




LUNCH

starters

- BURRATA & PEAR**   12
arugula / pickled red onions / toybox heirloom tomatoes / white balsamic-vanilla bean vinaigrette
- PECAN-CRUSTED BRIE**   12
dried cherry marmalade / arugula salad / crostini
- GRILLED PORTABELLA MUSHROOM**  9
roasted red bell peppers / white bean hummus / crostini
- CRAB CAKES** 13
tomato-tarragon butter sauce / crispy shoestring potatoes
- FRIED POLENTA**  9
rosemary & honey-infused mushrooms

- WOOD-OVEN ROASTED CAULIFLOWER** 9
sun-dried tomato pesto dipping sauce  
- CALAMARI FRITTI** 12
tomato-caper dipping sauce
- BRAVO! ANTIPASTO**   13/20
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**   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** 17
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, WHEAT, GLUTEN-SENSITIVE (2)

- 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** 15
marinara / mozzarella / prosciutto / artichoke hearts / rosemary mushrooms / fresh basil
- PIZZA OF THE DAY** MKT
ask your server for today's special

pasta

(SUBSTITUTE GLUTEN FREE PASTA +2)

- CAMPANELLE WITH HEIRLOOM CHERRY TOMATOES** 13
pancetta / fresh mozzarella / basil pesto-lemon cream
(Add chicken 4) / (Add shrimp 3 ea.)
- ANGEL HAIR WITH LUMP CRABMEAT** 18
sweet peas / extra virgin olive oil / white wine / herbed breadcrumbs
- 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

- 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

- SEARED BEEF** 15
medium rare beef shoulder tenderloin / fontina / artichoke hearts / pickled red onions / caper mayonnaise
- SHRIMP** 13
fontina / prosciutto / caper mayonnaise / fresh basil
- BASIL PESTO CHICKEN SALAD** 13
fontina / roasted red peppers
- VEGAN "BURGER"** 15
tomatoes / pickled red onions / arugula / vegan chile-garlic mayonnaise / wheat bun
- GRILLED CHICKEN** 13
fontina / smoked bacon / caramelized onions / creole mustard mayonnaise

entrees

- NEW ORLEANS STYLE SIMMONS CATFISH & GRITS** 19
grape tomatoes / andouille / corn / truffled soft polenta
- OMELET OF THE DAY** MKT
three-egg omelet / choice of side
- REDFISH** 23
yukon gold mashed potatoes / french green beans / tomato-tarragon butter sauce
- HERB-CRUSTED SALMON** 19
angel hair pasta / tomatoes / capers / basil pesto
- GRILLED CHICKEN BREASTS** 13
yukon gold mashed potatoes / french green beans tomato, caper & basil salsa / aged balsamic
- VEGETARIAN PLATE** 17
grilled eggplant / grilled portabella mushroom / choice of: fried or truffled soft polenta or white bean hummus / seasonal vegetables

lunch combos

(available tuesday - friday)

\$11

PASTA AND SALAD

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