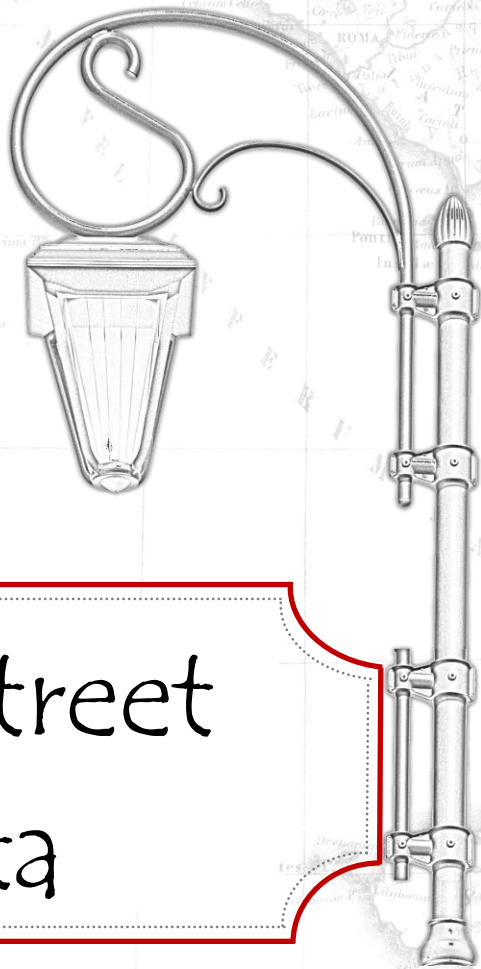


ITALIA ANTIQUA

Milliaria Romana
Stades



Pearl Street Pasta

105 South Pearl Street, Natchez, Mississippi 39120 // 601.442.9284 // Monday-Saturday 11am-2pm lunch, open 5pm dinner

STARTERS

- PROSCIUTTO WRAPPED SHRIMP** // with sun dried tomato, jalapeno cream cheese and roasted garlic butter // 13.50
- BLACKENED SEA SCALLOPS** // with roasted red pepper risotto and lemon butter // 15.50
- FRIED CALAMARI** // with marinara dipping sauce // 12.50
- FRIED RAVIOLI** // breaded and filled with cheese, topped with shrimp and crawfish Alfredo // 13.50
- BRUSCHETTA** // tomatoes, basil, capers, fresh mozzarella and marinara on crostinis // 9.25
- GARLIC BREAD** // with house dressing // 6.25
- SHRIMP CROSTINI** // sautéed shrimp, mushrooms, tomatoes and green onions in our savory cream sauce on crostinis // 11.50

SALADS

Dressing choices: House sweet herbal vinaigrette, Caesar, Italian, Balsamic vinaigrette, Ranch, Blue cheese

- GARDEN** // baby greens, cucumber, grape tomatoes // 7.25
- CAESAR** // romaine, croutons, parmesan, Caesar dressing // 7.25
- ITALIAN CHOPPED** // romaine, green onion, capers, pepperoncini, asparagus, tomato, Italian dressing // 8.25
- CAPRESE** // tomato, fresh mozzarella, fresh basil, olive oil drizzle, balsamic reduction // 11.50

SOUP

SOUP DU JOUR // cup - market price // bowl - market price

FLATBREAD PIZZAS

- MARGHERITA** // parmesan, fresh mozzarella, tomato, basil, balsamic reduction // 13.50
- PEPPERONI** // parmesan, mozzarella, pepperoni, tomato sauce, basil // 13.50
- FLATBREAD SPECIAL** // please ask your server about today's selection // market price

ENTREE SALADS

- GRILLED CHICKEN** // on mixed greens, mushrooms, cucumber, tomatoes, almonds, blue cheese, and house vinaigrette // 17.50
- TUNA** // seared yellowfin tuna, mixed greens, dried cranberries, pecans, and balsamic vinaigrette // 23.00
- GRILLED SALMON** // on mixed greens, dried cranberries, mandarin oranges, pecans, goat cheese, and house vinaigrette // 23.00
- CAESAR SALAD** // romaine, croutons, parmesan and Caesar dressing // with grilled chicken 17.50 // with grilled shrimp 21.50

\$5 split plate charge // 20% gratuity may be added to parties of six or more.

If you have food allergies, please inform us. Consuming raw or rare protein could increase risk of food borne illness.

We serve only U.S. gulf shrimp and fresh, non-frozen seafood and poultry.

All entrees served with choice of side item & garlic bread.

SEAFOOD

- SHRIMP, CRAB and CRAWFISH // sautéed in a chardonnay cream sauce over fettuccini // 34.25
- CAJUN SHRIMP // with mushrooms, scallions, Roma tomatoes in a spicy Cajun cream sauce over vermicelli // 26.00
- PASTA JAMBALYA // shrimp, prosciutto and sausage in seasoned cream sauce over penne // 29.00
- SHRIMP PESTO // sautéed shrimp tossed with farfalle pasta, sundried tomatoes and fresh house made pesto // 26.00
- BLACKENED TUNA // 8 oz. yellowfin tuna with roasted garlic butter served with angel hair Alfredo // 30.25
- GRILLED SALMON // 8 oz. salmon fillet with tomato cream sauce over angel hair // 30.25
- GRILLED REDFISH // parmesan-panko crusted redfish fillet with lemon beurre blanc and angel hair Alfredo // 30.25

BEEF

- SPAGHETTI with MEATBALLS // classic marinara with house made meatballs // 19.75 // add meatball 5.25 each
- LASAGNA // layered pasta with mozzarella and parmesan cheeses baked in Bolognese sauce // 24.00
- FILET // 8 oz. center cut with cabernet mushroom demi glace and angel hair Alfredo // 40.50
- RIBEYE // hand-cut 16 oz. USDA prime ribeye finished with garlic butter, served with roasted red pepper risotto // 39.50

CHICKEN

- CHICKEN PICATTA // with mushrooms and green onions in a caper-lemon-white wine butter sauce and angel hair Alfredo // 23.00
- PEARL STREET PASTA // grilled chicken with pearl onions and mushrooms in house cream sauce over angel hair // 23.00
- CHICKEN FARFALLE // with sundried tomatoes and fresh spinach tossed with bowtie pasta in chardonnay cream sauce // 24.00
- CHICKEN PARMESAN // breaded chicken with marinara, mozzarella & parmesan cheeses over angel hair // 25.00
- CAJUN CHICKEN // with mushrooms, scallions, Roma tomatoes in a spicy Cajun cream sauce over vermicelli // 24.00

VEGETARIAN

- FETTUCCHINI ALFREDO // fresh house made Alfredo over fettuccini 16.75 // with chicken 21.75 // with shrimp 25.00
- PASTA PRIMAVERA // sautéed garden vegetables over fettuccini 16.75 // with chicken 21.75 // with shrimp 25.00

RISOTTO

- SHRIMP and SCALLOPS // 33.75
- CHICKEN and PROSCIUTTO with MUSHROOMS // 26.25
- RISOTTO SPECIAL // market price

SIDES

\$5.25 each

- | | | |
|-------------------|-----------------|------------------------------|
| Garden Salad | Caesar Salad | Italian Chopped Salad |
| Grilled Asparagus | Sautéed Spinach | Sautéed Primavera Vegetables |

LUNCH SPECIALS

\$21.00

Includes side garden salad, beverage and choice of entrée. // Substitute Italian chopped salad for \$1
Available 11am – 2pm only

CAJUN SHRIMP PASTA // with mushrooms, scallions, Roma tomatoes and spicy Cajun cream sauce over vermicelli

SHRIMP PESTO // sautéed shrimp tossed with farfalle pasta, sun-dried tomatoes and fresh house made pesto

LASAGNA // layered pasta with mozzarella and parmesan cheeses baked in Bolognese sauce

SPAGHETTI with MEATBALL // classic marinara with house made meatball

CHICKEN or SHRIMP FETTUCINI ALFREDO // fresh house made Alfredo over fettuccini

CHICKEN or SHRIMP FETTUCINI PRIMAVERA // sautéed garden vegetables over fettuccini

LOWFAT LUNCH // grilled chicken breast with sautéed vegetables and marinara over vermicelli



DESSERTS

\$8.00

SEA SALT CARAMEL CHEESECAKE

VANILLA CRÈME BRULÉE

BROWNIE WITH VANILLA CREAM SAUCE

Pearl Street Pasta's famous
SWEET HERBAL
VINAIGRETTE

\$10.50 per bottle