

Lunch Menu

Starters

Meatballs

Veal meatballs, olive ragu, grilled ciabatta

11

Villa BBQ Shrimp

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

16

Loaded Fries

Italian sausage & beef bolognese, melted mozzarella

13

Soup of the Day

Served with grilled ciabatta

Cup – 6 Bowl – 10

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

Your choice of protein:

Chicken - 3

Shrimp - 6

Beef Tips - 6

Blueberry & Walnut Salad

Mixed greens, bacon, blueberries, walnuts, grape tomatoes, your choice of dressing

11

Pesto & Gorgonzola Salad

Mixed greens, grape tomatoes, mixed peppers, shallots, gorgonzola, pesto, your choice of dressing

12

Harlequin's Wedge Salad

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

10

Entrées

Lasagna

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

15

Penne Primavera

Pesto cream sauce, broccolini, zucchini

Vegetarian – 11

Add Chicken – 3

Add Shrimp – 6

Wild Boar Penne

Wild boar pancetta, leeks, roasted red pepper, wild mushroom cream sauce

17

Crawfish Penne

Crawfish, red pesto cream sauce, broccolini, topped with toasted garlic

16

Eggplant Parmesan

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

Also available as a sandwich

14

Chicken Parmesan

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

Also available as a sandwich

15

Veal Meatball Spaghettini

Choice of house red or al burro sauce

Also available as a sandwich

15

Grilled Hanger Steak

Hanger steak, nduja cream sauce, crispy fries

20

Sandwiches

Served with your choice of fries or house salad

The Pulled Boar

Smoked pulled boar, house made beer mustard, arugula, pickled red onion, pepper jack cheese

17

Chicken Cheddar

Fried or Grilled chicken thigh, bacon, cheddar, caramelized onions, garlic aioli

16

Prosciutto Caprese

Burrata cheese, grape tomatoes, pesto, balsamic reduction

16

Fried Redfish

Fried redfish, brussel sprout slaw, caper aioli, served on ciabatta bread with crispy fries

16

Buy a Round of Drinks for the Kitchen Staff!!

10

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