



Lunch Menu

Antipasti

ZUPPA— Daily Selection \$9

♥ **CAESAR**— Romaine Lettuce, Focaccia Croutons, Parmigiano Reggiano \$13

BURRATA— Heirloom Tomatoes, Basil, Arugula, Aged Balsamic \$18

♥ **DI CAMPO**— Field Greens, Heirloom Tomatoes, Cucumbers, Pickled Red Onions, Chianti Vinegar \$14

Pizza & Pasta

MARGHERITA PIZZA— Hand-Pulled Mozzarella, Stewed San Marzano Tomatoes, Basil \$17

TAVOLA PIZZA— House-Made Sausage, Rapinni, Aged Gouda \$19

FUNGI— Truffle Crema, Forest Mushrooms, Tomma, Cipollini \$21

TAGLIATELLE ALLA BOLOGNESE— House-Made Ribbon Pasta, Beef, Veal, Pork, Tomato-Cream Sauce \$16

SPAGHETTI ALLE ERBE— Fresh Herb Spaghetti, Garlic, Chili Flakes, Toasted Bread Crumbs \$16

Sandwiches

All sandwiches are served with your choice of salad, fruit cup, fries, or a cup of soup

CHICKEN PARMESAN SANDWICH— Breaded Chicken Breast, Pomodoro, Mozzarella, Focaccia \$17

♥ **VEGETABLE PANINI**—Roasted Vegetable, Basil Pesto, Fresh Mozzarella, Balsamic Reduction

On Grilled Sourdough \$15

CLASSIC BURGER — 1/2 lb. Prime Ground Beef, Lettuce, Tomato, Onions, white cheddar cheese \$18

Dolci

BOMBOLINI — Sugar Encrusted Bombolini, Strawberry Compote, Pistachio Mousse \$10

VANILLA BEAN CHEESECAKE — Lemon Curd, Macerated Berries, Graham Cracker Tuile \$12

GELATO E SORBETTO — House-Made Gelato or Sorbetto \$10

Our Sea Island Team take allergies very seriously. Before placing your order or consuming any food or beverage, please alert a service team member about any allergy you or your party may have. Our product may contain wheat, egg, dairy, soy, fish, or other allergens even if not listed on the menu. As required by the State of Georgia, we provide this information: *"CONSUMING RAW OR UNDERCOOKED BEEF MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS." A 7% sales tax will be added to food and beverage service, and a 10% service charge will be added to all to-go orders.