**SOUP**

SOUP OF THE DAY - Ask Server for Details

**INSALADA**

ADD ANY PROTEIN FOR ADDITIONAL CHARGE

**CAESAR** - Chopped Romaine, Parmesan, Black Pepper, Chili Flake, Focaccia Croutons, Tossed in Caesar Dressing  10

**ITALIAN CHOPPED KALE** - Arkansas Natural Produce Kale, Soppresatta, Pepperoni, Kalamata Olives, Tomatoes, Red Onion, Cucumber, Feta, Boiled Egg, Tossed in Oregano Vinaigrette  12

**MISTA** - Arkansas Natural Produce Mixed Greens, Tomato, Cucumber, Red Onion, Side of Buttermilk Ranch Dressing  7

**ROASTED BEET AND ARUGULA** - House Roasted Beets, Arugula, Goat Cheese, Toasted Almonds, Mandarin Orange, Fresh Herbs, Side of Honey Cider Vinaigrette  11

**DATE NIGHT** - Arkansas Natural Produce Mixed Greens, Shaved Fennel, Dates, Pistachios, Fresh Herbs, Side of Gorgonzola Dressing  12

**TARRAGON CHICKEN SALAD** - Roasted Chicken Salad, Apple, Blueberry, Dry Cranberry, Candied Walnut, Arkansas Natural Produce Mixed Greens, Fresh Herbs, Toasted BLVD Sourdough, Side of Honey Cider Vinaigrette  12

**COBB SALAD** - Chopped Romaine, Tomato, Red Onion, Avocado, Boiled Egg, Bacon, Cucumber, Roquefort Blue Cheese, Fresh Herbs, Choice of Dressing  12

**AN TIPASTI**

MEATBALLS - House Made with Fresh Ground Pork and Beef, Toasted BLVD Sourdough, Marinara, Parmesan, Fresh Basil  9

**ZUCCHINI FRITTERS** - House Made Buttermilk Ranch Dressing, Parmesan, Fresh Herbs  8

**BURRATA** - Fresh Mozzarella and Cream, Extra Virgin Olive Oil, Balsamic Glaze, Chili Flake, Toasted BLVD Sourdough  10

**SEASONAL BURRATA** - Ask Server for Details

**CREAMY WHIPPED FETA** - Honey, Lemon, Thyme, Chili Flake, Fresh Herbs, Warm BLVD Baguette  8

**SHRIMP SCAMPI** - White Wine, Butter, Fresh Herbs, Tomato, Charred Lemon, Parmesan, Garlic, Warm BLVD Baguette  12

**BRUSSELS SPROUTS** - Parmesan, Pine Nuts, Fire Roasted Red Bell Pepper Aioli, Garlic, Pancetta  8

**ANTIPASTO BOARD** - Changing Assortment of Cured Meats, Cheese, Fruits, Vegetables, Mustard, Jam, Toasted BLVD Sourdough  19

**BREAD AND OIL** - Toasted BLVD Baguette, with choice of Warm Anchovy Oil or Smoked Marconi Oil  4

**BEEF CARPACCIO** - Thinly Sliced Beef Tenderloin, Capers, Roasted Tomatoes, Truffle Oil, Arugula, Lemon, Red Onion, Parmesan, Toasted BLVD Focaccia Bread  14

**ARANCINI** - Pimento Cheese Stuffed Fried Risotto Balls, Fresh Herbs  9

**COBB SALAD** - Chopped Romaine, Tomato, Red Onion, Avocado, Boiled Egg, Bacon, Cucumber, Roquefort Blue Cheese, Fresh Herbs, Choice of Dressing  12

**PIZZA**

**MEATBALL** - Pesto | Our Signature Meatballs, Roasted Tomatoes, Red Onion, Fresh Mozzarella  17

**SALSICcia** - Pomodoro Sauce | House Made Fennel Sausage, Peppadew Peppers, Mozzarella, Parmesan, Fresh Herbs  17

**VEGGIE** - Olive Oil | Roasted Butternut Squash, Kale, Ricotta, Goat Cheese, Roasted Garlic, Balsamic Glaze, Gremolata  16

**ROASTED CHICKEN AND ARTICHOKE** - Pomodoro Sauce | Roasted Tomatoes, Mozzarella, Parmesan, Fresh Herbs, Chili Flake  16

**SPICY HONEY AND SOPRESSATA** - Olive Oil | Fresh Mozzarella, Crushed Tomatoes, House Made Jalapeno Honey, Crispy Basil, Chili Flake  19

**MARGHERITA** - Light Pomodoro Sauce | Fresh Mozzarella, Fresh Basil, Extra Virgin Olive Oil  14

**FUNGHI** - Olive Oil | Roasted Cremini, Button, and Shiitake Mushrooms, Sautéed Spinach, Red Onion, Mozzarella, Truffle Oil  16

**PEPPERONI** - Pomodoro Sauce | Mozzarella, Parmesan, Fresh Herbs  15

**PROSCIUTTO** - Pomodoro Sauce | Mozzarella, Parmesan, Fresh Arugula, Lemon, Extra Virgin Olive Oil  17

**QUATTRO** - Pomodoro Sauce | Mozzarella, Ricotta, Provolone, Parmesan, Fresh Herbs  15

**LOX** - Olive Oil | Smoked Salmon, Extra Virgin Olive Oil, Cucumber, Red Onion, Capers, Tomatoes, Fresh OIl, Chives, House Made Creme Fraiche, Black Pepper  17

**SANDWICHES**

YOUR CHOICE OF CHIPS, MISTA OR CAESAR SALAD, OR SOUP

**MEATBALL** - Our Signature Meatballs, Marinara, Mozzarella, Parmesan, Basil, Toasted French Bread  11

**ITALIAN MEATS** - Mortadella, Soppresatta, Pepperoni, Ham, Provolone, Oregano Vinaigrette, Arugula, Red Onion, Pepperoncini Peppers, Toasted French Bread  11

**MARGHERITA GRAILED CHEESE** - Roasted Tomatoes, Spinach Pesto, Fresh Mozzarella and Basil, BLVD Focaccia  11

**ITALIAN BEEF** - Slow Braised Beef, Pepperoncini Peppers, Provolone, Toasted French Bread, Avoli, Au Jus  12

**TARRAGON CHICKEN SALAD** - Roasted Chicken Salad, Apples, Red Onion, Mixed Greens, Tomato, Sliced Cucumber, Honey Cider Vinaigrette, Fresh Herbs, Toasted BLVD Country White Bread  12

**BLT** - Herb Mayo, Arkansas Tomatoes, Bacon, Crisp Romaine, Toasted BLVD Country White Bread (while AR Tomatoes are in Season)  12

**MUSHROOM MELT** - Roasted Wild Mushroom Blend, Caramelized Onions, Roasted Green Bell Peppers, Provolone, Fire Roasted Red Bell Pepper Avoli, Toasted French Bread  10

**DESSERTS**

**ZEPPOLES** - Fried Ricotta Holes, House Made Jam  6

**CHEESECAKE** - House Made, New York Style  8

**BREAD PUDDING** - Sweet Biscuit Bread Pudding, Ice Cream  8

Seasonal Toppings for all Desserts

**ADD - ONS**

**CHICKEN**  4

**SHRIMP**  5

**SMOKED SALMON**  5

**PANCETTA**  4

**MEATBALLS**  4

**PROSCIUTTO**  3

**FENNEL SAUSAGE**  4

**GRILLED VEGGIES**  3

Menu Creation by Chef Cash Ashley
COCKTAILS

MONKEY BUSINESS – Plantation Pineapple Rum, Giffard Banana Liqueur, Simple Syrup  8.5
SPICE GIRL – Mezcal, Lime Juice, Jalapeño Simple Syrup, Bitters  7
SUMMER IN SOMA – Rocktown Grapefruit Vodka, Pimm’s, Simple Syrup, Lemon Juice, Blood Orange San Pellegrino  7
ITALIAN GALGO – Rancho Elegre Tequila, Grapefruit Juice, Honey-Rosemary Syrup, Lime Juice  6.5
MY LITTLE PONY – Hanger One Rose Vodka, Giffard Elderflower Liqueur, Lemon Juice, Ginger Beer  8.5
ALL TELLIN’ MELON – Gordon’s Gin, Pamplemousse, Watermelon Water, Lemon Juice, Simple Syrup  7.5
BASSETT HOUND SPRITZ – Mercat Rose Bubbles, Pamplemousse, Grapefruit Juice, Bitters  7.5
SCARBORO PEAR – Gordon’s Gin, Simple Syrup, Giffard Pear Liqueur  8
HUMMINGBIRD – Cathead Honey Vodka, Honey Lavender Syrup, Simple Syrup  8
BERRY DEBACLE – O.G.D. Bourbon, Muddled Berries, Mint, Simple Syrup, Prosecco  8
SEASONAL SANGRIA – Ask Server For Details

MOCKTAILS

LAVENDAR LIMONATA - Lavender Syrup, San Pellegrino Limonata, Lemon Juice  4
FOR YOUR HEALTH - Ginger Beer, Yerba Mate Syrup, Lemon Juice, Local Mint  4
CHERRY BASIL TONIC - Fresh Basil Syrup, Lemon Juice, Fever Tree Tonic, Rose’s Grenadine  5

DRAFT WINE & BEER

4 DRAFT WINES
20 BEERS ON TAP
BEER FLIGHTS - Four 5oz Pours  10
(ask server for details)

WHITE WINE

LUNA NUDA PINOT GRIGIO 2017, Italy
32 Btl / 8.5 Gls
OYSTER BAY SAUVIGNON BLANC 2017, New Zealand
30 Btl / 7 Gls
PRESQUILE CHARDONNAY 2017, California
40 Btl / 10 Gls
MUSCATO D’ASTI 2017, Italy
33 Btl / 8 Gls

LA GIOIOSA PROSECCO, Italy
10 Gls (187ml)

RED WINE

CASASMITH SANGIOVESE 2016, Washington State
45 Btl / 11 Gls
CASTELLO TREBBIO CHIANTI SUPERIORE 2016, Italy
36 Btl / 8 Gls
SANGRE DE TORO TEMPRANILLO 2016, Spain
30 Btl / 7 Gls
KIN & CASCADIA PINOT NOIR 2017, Oregon
32 Btl / 8 Gls

BOEN PINOT NOIR 2017, California
55 Btl / 11 Gls
TWO MOUNTAINS CABERNET SAUVIGNON 2016, Washington
42 Btl / 10 Gls
SILK & SPICE RED BLEND 2016, Portugal
32 Btl / 8 Gls
LAMBORN “PROPRIETOR GROWN ZINFANDEL” 2014, California
80 Btl

BUBBLES

MERCAT BRUT ROSE, Spain - 25 Btl / 6 Glass
FREIXENET CAVA BRUT, Spain - 25 Btl / 6 Gls
SEGURA VIDAS CAVA BRUT ROSE, Spain - 8 Gls (187ml)
LA GIOIOSA PROSECCO, Italy- 10 Gls (187ml)

LUNCH

Slice Combo
Soda + Slice + Mista or Caesar, or Soup  9
Pizza by the Slice:
SALSICCIA // FUNGHI // PEPPERONI // QUATTRO FORMAGGIO
Add A Slice 3

Tues - Fri 11am-3p
radunolr.com

501.374.7476

*consumption raw or uncooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness