

## **Starters**

### Antipasto

Chef's selection of meats and cheeses with crostini, olives, red onion chutney  
For One-14 For Two-26

### Harlequin's Duo of Crab

Crab Remick & Crab Royale  
Market Price

### Burrata Caprese

Burrata cheese, campari tomatoes, basil oil, balsamic caviar  
14

### Prosecco Risotto with Oysters

Lightly fried oysters over prosecco, fennel, spinach risotto  
15

### Villa BBQ Shrimp

Six Jumbo Shrimp, nduja salume, tomato, white wine, arugula, grilled ciabatta  
15

### Meatballs

Veal meatballs, olive ragu, grilled ciabatta  
9

### Mussels

Served with ciabatta and choice of white wine cream or spicy tomato sauce  
15

### Stuffed Mushroom

Crab, shrimp, crawfish, nduja, teardrop peppers, pea tendrils, roasted red pepper aioli  
16

### Soup of the Day

served with grilled ciabatta  
Cup-6 Bowl-9

### Harlequin's Creole Tomato Bisque with Basil & Lump Crab

served with grilled ciabatta  
Cup-7 Bowl-10

## **Salads**

Choice of dressings: Bleu cheese, 1,000 Island, Poppysseed Vinaigrette, Italian, or Balsamic

### Harlequin's Wedge Salad

Iceberg wedge, bacon bits, red onion, cherry tomatoes, Harlequin's Blue Cheese dressing  
9

### Harlequin's Shrimp & Crab Salad

Mixed Greens, seasoned shrimp, jumbo lump crab, cherry tomatoes, choice of dressing  
20

### Chicken & Walnut Salad

Mixed greens, bacon, blueberries, walnuts, grape tomato, choice of dressing  
15

### Tenderloin Salad

Mixed greens, sauteed beef tenderloin, grape tomatoes, mixed peppers, shallots, gorgonzola, pesto,  
choice of dressing  
18

## **Mains**

Served with a house salad, upgrade to a wedge for \$3  
Choice of dressing: Harlequin Blue cheese, 1,000 Island, Poppyseed, Italian Vinaigrette, or Villa Balsamic

### Lasagna

Italian sausage, beef, tomato sauce, bechamel, mozzarella, with grilled ciabatta  
19

### Gamberetti

Jumbo shrimp, nduja salume, white wine, garlic, red and green peppers, linguine  
24

### Veal Parmesan

Served over linguine with choice of house red or al burro sauce  
24

### Tenderloin Pappardelle

Sauteed beef tenderloin tips, roasted red pepper mushroom cream sauce  
24

### Gnocchi

Seafood-Mussels, shrimp, crawfish, grape tomatoes, broccolini, shellfish cream sauce-29  
Primavera- Sweet peas, zucchini, broccolini, pesto cream sauce-20

### Veal Piccata

Seared Veal tenderloin, with lemon, capers, garlic, served with side of linguine  
24

### Cioppino

Fisherman's stew, chef's selection of mixed seafood, grape tomatoes, broccolini, fingerling potatoes, in a  
shellfish broth  
30

### Pan Seared Fish

Served over a tomato and saffron polenta, finished with crispy leeks  
Market Price

Chicken Pomodoro

Crispy skin airline chicken breast, sliced fingerling potatoes, creamed leeks, topped with Campari tomato dressing

25

Pork Chop

Garlic mash, broccolini, finished with gremolata

30

8oz. Filet

Roasted zucchini and fingerling potatoes, with a wild mushroom and chianti jus

36

Surf and Turf

Grilled hanger steak topped with jumbo lump crab, crawfish, spicy white wine cream sauce, served with roasted potatoes & broccolini

38

16oz. Ribeye

Rosemary compound butter and choice of twice baked potato or roasted fingerling potatoes

35

Steak add on's:

Jumbo Lump Crab, Crab Royale, Crab Remick, Shrimp Hunter  
Market Price

Sub a Twice Baked Potato on Steaks and Pork Chop, additional \$3

**Sides**

Roasted Fingerling Potatoes 6

Wild Mushrooms with Bacon 8

Sauteed Broccolini 7

Creamed Spinach 6

House Salad 6

Garlic Bread 5

Grilled Ciabatta with Basil Oil 6

Twice Baked Potato 6