

ITALIA ANTIQUA

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Milliaria Romana
0 200 400 600
Stadia

Pearl Street *Pasta*

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

S · T · A · R · T · E · R · S

PROSCIUTTO WRAPPED SHRIMP | *with sun-dried tomato, jalapeño 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* | 8.95

FRIED RAVIOLI | *breaded and filled with cheese, topped with shrimp and crawfish Alfredo* | 9.95

BRUSCHETTA | *tomatoes, basil, fresh mozzarella and marinara on crostinis* | 6.95

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

S · A · L · A · D · S

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

GARDEN | *baby greens, cucumber, grape tomatoes* | 5.95

CAESAR | *romaine, croutons, parmesan, Caesar dressing* | 5.95

ITALIAN CHOPPED | *romaine, green onion, capers, pepperoncini, asparagus, tomato, and Italian dressing* | 6.95

CAPRESE | *tomato, fresh mozzarella, fresh basil, olive oil drizzle, balsamic reduction* | 7.95

S · O · U · P

SOUP DU JOUR | *cup - market price | bowl - market price*

F · L · A · T · B · R · E · A · D P · I · Z · Z · A · S

MARGHERITA | *parmesan, fresh mozzarella, tomato, basil, balsamic reduction* | 9.95

PEPPERONI | *parmesan, fresh mozzarella, pepperoni, tomato sauce, basil* | 9.95

FLATBREAD SPECIAL | *please ask your server about today's selection* | *market price*

E · N · T · R · E · E S · A · L · A · D · S

GRILLED CHICKEN | *on mixed greens, mushrooms, cucumber, tomatoes, almonds, blue cheese, and house vinaigrette* | 14.95

TUNA // 8 oz. *seared yellowfin tuna, mixed greens, dried cranberries, pecans, and balsamic vinaigrette* | 17.95

GRILLED SALMON | 8 oz. *fillet on mixed greens, dried cranberries, mandarin oranges, pecans, goat cheese, and house vinaigrette* | 17.95

CAESAR SALAD | *romaine, croutons, parmesan & Caesar dressing* | *with grilled chicken 14.95 | or with grilled shrimp 17.95*

\$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.

S · E · A · F · O · O · D

- SHRIMP, CRAB and CRAWFISH** | sautéed in a chardonnay cream sauce over fettuccine | 27.95
CAJUN SHRIMP | with mushrooms, scallions, Roma tomatoes in a spicy Cajun cream sauce over vermicelli | 21.95
PASTA JAMBALAYA | shrimp, prosciutto and sausage in seasoned cream sauce over penne | 22.95
SHRIMP PESTO | sautéed shrimp tossed with farfalle pasta, sun-dried tomatoes and fresh house made pesto | 20.95
BLACKENED TUNA | 8 oz. yellowfin tuna with roasted garlic butter served with angel hair Alfredo | 19.95
GRILLED SALMON | 8 oz. salmon fillet with red pepper relish and tomato cream sauce over angel hair | 23.95
GRILLED REDFISH | parmesan-panko crusted redfish fillet with lemon beurre blanc and angel hair Alfredo | 19.95

B · E · E · F

- SPAGHETTI with MEATBALLS** | classic marinara with house made meatballs 16.95 | add. meatball 3.00 each
LASAGNA | layered pasta with mozzarella and parmesan cheeses baked in Bolognese sauce | 17.95
FILET | 8 oz. Angus fillet with cabernet mushroom demi and angel hair Alfredo | 35.95
RIBEYE | hand-cut 16oz. USDA Prime ribeye finished with garlic butter with roasted pepper risotto | 34.95
VEAL PICCATA | with mushrooms and green onions in a caper-lemon-white wine butter sauce and angel hair Alfredo | 22.95
VEAL PARMESAN | breaded tenderloin medallions with marinara, mozzarella & parmesan cheeses over angel hair | 22.95

C · H · I · C · K · E · N

- CHICKEN PICCATA** | with mushrooms and green onions in a caper-lemon-white wine butter sauce and angel hair Alfredo | 18.95
PEARL STREET PASTA | grilled chicken with pearl onions and mushrooms in house cream sauce over angel hair | 18.95
CHICKEN FARFALLE | with sun-dried tomatoes and fresh spinach tossed with bowtie pasta in chardonnay cream sauce | 18.95
CHICKEN PARMESAN | breaded chicken with parmesan, mozzarella, and parmesan cheeses over angel hair | 18.95

V · E · G · E · T · A · R · I · A · N

- FETTUCCHINE ALFREDO** | fresh house made Alfredo over fettuccine
12.95 with chicken 17.95 | with shrimp 19.95
PASTA PRIMAVERA | sautéed garden vegetables over fettuccine
12.95 with chicken 17.95 | with shrimp 19.95

R · I · S · O · T · T · O

- SHRIMP and SCALLOPS** | 22.95
CHICKEN AND PROSCIUTTO with MUSHROOMS | 18.95
RISOTTO SPECIAL | market price

S · I · D · E · S \$3.95 each	{	Garden salad	Caesar salad	Italian chopped salad	}
		Grilled asparagus	Sautéed spinach	Sautéed primavera vegetables	

L · U · N · C · H · S · P · E · C · I · A · L · S

\$16.95

Includes side garden salad, beverage and choice of entrée | Substitute Italian chopped salad \$1

Available 11am – 2pm only

- CAJUN SHRIMP** | *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 FETTUCCINE ALFREDO** | *fresh house made Alfredo over fettuccine*
- CHICKEN or SHRIMP FETTUCCINE PRIMAVERA** | *sautéed garden vegetables over fettuccine*
- LOWFAT LUNCH** | *grilled chicken breast with sautéed vegetables and marinara over vermicelli*

D · E · S · S · E · R · T · S

SEA SALT CARAMEL CHEESECAKE | 6

VANILLA CRÈME BRÛLÉE | 6

BROWNIE *with vanilla cream sauce* | 6

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

\$8