



LUNCH

starters

- BURRATA** 12
toybox heirloom tomatoes / basil /
toasted flax seeds
- PECAN-CRUSTED BRIE** 12
dried cherry marmalade / arugula salad / crostini
- GRILLED OCTOPUS** 14
chanterelles / sweet corn / piquillo peppers /
andouille / pimenton de la vera
- CRAB CAKES** 13
tomato-tarragon butter sauce /
crispy shoestring potatoes
- FRIED POLENTA** 9
rosemary & honey-infused mushrooms

- FRIED OYSTER "BLT"** 11
thick-cut bacon / arugula / comeback / tomato
vinaigrette / grape tomatoes
- BRAVO! ANTIPASTO** 12/17
assorted grilled meats / roasted vegetables /
cheeses
- BRUSCHETTA** 7
warm tomatoes / basil / red onions /
balsamic / crostini (Add chicken 3)
- SOUP OF THE DAY
OR HOUSE TOMATO-BASIL** 4/7

salads

- CAESAR** 5/9
romaine / parmesan / focaccia croutons
- FIELD GREENS** 5/9
mesclun lettuces / kalamata olives /
grape tomatoes / focaccia croutons /
citrus vinaigrette
- SPINACH** 8/11
goat cheese / mushrooms / candied walnuts /
pancetta / warm balsamic vinaigrette
- CHICKEN & SWEET POTATO** 13
mesclun lettuces / dried cranberries / candied
walnuts / gorgonzola / grape tomatoes /
focaccia croutons / pomegranate vinaigrette
- BLACKENED BEEF** 14
arugula / charcoaled red & crispy onions /
fresh mozzarella / dried cherries / pine nuts /
grape tomatoes / focaccia croutons /
balsamic vinaigrette
- SOUTHWESTERN FRIED OYSTER** 16
mesclun lettuces / black bean salsa /
tortilla strips / grape tomatoes / cremas /
orange-chipotle vinaigrette
- SEARED YELLOWFIN TUNA** 17
mesclun lettuces / bacon / herb-spiced pecans /
pickled red onion / gorgonzola / green onion /
hard-boiled egg / kalamata olives /
grape tomatoes / citrus vinaigrette
- VEGETABLE NAPOLEON** 12
grilled eggplant / sun-dried tomato pesto /
goat cheese / rosemary mushrooms /
caramelized onions / roasted red bell peppers /
grape tomatoes / focaccia croutons

wood-fired pizza

(CLASSIC OR WHEAT CRUST)

- VESUVIUS** 14
marinara / mozzarella / goat cheese / roasted
garlic / prosciutto / arugula / red chile peppers
- SHRIMP AND BASIL PESTO** 15
fontina / mozzarella / sun-dried tomatoes /
artichoke hearts
- MILANO** 14
bechamel / fontina / chicken / caramelized
onions / gorgonzola / sun-dried tomatoes
- SMOKED SALMON** 18
mascarpone-dill spread / fontina / capers /
red onions / chives
- CARNE** 14
marinara / fresh mozzarella / pepperoni /
italian sausage / prosciutto / pancetta
- VERDURE** 15
spinach / roasted garlic / roasted red peppers /
rosemary mushrooms / goat cheese /
parmesan / fresh basil
- VEGANO** 17
basil pesto / ratatouille / grilled portabella /
asparagus / arugula / sun-dried tomatoes /
pine nuts / aged balsamic / cashew parmesan
- FOUR SEASONS** 14
marinara / mozzarella / prosciutto / artichoke
hearts / rosemary mushrooms / fresh basil
- PIZZA OF THE DAY** MKT
ask your server for today's special


Salad Extras: goat cheese 4 / chicken breast 4 / grilled
shrimp (each) 3 / grilled salmon 12 / smoked salmon 10 /
crawfish tails 6 / jumbo lump crabmeat 12 /
crab cake (each) 6 / fried oysters 10 / anchovies 3


pasta


(SUBSTITUTE WHOLE WHEAT OR GLUTEN FREE 2)

ANGEL HAIR WITH LUMP CRABMEAT  18
sweet peas / extra virgin olive oil / white wine /
herbed breadcrumbs


TRI-COLORED CHEESE TORTELLINI  17
shiitakes / spinach / red onion / roasted red
peppers / artichoke hearts / tomato-cream

ANGEL HAIR WITH JUMBO SHRIMP  17
basil & mint / extra virgin olive oil / garlic /
white wine / asparagus / red chile peppers

LINGUINE WITH CRAWFISH TAILS  17
andouille / artichoke hearts / tomatoes /
mushrooms / basil pesto / creole cream

CAMPANELLE WITH TOMATOES  12
extra virgin olive oil / garlic / fresh basil /
red onions / balsamic / goat cheese
(Add Chicken 4) / (Add Shrimp 3 ea.)

WOOD-FIRED LASAGNA 14
fresh pasta sheets / ricotta / marinara /
house-ground beef / mozzarella

**ANGEL HAIR WITH SCALLOPS
AND SHRIMP**  19
corn / grape tomatoes / shiitakes /
spinach / sherry reduction

LINGUINE WITH MEATBALLS 14
marinara / fresh basil / parmesan


FETTUCCINE ALFREDO   12
heavy cream / nutmeg / parmesan
(Add Chicken 4) / (Shrimp 3 ea.)

sandwiches

(ON HOUSE-BAKED FOCACCIA)


SIDES (choose one): caesar salad, mesclun greens,
soup of the day, fresh fruit, sweet potato fries 2,
french fries 1, spinach salad 2

PORK TENDERLOIN  13
fontina / caramelized onions / tomatoes / rosemary-
honey-mustard mayonnaise

SHRIMP  13
fontina / prosciutto / caper mayonnaise /
fresh basil

BASIL PESTO CHICKEN SALAD   13
fontina / roasted red peppers


VEGGIE "BURGER"  14
tomatoes / pickled red onion / arugula /
chile-garlic mayonnaise

GRILLED CHICKEN  13
fontina / smoked bacon / caramelized onions /
creole mustard mayonnaise


entrees

**NEW ORLEANS STYLE
SIMMONS CATFISH & GRITS**  17
grape tomatoes / andouille / corn /
truffled polenta

OMELET OF THE DAY  MKT
three-egg omelet / choice of side

REDFISH  21
tomato-tarragon butter sauce / yukon gold
mashed potatoes / seasonal vegetables

HERB-CRUSTED SALMON   19
angel hair pasta / tomatoes / capers / basil pesto

GRILLED CHICKEN BREASTS  13
tomato, caper & basil salsa / yukon gold mashed
potatoes / seasonal vegetables / aged balsamic

VEGETARIAN PLATE   17
grilled eggplant / fried or truffled polenta /
portabella mushroom / seasonal vegetables

lunch combos

\$11

PASTA AND SALAD

a half portion of linguine and meatballs, fettuccine alfredo
or fettuccine in pesto with your choice of
caesar or mesclun greens salad

SOUP AND SALAD

a bowl of tomato-basil soup or soup of the day with your
choice of caesar or mesclun greens salad

HALF SANDWICH AND SALAD OR SOUP

a half of any of our menu sandwiches served with your
choice of caesar or mesclun greens salad,
OR a cup of tomato-basil soup or soup of the day

*Consuming raw or undercooked eggs or fish may
increase your risk of foodborne illness, especially if you
have certain medical conditions



GLUTEN FREE
OPTION AVAILABLE



VEGETARIAN



CONTAINS NUTS