

FOR THE TABLE SMALL BITES TO SHARE

Roasted Brussel Sprouts

Hearth roasted with apples, pancetta, onions and a balsamic reduction, 8.75

Beef Tenderloin Medallion

Pancetta, blackberry agro dolce hearth and Brussel sprout leaves, 13.95

Ricotta

Fried ricotta, crispy pepperoni, tomato confit and basil blossom, 8.95



Chicken Fried Broccolini

Avocado, miso vinaigrette, local tomatoes and everything spice, 8.95

Crab Cakes

Remoulade, andouille sausage, roasted corn salsa and hearts of celery, 15.95

Lobster Ravioli

Handmade, with a spicy lobster cream sauce and fresh grated pecorino cheese, 16.95

Pork Belly

Parsnip puree, apple and pear mostarda, 8.95

FROM THE WOOD STONE PIZZETTES HEARTH

Each day our Chefs handcraft a new dough using the finest milled flour, Mediterranean Olive Oil, Sea Salt, Fresh Yeast and filtered water. We then ferment our dough 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, mozzarella, fontina, Provolone and Parmesan Cheese, 11.95

Create Your Own

Meats: Pepperoni, bacon, chicken, sausage

Vegetables: Spinach, mushroom, roasted peppers, onion

Sauce: Garlic cream sauce or red sauce
Select 2 Ingredients, 13.95



Smoked Sausage & Fennel

Olive oil, fresh mozzarella, provolone, wood fired Italian sausage, braised fresh fennel, and roasted garlic, 14.95

Chicken, Bacon, Roasted Mushroom

Breast of chicken, honey black pepper bacon, garlic cream sauce, roasted mushrooms and cherry tomatoes. 14.95

CHILLED CREATIONS SALADS

Curtain Call Caesar Salad

Romaine, shaved Parmigiano Reggiano blend croutons, classic dressing and Parmesan Lavash crisp
small 7.95 / entree 13.95

Beet Salad

Poached pear, walnuts, charred lemon vinaigrette, feta and balsamic reduction, 9.95

Curtain Call House Salad

Mixed greens, sweetie drop peppers, red onion, cucumber with choice of dressing:
Mayfair, raspberry vinaigrette, balsamic, charred lemon vinaigrette or ranch, 6.95

Add Grilled Chicken to any salad.

ON THE BUN SANDWICHES

Wagyu Burger

USA "Kobe" beef grilled with Missouri double cut bacon aged cheddar cheese and peppercorn tomato aioli on Brioche bun served with French fries, 14.95

Lobster and Shrimp Roll

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

Fried Chicken Breast

Creamy slaw, house made bread and butter pickles and hot sauce on a brioche bun
Served with French fries, 12.95

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

*"Come quickly!
I am tasting the stars" Dom Perignon*



*St. Louis' Premier
Champagne Lounge*



YOUR JUST DESSERTS

SWEETS

Crème Brulee Cheesecake

Madagascar vanilla bean custard folded into a velvety batter, and topped with fresh berries and raspberry sauce, 8.95

Carrot Cake

A rich flavorful cake layered with cream cheese icing and topped with walnuts and caramel, 8.95

French Silk Pie

A butter crust filled with a rich and silky chocolate, piled high with whipped cream and chocolate shavings, 8.95

Cinnamon Roll Bread Pudding

Served warm, vanilla glazed with Clementine's Apple Pie Ice-Cream, 8.95

Champagne Sorbet

Clementine's fresh sorbet spooned atop a medley of fresh berries, 8.50

SOFT DRINKS

Pepsi and Diet Pepsi

Sierra Mist

Dr. Pepper

Mountain Dew

2.75

Fever-Tree Indian Tonic Water

Fever-Tree Ginger Beer

San Pellegrino Sparkling Water

Cranberry Juice

3.25

Homemade Lemonade

Fresh Brewed Ice Tea

Fresh Brewed Sweet Tea

Fresh Brewed Raspberry Tea

2.75

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