

SIGNATURE COCKTAILS

DAIQUARI MARTINI 9

Bayou Silver Rum, simple syrup, lime juice

ALDOVINA'S OLD FASHIONED 10

Redemption Rye, raw sugar, housemade bourbon soaked cherries, bitters, orange essence

BIGG'S MARGARITA 10

Grey Goose Vodka, Cointreau, agave nectar, fresh lime juice, fresh basil, served frozen

J MCDANIEL 10

Wild Turkey 81 Bourbon, Chambord, Cointreau, fresh lemon juice, simple syrup, cinnamon, crushed ice

SAZERAC 9

Sazerac Rye Whiskey, Absinthe, simple syrup, Peychaud's Bitters, Angostura Bitters, lemon & orange peel

121 MULE 9

Tito's Vodka, Canton Ginger Liqueur, ginger beer, agave nectar, fresh lime juice, fresh mint, crushed ice

HOUSE MARTINIS

All Made With Svedka Vodka **10**

COSMO

Svedka Vodka, triple sec, cranberry juice, fresh lime juice

APPLE PIE

Svedka Vodka, Sour Apple Liqueur, fresh lemon juice, simple syrup, cinnamon

POMEGRANATE

Svedka Citron Vodka, pomegranate juice, fresh lemon juice, simple syrup

MILKY WAY

Svedka Vanilla Vodka, Bailey's, Crème de Cacao, w/a hint of cream, chocolate lined glass

LEMON DROP

Svedka Citron Vodka, fresh lemon juice, simple syrup, sugar rimmed glass

BLUEBERRY LEMON DROP

Svedka Citron Vodka, Stoli Blueberry, raspberry liqueur, fresh lemon juice, simple syrup, sugar rimmed glass.

PINEAPPLE

Svedka Vanilla Vodka, Frangelico, pineapple juice, simple syrup,

KEY LIME

Svedka Vanilla Vodka, fresh lime juice, simple syrup, w/a hint of cream

CUCUMBER MARTINI

Svedka Cucumber Lime Vodka, fresh lime juice, simple syrup

HOUSE MARGARITAS

All Made With El Jimadore 100% Anejo Tequila and served on the rocks **10**

RIVIERA CLASSIC

Grand Marnier, fresh lime juice, simple syrup

ITALIAN

Disaronno, Cointreau, fresh lime juice, fresh orange juice, simple syrup

SKINNY

Cointreau, fresh Lime juice

AGAVE ORANGE

Cointreau, fresh lime juice, fresh orange juice, agave nectar

DRAFT BEER

Stella Artois **6**

Fat Tire **6**

Founders All Day IPA **6**

LA Lager **6**

Ready to Mingle **6**

Southern Pecan Nut Brown Ale **6**

BOTTLED BEER

Budweiser, Bud Light, Miller Lite, Coors Light, Shiner Bock, Michelob Ultra,

Yuengling and Pistol Bridge Porter **3.75**

Modelo Especial, Peroni, Heineken **4**

COCKTAILS & BEERS

121 STARTERS 121

All starters are designed to feed 2-3 guests

FLASH FRIED OYSTERS

Brown meunière,
Louisiana jumbo lump crab
Market Price

ROASTED STUFFED MUSHROOMS

Shrimp, spinach and smoked mozzarella, lemon butter
13

LAMB LOLLIPOPS

Grilled, choice of sauce
23

SLOW SMOKED LONG ISLAND DUCK

Arugula, pomegranate vinaigrette, goat cheese, charred pear, seasonal berries, toasted almonds, roasted beets
17

GRILLED BEEF BROCHETTES

Tenderloin tips, peppers and onions, topped with feta, kalamata olives, salsa verde, hummus
(2) brochettes **14**
(3) brochettes **19**

PARMESAN CRUSTED SHRIMP

1lb. Lightly fried shrimp, parmesan, fresh herbs, Creole honey mustard
18

CALAMARI FRITTI

Traditional style with fresh basil marinara
11

FRIED MOZZARELLA

Hand-cut and house made, fresh basil marinara
11

FOCCACIA BREADS

HOUSE Herbs & smoked mozzarella choice of dip – Spinach **12** or Hummus **10**

TUSCAN Brandy cream sauce, Gulf shrimp, pancetta, smoked mozzarella, capers **13**

GREEK Pesto, kalamata olives, sundried tomato, artichokes, feta **12**

CAPRESE Fresh mozzarella, roma tomato, capers, fresh basil, balsamic reduction **10**

121 SALADS & SOUPS 121

HOUSE SALAD STARTER **6** ENTRÉE **9**

Wild greens, chic peas, gorgonzola, beet strings, candied pecans, house dressing

CAESAR STARTER **5** ENTRÉE **8**

Romaine, house croutons, classic caesar dressing, asiago cheese

SENSATION STARTER **5** ENTRÉE **8**

Romaine, romano, lemon garlic parmesan vinaigrette, toasted almonds

TUSCAN CHOP STARTER **7** ENTRÉE **10**

Wild greens, tomatoes, feta, candied pecans, shaved red onion, sundried cranberry, sliced apples, house dressing

CAPRESE **8**

Vine ripened tomato, fresh bocconcini mozzarella, capers, tuscan olive oil, fresh basil, balsamic glaze

SPINACH SALAD **10**

Warm bacon vinaigrette, asiago cheese, boiled egg, thick bacon, tomatoes, red onions, strawberries, candied pecans

COBB **14**

Wild greens, grilled chicken breast, boiled egg, Wright's bacon, chic peas, avocado, tomatoes, gorgonzola

SPICY TOMATO BASIL SOUP **5**

SHRIMP & CORN BISQUE **7**

SALAD ADDITIONS:

Grilled chicken breast (6 oz) **5**

Grilled shrimp or fried shrimp (8 pcs) **6**

One grilled beef brochette **6**

Blackened yellowfin tuna (Sashimi Grade) **8**



Gluten-Free

STARTERS/SALADS/SOUPS



STONE HEARTH FAVORITES



Price includes one side and one sauce.

RIBEYE

Center cut choice, 16 oz.

33

FILET OF BEEF TENDERLOIN CHOICE

10 oz.

34

BASEBALL SIRLOIN

Choice cut 10 oz.

27

TOP IT OFF WITH:

Jumbo lump crab **8**

Sauteed crimini mushrooms **4**

Gorgonzola **4**

HERB CRUSTED WILD ATLANTIC SALMON

6 oz.

21

HERB CRUSTED WILD MAHI MAHI

7 oz.

26

FRESH CATCH OF THE DAY

Blackened with roasted red pepper crawfish cream sauce OR
Pan seared with sauteed gulf shrimp, capers, lemon & brown butter
Choice of side. Prepared daily 5pm- til. Market Price.

EXTRA SAUCES 4

Marsala brandy cream Cilantro basil butter Lemon butter Brown meuniere Chianti reduction

EXTRA SIDES 6

Crimini & pancetta spinach sauté Asparagus Asiago & pancetta potatoes,
Stone ground rosemary grits Spaghetti squash Seasonal vegetables

Fries or sweet potato fries **4**



HOUSE FEATURES



BEEF TIPS AND GRITS 19

Slow braised beef tenderloin tips in a veal milanese sauce, creamy rosemary,
stone ground grits, green beans

CHICKEN SCALOPINI 21

Tenderized and pan sauteed, choice of sauce picatta or marsala,
side of angel hair pasta with marinara

121 MEATLOAF 17

House made, Marsala brandy cream, sauteed onions and crimini mushrooms. Choice of side.



BURGERS / SANDWICHES



All served on a sesame bun. Choice of fries or sweet potato fries.

CLASSIC BURGER 11

Choice of cheese, fully dressed

SMOKED BACON & CHEDDAR BURGER 13

Thick bacon, cheddar, chipotle bbq, mayo,
fried onion ring

TURKEY BURGER 11

Mayo, tomato, onion and wild greens

 No bun)

BLEU BURGER 13

Sauteed onions, gorgonzola, wild greens,
tomato, mayo, balsamic glaze

SHRIMP BURGER 12

House made fresh daily, zesty remoulade,
fully dressed

SHAVED SMOKED RIBEYE 12

Melted swiss cheese, sauce au jus.

ADDITIONAL TOPPINGS

Baby swiss, sharp cheddar, gorgonzola 1.00 Sauteed mushrooms 1.25 Avocado 1.25
Thick bacon 1.75 Fried onion ring or sauteed onions .75 Jalapeno .50

Hours of operation Monday-Thursday 11am-9:30pm - Friday-Saturday 11am -10pm

Gluten-Free



STEAKS/HOUSE FEATURES/BURGERS

121 PASTA 121

ALDOVINA'S 16

Tender pieces of braised boneless shortrib, slowly cooked in a rich tomato ragu with spicy peccarino cheese over fettuccine

SHRIMP & CRAWFISH DIAVOLO 18

Sautéed shrimp and Louisiana crawfish tails with fettuccine in a spicy asiago plum tomato cream sauce

MONA LISA 17

Angel hair pasta, shrimp and Louisiana lump crabmeat in a light cream sauce

FETTUCCINE ALFREDO 12

Crimini mushrooms
Grilled chicken **16** Shrimp **17**

NONNA'S LASAGNA 16

Our meat lasagna layered with fresh herbs, plum tomato basil sauce, five Italian cheeses

121 BRICK OVEN 121

PIZZETTE

CREATE YOUR OWN BASE 8

Start with your choice of
Gluten free or White;

Choose

Traditional red sauce with aged mozzarella
or

White sauce - brandy cream, ricotta, aged mozzarella, spicy asiago

Add your choice of toppings
(see additional price for optional toppings below)

CHEESES

Aged mozzarella Feta Gorgonzola Fresh mozzarella Cheddar
Imported asiago Smoked mozzarella Spicy asiago Housemade ricotta

EXTRA cheese **1.35**

FRESH VEGETABLES 1.05

Onion Green peppers Fresh mushrooms Fresh spinach

OTHER TOPPINGS

1.35

Pesto Hummus Sun dried tomatoes Crimini mushrooms Kalamata olives
Roasted garlic Marinated artichokes Marinated roma tomatoes Fire-roasted red bell peppers

.75

Fresh garlic Capers Jalapenos Banana peppers Black olives

MEATS 1.95

Thick bacon Shaved Italian sausage Country ham
Pepperoni Pancetta bacon

SPECIALTY TOPPINGS

Gulf shrimp **2.75** Grilled chicken **3.25** Anchovies **1.50**

Proudly Serving: Breads By



Oils & Vinegars By



Gluten-Free

PASTA/PIZZAS