillada 15.95
Red Onion, Zucchini, Carrots, Mushrooms, Tomatoes Red Bell Peppers and Brussels Sprouts brushed with herb perfumed Olive Oil

***Filet Mignon** 29.95
Topped with Mushrooms Red Wine Sauce and Choice of Side Dish

Grilled Salmon 23.95
Served with Mashed Potatoes and Brussels Sprouts topped with Balsamic Fig Reduction

SIDE CHOICES

Grilled Vegetables / Linguini With a choice of Sauce / Steak Fries / Sweet Potato Fries / Mashed Potatoes / Arugula Salad / House 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.