

OPENING ACTS

Duck Confit Poutine

Crispy steak fries tossed with pulled duck confit, dried cherries, fresh mozzarella and duck demi, 12.95

Sea Scallop with Crab Bread Pudding

Seared scallop on crab and andouille bread pudding with roasted corn puree, 13.75

Bourbon Bacon "Cubes"

Crispy cubes of house made pork belly tossed in maple bourbon glaze on a bed of sweet potato corn hash, 10.50

Beef Shortrib and Polenta

Slow braised beef shortrib in red wine demi on a bed of creamy cheddar polenta, 12.95



CHILLED CREATIONS

Curtain Call Caesar Salad

Romaine, shaved Parmesan, Romano Asiago blend, croutons, Parmesan Lavosh crisp and classic dressing, small 6.95 / entree 13.95

Baby Spinach Salad

Baby spinach, Honeycrisp apples, walnuts, red onion, Feta, apple cider vinaigrette, 8.95

Brie Prosciutto Fig Salad

Mixed greens topped with prosciutto, fresh figs, pickled red onion, Brie cheese, dried cherry port wine dressing, 9.95

Roasted Beet Carpaccio

Thinly sliced roasted beets, goat cheese mousse, arugula, candied pistachio, Dijon citrus vinaigrette, 9.95

Add Grilled Chicken 5.95 or Shrimp 10.95 to any salad.

PIZZETTES

Baked In Our Wood Stone Oven



ABOUT OUR DOUGH

Each Day Chef Michael Gloriod and his culinary staff handcrafts a new dough using the finest milled flour, Mediterranean Olive Oil, Sea Salt, Fresh Yeast and filtered water. Then we allow our dough to ferment for at least 3 days to ensure a crisp, golden crust that is chewy in the center, creating a unique artisan flavor. We take pride in the process.

Quattro Formaggio

Red sauce, Asiago, Parmesan, Romano and Mozzarella, 10.95

Chicken, Bacon, Roasted Mushroom

Breast of chicken, honey black pepper bacon, garlic cream sauce, roasted mushrooms, cherry tomatoes and arugula, 13.95

Philly Steak

Shaved prime rib, fresh mozzarella, peppers and onions with Parmesan cream sauce base, 14.95

Smoked Sausage & Fennel

Olive oil, fresh mozzarella, provolone, wood fired Italian sausage, braised fresh fennel and roasted garlic, 13.95

Build Your Own

Meats: Pepperoni, bacon, chicken, salsiccia

Vegetables: Spinach, mushroom, artichokes, roasted peppers

Other: Garlic cream sauce or red sauce

Select 2 ingredients, 13.95

Each additional ingredient, 1.00

Enjoy a small Garden Salad with your Pizzette, 3.50

SANDWICHES

Wagyu Burger

American "Kobe" beef blend grilled and topped with pork belly, smoked Gouda, and tomato jam on a potato brioche bun. Served with French fries, 14.95

Cheesy Bacon Fig Melt

Brioche bread toasted with Brie, Provolone, Missouri bacon, and fig jam. Served with sweet potato fries, 10.95

Lobster Shrimp Roll

Lobster and shrimp tossed in creamy Maine style sauce with celery and fresh herbs served on a pretzel croissant. Served with French fries, 17.95

Please be advised that consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of illness

SHAREABLES & VEGETABLES

Shrimp and Lobster Nachos

Roasted tomatoes, sweet peppers, Duo of sauces, Swiss Cheese and scallions, 19.75

Hearth Fired Goat Cheese Fondue

Local goat cheese and marinara wood fired in our pizza oven. Served with flatbread and crispy lavosh, 9.95

White Bean Roasted Parsnip Hummus

Creamy blend of white beans, roasted parsnips, garlic, olive oil, and a touch of herbs. Served with flatbread and crispy Lavosh. 9.95

Brussel Sprouts

Wood stone fired, bacon, onions, and local orchard honey, 8.50



"Come quickly!"

"I am tasting the stars" Dom Perignon



St. Louis' Premier

Champagne Lounge

"S'More" Cheesecake

Chocolate cheesecake with graham cracker crumble, topped with toasted marshmallow, 8.95

Chocolate Flourless Cake

Served with Clementines Peppermint

Italian Lemon Cream Cake

Layered cake with mascarpone cream, 8.95

Caramel Apple Pie

Granny Smith apples baked in a tender crust with caramel and cinnamon, 8.95

Champagne Sorbet

Spooned atop a medley of fresh berries, 8.50

Madagascar Vanilla Bean Ice Cream

From Clementine's Ice Cream; a combination of the most sought after vanilla bean in the world with their proprietary dairy base. Perfectly light, sweet and rich, 7.50

COFFEE SELECTIONS

Espresso

Single Shot, 3.00 / Double Shot, 4.50

Cappuccino

Shot of Espresso, Hot Milk, Dense Foam, 3.75

Caramel Macchiato

Rich, buttery caramel, concentrated and intense shots of espresso, and hint of vanilla, 4.50

Café Mocha

A marriage made in heaven. Our rich espresso, steamed milk and Dutch Cocoa topped with whipped cream. Served hot or cold, 4.50

Hot Chocolate

Ghirardelli Chocolate added to steamed milk and topped with whipped cream, 4.50/ KIDS 3.50

Café Au Lait

Steamed milk, foam and freshly brewed coffee, 2.50

Latte (Served Hot or Cold on Ice)

This coffee house favorite adds silky steamed milk to rich espresso, finished with a layer of foam, 3.50

S'mores Latte

Toasted marshmallow with vanilla, espresso shots and Ghirardelli Chocolate finished with a layer of dense milk foam, 3.50

Hot Chocolate Caramel

A delicious symphony of with rich chocolate and caramel syrup topped with whipped cream, 4.50

COFFEE OPTIONS

Add a premium flavored syrup for just \$1 — or an extra shot of espresso for \$2.50

FLAVOR SELECTION: Caramel, White Chocolate, Dark Chocolate, Raspberry, Irish Mist, Peppermint, Vanilla, Pumpkin, Hazelnut, Toasted Marshmallow

SUGAR FREE OPTIONS: Vanilla, Caramel, Hazelnut, Pumpkin Spice