



## 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 meats / roasted vegetables / cheeses
- BRUSCHETTA** 7  
warm tomatoes / basil / red onions /  
balsamic / crostini (Add chicken 4)
- SOUP OF THE DAY** 4/7  
ask your server for allergen information
- HOUSE TOMATO-BASIL SOUP** 4/7

### salads

- CAESAR** 5/9  
romaine / parmesan / focaccia croutons
- FIELD GREENS** 5/9  
mesclun lettuces / kalamata olives /  
grape tomatoes / focaccia croutons /  
citrus and balsamic vinaigrettes
- 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 / roasted red  
pepper and cilantro 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

**Salad Extras:** goat cheese 4 / chicken breast 4 / grilled  
shrimp (each) 3 / grilled salmon 12 / smoked salmon 10 /  
crawfish tails 7 / jumbo lump crabmeat 12 /  
crab cake (each) 7 / fried oysters 10 / anchovies 3


### 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



# 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 SCALLOP  
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) / (Add 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

(available tuesday - friday)

\$11

## PASTA AND SALAD

a half portion of linguine and meatballs, fettuccine alfredo  
or fettuccine with 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