Villa Harlequin

SINCE 1956

Starters

Tuna Ceviche + Rosemary Hummus NEW — 22
Ahi Tuna, Confit Tomatoes, Roasted Garlic Oil, Corn Tortillas, English Cucumbers

Arancini (3) ★ — 20
Louisiana Crawfish, Lump Crab, Jalapeño Corn Crema

Crab Cake ★ — 18
Fried Green Tomatoes, Remoulade

Fried Oysters — 18
Gulf Oysters, Remoulade, Herb Butter Toasted Ciabbata

Villa Meatballs — 12
Veal, Tomato Ragu, Pecorino Romano, Toasted Ciabatta

Burrata Caprese ★ — 16
Campari Tomatoes, Basil Oil, Aged Balsamic Reduction

Antipasto — 20
Cured Meats, Artisan Cheese Selections, Accoutrements

Soup

**Toasted Ciabatta Upon Request*

Harlequin Creole Tomato + Lump Crab

Soup of the Day

Cup | 7 *Bowl | 11*

Salads

Grilled Ahi Tuna NEW — 18
Tomatoes, Mandarin Oranges, Bacon, Red Onion, Fried Capers, Romaine, Nduja Vinaigrette

Calabrian Shrimp — 22
White Wine Sautéed, Nduja, Peppers, Shallots, Romaine, Choice of Dressing

Chicken + Walnut — 17
Grilled Breast, Grape Tomatoes, Blueberries, Bacon, Romaine, Choice of Dressing

Iceberg Wedge — 12
Grape Tomatoes, Red Onions, Bacon, Bleu Cheese Crumbles, Bleu Cheese Dressing

House Made Dressing:

- Harlequin Bleu Cheese
- Poppyseed Vinaigrette
- Italian
- Mrs. Hunter's Thousand Island
- Balsamic
- Caesar

Add Ons:

- Filet Medallions (3oz) | 15
- Shrimp (5) | 10
- Grilled Ahi Tuna | 11
- Chicken Breast | 6

Gluten Free
★ Local Favorite

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

LOCAL PARTNERS:
PASTA LAB,
LOUISIANA COFFEE CO.
OASIS FOODS

MAIN COURSE

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

BEEF

Braised Beef Cheek — 26
Mushroom Risotto, Carrots, Bell Peppers, Jus

Ribeye — 51
16 oz., Roasted Garlic Butter, Twice Baked Potato

Filet Mignon — 50
8oz., Creamed Leeks, Zucchini, Roasted Fingerling Potatoes

Surf + Turf — 45
10oz. Prime Hanger Steak, Louisiana Crawfish & Crab Sauce, Roasted Fingerling Potatoes, Broccolini

Tenderloin Fettucine — 33
Mushroom Cream Sauce, Roasted Red Bell Pepper

VH SPECIALTIES

Duck + Capocollo Meatball Pasta — 40
Calabrian Chile Cream, Blistered Tomatoes, Diced Broccolini, Spinach Fettuccine

Duroc Pork Ribeye NEW — 45
Dry Aged, Bone-In, Calabrian Chile Marinade, Cacio di Peppi Bacon Butter, Green Beans, Mushroom + Roasted Garlic Cream Sauce, Rosemary Goat Cheese Drop Biscuit

Roasted Chicken — 30
Lemon Herb Butter, Bacon + Green Onion Mashed, Crispy Brussels Sprouts, Teardrop Peppers

Veal Parmesan — 27
Red Sauce or Al Burro Sauce, Spaghettini

Veal Piccata — 33
Red Sauce or Al Burro Sauce, Spaghettini

Lasagna — 25
Bolognese, Red Sauce, Bechamel, Mozzarella , Garlic Bread

FISH + SEAFOOD

Pan Seared Fish — MK
Chef's Risotto

Seafood Gnoochi — 34
Hand Rolled In-House, Gulf Shrimp, Market Catch, Louisiana Crawfish, Seafood Cream Sauce, Grape Tomatoes, Broccolini

Shrimp + Grits — 24
NOLA Style Brown Butter Sauce, Thyme Mozzarella Polenta, Ciabatta

Gamberetti Pasta — 28
Gulf Shrimp, Nduja White Wine Garlic Butter, Tomatoes, Red + Green Peppers, Spaghettini

FOR THE TABLE

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

ENHANCEMENTS

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

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