



CURTAIN CALL

Champagne Lounge

St. Louis' Premier Champagne Bar

COME QUICKLY, I'M TASTING THE STARS...

521 N. GRAND BOULEVARD
ST. LOUIS, MO 63103

STARTERS

ST. LOUIS SHRIMP

SCAMPI-STYLE SHRIMP, OVEN ROASTED, TOASTED BREAD CRUMB,
ITALIAN PARSLEY, LEMON, CRISPY BASIL, CROSTINI 17.95

WOOD-STONE BAKED CHEESE

FRESH MOZZARELLA, FONTINA, PARMESAN, ASIAGO &
ROMANO CHEESES, ROSEMARY, THYME, GARLIC, FRESH BREAD 12.95

MUSHROOM TOAST

WILD MUSHROOM RAGOUT, RYE TOAST, WHIPPED GOAT CHEESE, ARUGULA,
SHALLOT, MARCONA ALMOND, TRUFFLE OIL 11.95

GARLIC-PARMESAN WINGS

1 DOZEN BRINED, FRIED CHICKEN WINGS, GARLIC, PARMESAN CHEESE,
FRESH PARSLEY 10.95

ARANCINI

FOUR CHEESE RISOTTO, CALABRIAN CHILI, PANKO, MARINARA, ARUGULA,
CRISPY BASIL, PARMESAN 10.95

SALADS

ENCORE

BLEND OF LETTUCES, MARINATED ARTICHOKE, ROASTED
PEPPERS, RED ONION, FETA, OREGANO VINAIGRETTE 7.95

ROMAINE & RED ONION

ROMAINE, SHAVED RED ONION, GREEK OLIVES, MARINATED TOMATOES,
PARMESAN, RED WINE VINAIGRETTE 7.75

BEEF SALAD

ROASTED BEETS, SHAVED FENNEL, ORANGE SUPREME, GOAT CHEESE,
GREEN ONION, CITRUS VINAIGRETTE 7.75

KALE CAESAR

BABY KALE, HOUSE MADE CAESAR DRESSING, SHAVED PARMESAN, SOFT
BOILED EGG 7.95

PROSCUITTO & ARUGULA

ARUGULA, SHAVED PROSCUITTO, ARTICHOKE HEART, RED ONION.
PARMESAN, ALMOND, SHERRY VINAIGRETTE 7.95

pizzettes

the
DOUGH
STORY

EACH DAY CHEF JOSH STRIPLIN AND HIS GIFTED CULINARY TEAM START ON A BATCH OF NEW DOUGH. THEY USE ONLY THE FINEST FLOUR, MEDITERRANEAN OLIVE OIL, COURSE SALT, FRESH YEAST, AND FILTERED WATER. THE DOUGH IS THEN FERMENTED TO DEVELOP THE BEST FLAVOR POSSIBLE TO ENSURE YOU GET THE BEST PRODUCT POSSIBLE WE TAKE PRIDE IN EVERY STEP OF OUR PROCESS.

QUATTRO FORMAGGIO

RED SAUCE, PARMESAN, ASIAGO, ROMANO, MOZZARELLA 10.95

CHICKEN, BACON, MUSHROOM

ROASTED CHICKEN, CRISPY BACON, MUSHROOM RAGOUT,
SPINACH, CHEESE BLEND, GARLIC CREAM SAUCE 14.95

RONI SUPREME

ARTISAN PEPPERONI, CALABRIAN CHILE, MOZZARELLA, RED
SAUCE, PARMESAN 12.75

GREEK

ARTICHOKE HEART, RED ONION, ROASTED PEPPER, FETA,
MOZZARELLA, OREGANO, RED SAUCE 13.95

BUILD YOUR OWN

WITH OUR QUATTRO FORMAGGIO

\$3 ADD ONS

PEPPERONI, SPICY MEATBALL,
PROSCUITTO, ROASTED CHICKEN

\$2 ADD ONS

SPINACH, MUSHROOM RAGOUT, ONION
ARTICHOKE, ROASTED PEPPERS, OLIVES

\$1 ADD ONS

GARLIC CREAM SAUCE
OREGANO, BASIL

SANDWICHES

MEATBALL HERO

SPICY PORK MEATBALLS, MARINARA, AIOLI, ROASTED PEPPERS, ARUGULA,
MOZZARELLA, PARMESAN, FRENCH FRIES 14.75

GRIDDLE BURGER

TOMATO JAM, CRISP BACON, MELTY FONTINA, LEMONY ARUGULA, AIOLI
TOASTED BUN, SHAVED RED ONION, FRENCH FRIES 15.95

SHRIMP SALAD

GULF SHRIMP, TARAGON, CHIVE, AIOLI, LEMON, FRISEE, BRIOCHE ROLL,
FRENCH FRIES 16.95

CHICKEN CARCIOFO

6 OZ CHICKEN BREAST, PANKO CRUSTED, AIOLI, ARTICHOKE OLIVE
TAPENADE, TOASTED BUN, PANCETTA, FRENCH FRIES 15.95

PROSCUITTO & GOAT CHEESE

WHEAT TOAST, GOAT CHEESE MOUSSE, PROSCUITTO, PICKLED APPLE,
ARUGULA, FRENCH FRIES 12.95

VEGETABLES

ROASTED CAULIFLOWER

OVEN ROASTED CAULIFLOWER, CAPERS, LEMON, TOASTED
BREADCRUMB, ITALIAN PARSLEY 8.95

ZUCCHINI FRITTE

THIN ZUCCHINI, PANKO FRIED, LEMON-BASIL AIOLI,
FRESH GRATED PARMESAN 9.75

MOROCCAN CARROTS

MOROCCAN SPICED CARROTS, OVEN ROASTED, LEMON,
ALMOND, GOAT CHEESE 9.75

SMASHED POTATOES

SMASHED YUKON POTATOES, CALABRIAN CHILE, LEMON, ROSEMARY,
OLIVE OIL, PARMESAN, ITALIAN PARSLEY 7.95

OVEN-FIRED BEETS

BEETS, PICKLED APPLE, ARUGULA, HAZELNUTS,
CITRUS VINAIGRETTE 8.95

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE

YOUR RISK OF FOODBORNE ILLNESS