

## FARMER'S MARKET



<b>Crispy Calamari*</b> Pomodoro · Garlic Aioli · Lemon	22
<b>Mussels*</b> San Marzano Tomato Sugo · Calabrian Chili Grilled Ciabatta	22
<b>Tomato Braised Meatballs</b> Beef · Sausage · Pomodoro · Parmesan · Basil	18
<b>Burrata®</b> Beet & Heirloom Tomato Carpaccio Grilled Radicchio · Arugula · White Balsamic Reduction	21
<b>Caesar Salad</b> Crisp Romaine · Parmigiano Reggiano Brown Butter Croutons	19
<b>Italian Chopped Salad</b> Romaine · Radicchio · Grape Tomatoes · Olives Shaved Red Onion · Pepperoncini · Crispy Parma Ham Parmigiano Reggiano · Balsamic & Herb Vinaigrette Brown Butter Croutons	20
<b>Heirloom Margherita Pizza®</b> Heirloom Tomatoes · Fresh Mozzarella · Basil Extra Virgin Olive Oil · 10-inch House-Spun Dough	20

## SALAD ADD-ONS

Grilled Chicken 13 · Shrimp\* (3) 15 · Scallops\* MKT

## THE CLASSICS



<b>Shrimp Scampi Provencal</b> White Wine · Garlic · Shallots · Butter · Tomato Scallion · Linguini	38
<b>Spaghetti and Meatballs</b> House-Made Meatballs · Pomodoro · Parmesan · Basil	32
<b>Orechiette A La Vodka</b> House Vodka Sauce · Spicy Fennel Sausage Crushed Chiles · Local Basil · Parmigiano Reggiano	34
<b>Pappardelle Alla Bolognese</b> Ragu of Beef · Veal · Pork · Pancetta · Soffrito	34
<b>Chicken Parmesan</b> Pomodoro · Mozzarella · Basil · Served over Linguine	36

## FOR THE TABLE

<b>Garlic Bread®</b> Brick Oven Focaccia · Herb Garlic Butter Baked Mozzarella & Provolone Pomodoro	18
<b>Grilled Asparagus®</b>	12
<b>Roasted Marble Potatoes®</b>	12
<b>Ricotta Gnocchi®</b>	15

## FIELDS & OCEAN



<b>Butcher's Cut Steak*®</b> Roasted Marble Potatoes · Grilled Asparagus Cipollini Onion · Herb Gremolata	MKT	<b>Roasted Vegetable Risotto®</b> Roasted Zucchini · Summer Squash · Eggplant Red Onions · Local Tomatoes · Garlic · Italian Parsley	34
<b>Market Catch*®</b> Local Sourced Offering · Tomato Consommé Grilled Vegetables · Frise Lettuce · Basil Oil	MKT	<b>Chicken Milanese</b> Herb Breaded Chicken Breast · Lemon-Caper Sauce Heirloom Grape Tomatoes · Baby Arugula	42
<b>Scallops Tartufa*</b> Seared Diver Scallops · Ricotta Gnocchi · Sweet Potato Gnocchi · Roasted Local Mushrooms Black Truffle Cream	MKT	<b>Brasato Al Borolo®</b> Certified Angus Beef® Braised Short Rib White Bean Cassoulet · Braised Napa Cabbage Rosemary-Orange Crema	45

🍷 Gluten-Free 🌿 Vegetarian

Governor's Club members and Guests of the Villas and Homes of Kiawah Island Golf Resort enjoy preferred pricing on dine-in meals at all Villa Resort Restaurants including; Clubhouses, The Nest, Night Heron Pools and Cantina. Meals must be charged to the member or guest amenity card.

Chef de Cuisine Mike Stewart  
Ahmira Muhammad, Sous Chef

\*Consuming raw or undercooked meat or seafood may be hazardous to your health.  
A service charge of 20% will be applied for parties of 8 or more.