

ANTIPASTI

Marinated Imported Olives \$7
chili | citrus peel | fennel pollen | rosemary

Polpettes (3) \$10
pork, beef, veal meatballs | marinara | mozzarella
basil | romano cheese

Crispy Calamari \$13
tajin | roast peppers | pepperoncini |
roast garlic-lime aioli | marinara

Fried Mozzarella \$11
panko crusted fresh mozzarella | tomato sauce | basil

Avocado Caesar \$10
garlic croutons | romano cheese ribbons

Iron & Grape Caprese \$13
roasted beets | tomato | balsamic
fresh mozzarella | arugula

Insalata Mista \$7
house blended greens | carrots | fennel |
parmesan lemon vinaigrette

PIZZA 12"

**cauliflower and rice crust available as dairy and gluten
free options. Ask you server for details.

Salciccia \$21
pizza sauce | italian sausage | provolone
sweet drop peppers | prosciutto ribbons | arugula

Margherita 5 Cheese \$20
olive oil & garlic | mozzarella | fontina | fresh mozzarella
sliced tomato | basil | parmesan | ricotta curls

Fungi \$22
fontina fonduta | roasted mushroom | garlic confit
melted leeks | thyme

Just Pepperoni \$18

***gluten free and vegetarian options available upon
request. Please inform your server if you have any
allergies or dietary restrictions.

Big Love~

**Menu pricing subject to change | 12.5.25



★ ITALIAN KITCHEN ★

DEFUNIAK SPRINGS, FL

FRESH BREAD SERVICE \$5

whipped cheese-butter | olive oil | black pepper | basil | balsamic

SECONDI -

served with angel hair pasta

Parmigiano chicken \$24 | veal \$28
breaded cutlet | marinara | parmesan | mozzarella

Piccata chicken \$24 | veal \$28
lemon | capers | butter | parsley
add mushrooms \$3

Marsala chicken \$24 | veal \$28
funghi | wine | natural jus

Fresh Fish \$mkt
never frozen | usually local | see feature sheet
tomato | mushrooms | butter | capers | onion | fennel | basil

Grilled Steak Filet \$45 | NY Striploin \$45
pizzaioli | mushrooms | sweet peppers | garlic | onions
pomodoro tomato sauce | marsala

CONTORI - ala carte sides \$5

Roasted Carrots | cumin scented

Charred Broccolini | garlic | tomato

Roasted Fingerlings | spicy tomato sauce | aioli

HOUSE MADE PASTA

Gemelli \$23
carbonara | pancetta | english peas | parmesan |
pork belly | egg yolk

Spaghetti \$23
bolognese | pork, beef, veal | tomato sauce
basil | parmesan

Rigatoni \$22
alla vodka | slow cooked chicken | tomato |
cream | red chili flakes

Linguini \$28
shrimp scampi | loads of garlic | butter | wine
tomato | lemon | parsley | cheese
add capers \$2

Cast Iron Pasta Pie \$mkt
our lasagne | see feature sheet

LITTLE KIDS

Fettuccine Alfredo \$11
fresh noodles with white garlic sauce | parmesan

Chicken Tenders \$9
rosemary fries

Spaghetti Tacos (2) \$9
sketti | crunchy taco shells on the side
meat sauce or marinara

Sirloin Steak \$16
rosemary fries

DESSERT

Tiramisu \$11
sweet mascarpone | espresso | marsala | lady fingers | cocoa

Cannoli (2) \$9
sweet ricotta cheese | chocolate | orange | berries

Chocolate Hazelnut Cake \$11
moist chocolate cake | nutella mousse | fresh berries
whipped cream

Sicilian Cheesecake \$11
mascarpone | espresso | cream cheese | graham cracker crust

Gelatos & Sorbets \$10
sesame lace basket | raspberry sauce | fresh berries
ask your server for flavors of day

** We charge a \$3 per person Cake Fee for all desserts brought in
by customers that will be consumed in the restaurant.