



Featured Dish



House made Bucatini Pasta, Veal Demi-Glace
San Marzano Tomatoes, Tarragon, Wild Mushrooms, Guanciale,
with roasted fennel, preserved lemon and Langoustine
\$38

thirty-two also offers a Prix Fixe dinner that includes;
a soup sampler, BLT Salad or an appetizer of seared scallops, a choice
of three entrée items (Atlantic Salmon, filet or pressed chicken breast)
and Butter Pecan Molten Cake for dessert
\$49.95

General Manager: Harry Hall

Chef de Cuisine: Matthew Kallinikos

The Department of Public Health advises that thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information

For Reservations, Please Call 228.432.3232, or Visit www.ipbiloxi.com