

Dinner Menu

Starters

Antipasto

Chef's selection of meats and cheeses served with assorted accoutrements

For One – 16 For Two - 28

Harlequin's Duo of Crab

Crab Remick & Crab Royale – served with house made crostini

Market Price

Burrata

Burrata cheese, prosciutto, melon, arugula, hazelnuts, balsamic reduction

17

Prosecco Risotto with Oysters

Lightly fried oysters over prosecco, fennel, spinach risotto

17

Villa BBQ Shrimp

Large shrimp, nduja, tomato, white wine, arugula, grilled ciabatta

16

Meatballs

Veal meatballs, olive ragu, grilled ciabatta

11

Crab & Crawfish Arancini

Fried risotto balls served over a jalapeno corn cream sauce

18

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, Thousand Island, Poppyseed Vinaigrette, Italian or Balsamic

Harlequin's Wedge Salad

Wedge of crisp iceberg lettuce, bacon, bleu cheese crumbles, grape tomatoes, red onions, Harlequin's Bleu Cheese Dressing

10

Chicken & Walnut Salad

Mixed greens, grilled chicken, bacon, blackberries, walnuts, grape tomatoes, choice of dressing

16

Tenderloin Salad

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

19

Mains

Served with a house salad, upgrade to a wedge for \$3

Lasagna

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

21

Gamberetti

Large shrimp, nduja, white wine, garlic, red & green peppers, spaghetti

26

Veal Parmesan

Served with spaghetti, your choice of house red or al burro sauce

26

Tenderloin Tagliatelle

Sauteed beef tenderloin tips, roasted red pepper mushroom cream sauce

26

Gnocchi

Seafood - fish, shrimp, crawfish, grape tomatoes, broccolini, shellfish cream sauce

32

Primavera – Sweet peas, zucchini, broccolini, pesto cream sauce

22

Veal Piccata

Grilled veal tenderloin, lemon, capers, garlic, served over spaghetti

31

Lamb Sirloin

Served over pesto orzo, leeks, sweet peas, broccolini & rosemary jus

36

Pan Seared Fish

Smashed leek & fingerling potatoes, broccolini, roasted vine ripened tomatoes, herb cream

Market Price

Pork Shank

Braised pork shank, mashed sweet potatoes, green beans, wild boar pancetta, chianti jus

36

Tuscan Chicken

Airline chicken breast, sundried tomato cream sauce, leeks, broccolini, grape tomatoes, focaccia

28

8oz Filet

Roasted zucchini & fingerling potatoes, peppercorn sauce

41

16oz Ribeye

Garlic compound butter, choice of twice baked potato or roasted fingerling potatoes

39

Surf & Turf

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

43

Steak Enhancements:

Lump Crab

Crab Royale or Crab Remick

Shrimp Hunter

Market Price

Sub a Twice Baked Potato

3

Sides

Roasted Fingerling Potatoes - 7

Wild Mushrooms with Wild Boar Pancetta - 9

Sauteed Broccolini - 8

Creamed Spinach - 8

House Salad - 6

Homemade Focaccia - 6

Twice Baked Potato – 7

Buy a Round of Drinks for the Kitchen Staff!!

10

Automatic Gratuity of 18% will be added to parties of 6 or more