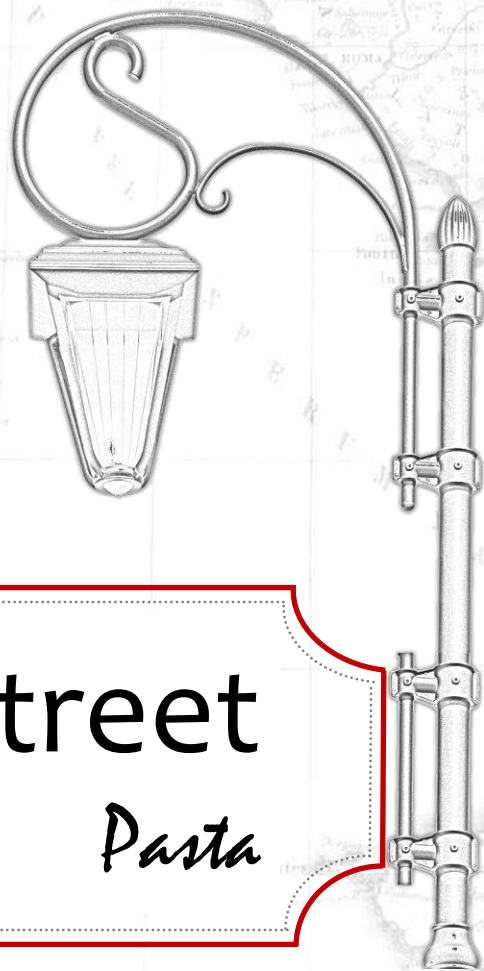


# ITALIA ANTIQUA



# 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 // 10.95
- BLACKENED SEA SCALLOPS** // with roasted red pepper risotto and lemon butter // 9.95
- FRIED CALAMARI** // with marinara dipping sauce // 7.95
- FRIED RAVIOLI** // breaded and filled with cheese, topped with shrimp and crawfish Alfredo // 8.95
- FRIED EGGPLANT FINGERS** // with marinara dipping sauce // 6.95
- BRUSCHETTA** // tomatoes, basil, capers, fresh mozzarella and marinara on crostinis // 5.95
- ITALIAN BOUDIN BALLS** // pancetta mushroom risotto in a panko-parmesan crust on sautéed spinach with tomato cream sauce // 8.95
- GARLIC BREAD** // with house dressing // 3.95
- SHRIMP CROSTINI** // sautéed shrimp, mushrooms, tomatoes and green onions in our savory cream sauce on crostinis // 8.95

## SALADS

Dressing choices: house sweet herbal vinaigrette, Caesar, Italian, balsamic vinaigrette, ranch, blue cheese

- GARDEN** // baby greens, cucumber, grape tomatoes, red bell pepper // 5.95
- CAESAR** // romaine, croutons, parmesan, Caesar dressing // 5.95
- ITALIAN CHOPPED** // romaine, green onion, capers, pepperoncini, asparagus, tomato, Italian dressing // 6.95
- CAPRESE** // tomato, fresh mozzarella, fresh basil, olive oil drizzle, balsamic reduction // 7.95

## SOUP

- POTATO PARMESAN** // cup 4.95 // bowl 8.95
- SOUP DU JOUR** // cup - market price // bowl - market price

## FLATBREAD PIZZAS

- MARGHERITA** // parmesan, fresh mozzarella, tomato, basil, balsamic reduction // 7.95
- PEPPERONI** // parmesan, fresh mozzarella, pepperoni, tomato sauce, basil // 7.95
- 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, house vinaigrette // 14.95
- TUNA** // 8 oz. sesame crusted yellowfin tuna, mixed greens, dried cranberries, pecans, balsamic vinaigrette // 17.95
- GRILLED SALMON** // 8 oz. fillet on mixed greens, dried cranberries, mandarin oranges, pecans, goat cheese, house vinaigrette // 16.95
- CAESAR SALAD** // romaine, croutons, parmesan & Caesar dressing with grilled chicken 14.95 // or with grilled shrimp 17.95

Some items are seasonal and menu is subject to change. // 20% gratuity may be added to parties of eight 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 cheese ravioli // 25.95  
CAJUN SHRIMP // with mushrooms, scallions, roma tomatoes in a spicy Cajun cream sauce over vermicelli // 19.95  
PASTA JAMBALYA // shrimp, prosciutto and sausage in seasoned cream sauce over penne // 22.95  
SHRIMP PESTO // sautéed shrimp tossed with farfalle pasta, sundried tomatoes and fresh house made pesto // 19.95  
BLACKENED TUNA // 8 oz. yellowfin tuna with roasted garlic butter served with angel hair Alfredo // 18.95  
GRILLED SALMON // 8 oz. salmon fillet with red pepper relish and tomato cream sauce over angel hair // 21.95  
GRILLED REDFISH // parmesan-panko crusted redfish fillet with lemon beurre blanc and angel hair Alfredo // 19.95

## BEEF

- SPAGHETTI with MEATBALLS // classic marinara with house made meatballs 14.95 // additional meatball 2.50 each  
LASAGNA // layered pasta with mozzarella and parmesan cheeses baked in Bolognese sauce // 16.95  
FILET // 8 oz. Angus filet with cabernet mushroom demi and angel hair Alfredo // 33.95  
PRIME SIRLOIN // 10 oz. prime sirloin, served sliced, with cognac demi cream sauce, caramelized shallots and risotto // 26.95  
PARMESAN PANKO SIRLOIN // 10 oz. prime sirloin with parmesan-panko crust & roasted garlic butter with fettuccini Alfredo // 25.95  
PROSCIUTTO WRAPPED VEAL FILET MIGNON // grilled tenderloin medallions with sherry cream sauce and risotto // 29.95  
VEAL PICATTA // breaded tenderloin medallions with caper-lemon-white wine butter sauce and angel hair Alfredo // 21.95  
VEAL PARMESAN // breaded tenderloin medallions with marinara, mozzarella & parmesan cheeses over angel hair // 21.95

## CHICKEN

- CHICKEN PICATTA // breaded chicken with caper-lemon-white wine butter sauce and angel hair Alfredo // 17.95  
PEARL STREET PASTA // grilled chicken with pearl onions and mushrooms in house cream sauce over angel hair // 17.95  
CHICKEN PARMESAN // breaded chicken with marinara, mozzarella & parmesan cheeses over angel hair // 17.95  
CHICKEN FARFALLE // with sundried tomatoes and fresh spinach tossed with bowtie pasta in chardonnay cream sauce // 18.95

## VEGETARIAN

- EGGPLANT PARMESAN // breaded eggplant with marinara, mozzarella and parmesan cheeses over angel hair // 16.95  
FETTUCINI ALFREDO // fresh house made Alfredo over fettuccini 12.95 // with chicken 17.95 // with shrimp 19.95  
PASTA PRIMAVERA // sautéed garden vegetables over fettuccini 12.95 // with chicken 17.95 // with shrimp 19.95

## RISOTTO

- SHRIMP and SCALLOPS // 21.95    CHICKEN and PANCETTA with MUSHROOMS // 18.95    RISOTTO SPECIAL // market price

SIDES \$3.95 each	{	Garden salad	Caesar salad	Italian chopped salad	}
		Grilled asparagus	Sautéed spinach	Sautéed primavera vegetables	

## LUNCH SPECIALS

\$14.95

Includes side garden salad, beverage and choice of entrée. // Substitute Italian chopped salad \$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, sundried 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

**SEA SALT CARAMEL CHEESECAKE** // 6

**CANNOLI** // 6

**BREAD PUDDING** // 6

**BROWNIE** with vanilla cream sauce // 6

Pearl Street Pasta's  
famous sweet herbal vinaigrette,  
available by the bottle

\$8