









DINNER

starters





- BURRATA & PEAR**   13
arugula / pickled red onions / toybox heirloom tomatoes / white balsamic-vanilla bean vinaigrette
- PECAN-CRUSTED BRIE**   13
dried cherry marmalade / arugula salad / crostini
- GRILLED PORTABELLA MUSHROOM**  12
roasted red bell peppers / white bean hummus / crostini
- CRAB CAKES** 14
tomato-tarragon butter sauce / crispy shoestring potatoes
- FRIED POLENTA**  12
rosemary & honey-infused mushrooms

- WOOD-OVEN ROASTED CAULIFLOWER** 11
sun-dried tomato pesto dipping sauce  
- CALAMARI FRITTI** 13
tomato-caper dipping sauce
- BRAVO! ANTIPASTO**   14/20
assorted meats / roasted vegetables / cheeses
- BRUSCHETTA**   8
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**  6/9
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**   14
mesclun lettuces / dried cranberries / candied walnuts / gorgonzola / grape tomatoes / focaccia croutons / pomegranate vinaigrette
- BLACKENED BEEF**   15
arugula / charcoaled red & crispy onions / fresh mozzarella / dried cherries / pine nuts / grape tomatoes / focaccia croutons / balsamic vinaigrette
- SOUTHWESTERN FRIED OYSTER** 17
mesclun lettuces / black bean salsa / tortilla strips / grape tomatoes / roasted red pepper and cilantro cremas / orange-chipotle vinaigrette
- SEARED YELLOWFIN TUNA**   18
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, WHEAT, GLUTEN-SENSITIVE (2)**
- VESUVIUS** 15
marinara / mozzarella / goat cheese / roasted garlic / prosciutto / arugula / red chile peppers
- SHRIMP AND BASIL PESTO**  16
fontina / mozzarella / sun-dried tomatoes / artichoke hearts
- MILANO** 15
bechamel / fontina / chicken / caramelized onions / gorgonzola / sun-dried tomatoes
- SMOKED SALMON** 18
mascarpone-dill spread / fontina / capers / red onions / chives
- CARNE** 15
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** 15
marinara / mozzarella / prosciutto / fresh basil / artichoke hearts / rosemary mushrooms
- 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 7 / jumbo lump crabmeat 12 / crab cake (each) 7 / fried oysters 10 / anchovies 3

pastas

(SUBSTITUTE GLUTEN-FREE PASTA +2)

CAMPANELLE WITH HEIRLOOM CHERRY TOMATOES 16
 pancetta / fresh mozzarella / basil pesto-lemon cream
 (Add chicken 4) / (Add shrimp 3 ea.)

ANGEL HAIR WITH LUMP CRABMEAT 24
 sweet peas / extra virgin olive oil / white wine / herbed breadcrumbs

ANGEL HAIR WITH JUMBO SHRIMP 22
 basil & mint / extra virgin olive oil / garlic / white wine / asparagus / red chile peppers

LINGUINE WITH CRAWFISH TAILS 22
 andouille / artichoke hearts / tomatoes / mushrooms / basil pesto / creole cream

WOOD-FIRED LASAGNA 20
 fresh pasta sheets / ricotta / marinara / house-ground beef / mozzarella

ANGEL HAIR WITH SCALLOPS AND SHRIMP 25
 corn / grape tomatoes / shiitakes / spinach / sherry reduction

LINGUINE WITH MEATBALLS 18
 marinara / fresh basil / parmesan

FETTUCCINE ALFREDO 15
 heavy cream / nutmeg / parmesan
 (Add chicken 4) / (Add shrimp 3 ea.)

RISOTTO OF THE DAY MKT
 ask your server for today's special

entrees

VEAL MARSALA 23
 shiitakes / marsala cream / red potatoes / grilled asparagus

GRILLED YELLOWFIN TUNA 29
 grilled eggplant / wilted spinach / tomato, caper & basil salsa / aged balsamic

FOCACCIA GREMOLATA-CRUSTED SALMON 26
 yukon gold mashed potatoes / ratatouille

GRILLED 8 OZ. BEEF FILET 35
 potato parmesan "pave" / grilled asparagus / port wine demi-glace

CHICKEN CACCIATORE 22
 boneless, skinless chicken breasts / button mushrooms / green bell peppers / tomatoes / pancetta / red chili peppers / red potatoes

14 OZ. ANGUS RIBEYE 39
 heirloom toybox tomato risotto / smoked sea salt compound butter

DUCK BREAST 30
 two potato & caramelized onion hash / french green beans / fig-marsala reduction

Steak Add-Ons: grilled shrimp (each) 3 / lump crab meat 12 / crawfish tails 7 / gorgonzola 4 / portabella mushroom 5 / rosemary mushrooms 4 / caramelized onions 4

DOUBLE-CUT PORK CHOP 27
 yukon gold mashed potatoes / wilted spinach mostarda-cream

VEAL PARMESAN 25
 marinara / mozzarella / fettuccine alfredo

NEW ORLEANS STYLE SIMMONS CATFISH & GRITS 23
 grape tomatoes / andouille / corn / truffled soft polenta

REDFISH 31
 yukon gold mashed potatoes / french green beans tomato-tarragon butter sauce

SCALLOPS 32
 sun-dried tomato & spinach risotto / crispy onions / salsa verde

VEGETARIAN PLATE 21
 grilled eggplant / grilled portabella mushroom / choice of: fried or truffled polenta or white bean hummus / seasonal vegetables

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

