







STARTERS


Tuna Ceviche + Rosemary Hummus 	22
<i>Ahi Tuna, Confit Tomatoes, Roasted Garlic Oil, Corn Tortillas, English Cucumbers</i>	
Arancini (3) 	20
<i>Louisiana Crawfish, Lump Crab, Jalapeño Corn Crema</i>	
Crab Cake 	18
<i>Fried Green Tomatoes, Remoulade</i>	
Fried Oysters	18
<i>Gulf Oysters, Remoulade, Herb Butter Toasted Ciabatta</i>	
Villa Meatballs (3) 	12
<i>Veal, Tomato Ragu, Pecorino Romano, Toasted Ciabatta</i>	
Burrata Caprese  	16
<i>Campari Tomatoes, Basil Oil, Aged Balsamic Reduction</i>	
Antipasto	20
<i>Cured Meats, Artisan Cheese Selections, Accoutrements</i>	

SOUP

*Toasted Ciabatta Upon Request

Harlequin Creole Tomato Bisque + Lump Crab	Soup of the Day
Cup 7	Bowl 11

SALADS

Grilled Ahi Tuna  	18
<i>Tomatoes, Mandarin Oranges, Bacon, Red Onion, Fried Capers, Romaine, Nduja Vinaigrette</i>	
Calabrian Shrimp	22
<i>White Wine Sautéed, Nduja, Peppers, Shallots, Romaine, Choice of Dressing</i>	
Chicken + Walnut 	17
<i>Grilled Breast, Grape Tomatoes, Blueberries, Bacon, Romaine, Choice of Dressing</i>	
Iceberg Wedge 	12
<i>Grape Tomatoes, Red Onions, Bacon, Bleu Cheese Crumbles, Bleu Cheese Dressing</i>	

HOUSE MADE DRESSING:	ADD ONS:
<ul style="list-style-type: none"> • Harlequin Bleu Cheese • Poppyseed Vinaigrette • Italian • Mrs. Hunter's Thousand Island • Balsamic • Caesar 	<ul style="list-style-type: none"> • Filet Medallions (3oz) 15 • Shrimp (6) 10 • Grilled Ahi Tuna 11 • Chicken Breast 6

LOCAL PARTNERS:
PASTA LAB,
LOUISIANA COFFEE
CO.

MAIN COURSE | 2
 SUB BISQUE OR SOUP | 3
 WEDGE | 3
 SALAD - SUB | 3
 CAESAR SALAD - SUB | 3
 COMPLIMENTARY HOUSE OR



BEEF

Braised Beef Cheek 	26
<i>Mushroom Risotto, Carrots, Bell Peppers, Jus</i>	
Ribeye 	51
<i>16 oz., Roasted Garlic Butter, Twice Baked Potato</i>	
Filet Mignon 	50
<i>8oz., Creamed Leeks, Zucchini, Roasted Fingerling Potatoes</i>	
Surf + Turf  	45
<i>10oz. Prime Hanger Steak, Louisiana Crawfish & Crab Sauce, Roasted Fingerling Potatoes, Broccoli</i>	
Tenderloin Fettucine	33
<i>Mushroom Cream Sauce, Roasted Red Bell Pepper</i>	

VH SPECIALTIES

Duck + Capocollo Meatball Pasta 	40
<i>Calabrian Chile Cream, Cherry Tomatoes, Diced Broccoli, Spinach Fettuccine</i>	
Duroc Pork Ribeye  <i>*Limited Availability*</i>	45
<i>Dry Aged, Bone-In, Calabrian Chile Marinade, Cacio e Pepe Bacon Butter, Green Beans, Mushroom + Roasted Garlic Cream Sauce, Rosemary Goat Cheese Drop Biscuit</i>	
Roasted Chicken  	30
<i>Lemon Herb Butter, Bacon + Green Onion Mashed, Crispy Brussels Sprouts, Teardrop Peppers</i>	
Veal Parmesan	27
<i>Red Sauce or Al Burro Sauce, Spaghettini</i>	
Veal Piccata	33
<i>Pan Seared, Lemon Mascarpone Sauce, Capers, Cherry Tomatoes, Spaghettini</i>	
Lasagna 	25
<i>Bolognese, Red Sauce, Bechamel, Mozzarella, Garlic Bread</i>	

FISH + SEAFOOD

Pan Seared Fish 	MK
<i>Chef's Risotto, Crispy Fried Shallots, Basil Oil</i>	
Seafood Gnocchi  <i>*Limited Availability*</i>	34
<i>Hand Rolled In-House, Gulf Shrimp, Market Catch, Louisiana Crawfish, Seafood Cream Sauce, Grape Tomatoes, Broccoli</i>	
Shrimp + Grits	24
<i>NOLA Style Brown Butter Sauce, Thyme Mozzarella Polenta, Ciabatta</i>	
Gamberetti Pasta	28
<i>Gulf Shrimp, Nduja White Wine Garlic Butter, Tomatoes, Red + Green Peppers, Shallots, Spaghettini</i>	

ENHANCEMENTS

- Crawfish + Crab Sauce | 16
- Lump Crab | 11
- Shrimp Your Way | 10
- Twice Baked Potato | 7

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FOR THE TABLE

- Roasted Fingerling Potatoes | 7
- Chef's Risotto | 8
- Wild Mushrooms | 9
- Brussels Sprouts | 7
- Sautéed Broccoli | 7
- Polenta | 6
- Mixed Vegetables | 7
- Toasted Garlic Bread (4) | 4
- Twice Baked Potato | 7
- Bread + Oil Service | 6
- Side of Pasta | 6
- House or Caesar Salad | 6

 **Gluten Free**
 **Local Favorite**

**AUTO 20% GRATUITY FOR PARTIES OF 6 OR MORE*
Buy Kitchen a Round! | 10