



*Dinner*

**Complimentary**

Stuzzichini (Bruschetta Of The Day) Mini Aperol Spritz

**SMALL PLATES**

**Antipasti Selection of Cured Meats & Cheeses, Pickled Vegetables**

**Fried Artichokes, Lemon Tarragon Aioli**

**Oyster Arancini, Pink Peppercorn Remoulade**

**Meatballs, Pomodoro, Fresh Herbs**

**Marinated Seafood Salad, Cornbread Biscotti**

**Deep Fried Smoked Mushroom Manicotti, Arrabbiata Sauce, Basil Oil**

**Barbecue Duck And Marscarpone Cannelloni, Smoked Cherry Agrodulce**

**Eggplant, Fried Green Tomato Parmesan, Lemon Ricotta, Aged Balsamic Drizzle**

**Chicken Spiedini, Amogio Sauce**

**Flatbread Pizza Of The Day**

**SALADS**

**Caesar Salad, Romaine, Oil Poached Egg Yolk , Shaved Pecorino, Buttermilk Caesar Dressing, Cracked pepper Cornbread Croutons**

**Mixed Green Salad, Mixed Greens, Radicchio, Butter Lettuce, Tomatoes, Cucumbers, Carrots, Onions, Choice of Dressing**

**Add-Ons (Salad Only) - Grilled Chicken 8, Grilled Shrimp 9**

**PASTA**

**Berkshire Smoked Pork Cheek Carbonara, Black Ink Pasta**

**Paparadelle Pasta Ribbons, Angus Beef Short Rib Ragu Sauce**

**Sweet Potato Ravioli, Toasted Pecans and Brown Butter**

**Broccoli Pesto Linguine, Sundried Tomatoes, Roasted Garlic Cloves**

**Seafood Lasagna, Roasted Tomato Cream, Basil Oil**

## **MAINS**

**Steak Florentine, Bagna Cauda Sauce Parmesan Roasted Potatoes, Arugula Salad**

**Tuscan Smothered Chicken Vidalia Onion Risotto, Butter Poached Asparagus**

**Escarole, Collards and Cannellini Beans Fregola**

**Cod Piccata, Angel Hair Pasta, Pecorini Broccolini**

**Osso Bucco Lamb Shank, Creamy Polenta, Wild Mushroom & Spring Pea Compote, Citrus Mint Gremolata**

## **Desserts**

**Panettone Bread Pudding, Bourbon Sabayon Sauce**

**Gelato of the Day**

**Cognac Tiramisu**

**Georgia Peach Crostata, Mascarpone Whip**

**La Panarda Group Feast  
Must Be Ordered in Advance ( Min. of 4 people)  
(Chef's 7 Course Pre-Fix Served Family Style)**

**+ Nuts In Recepte**

We Proudly Serve:

Springer Mountain Chicken Locally Sourced Farm Vegetables

20% gratuity will be added to parties of 5 or more.

It is our goal to provide you with a wonderful dining experience and the pleasure of our unique southern culinary cuisine. These dishes are created in a way that offers a specific combination of flavors. All of our menu items are created with components meant to enjoy synchronously, therefore we do not allow substitutions. **Please note that if you order an item and it is prepared as designed we will not refund the price of your order. Please feel free to ask your server any questions about our food.**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Catering Available

Executive Chef & Creative Director/Owner Deborah VanTrece  
Sous Chef Robert Butts

**A Family Gathering**

email address