











## LUNCH

### starters

- BURRATA**   12  
arugula / strawberries / herbed pecans / pickled red onions / 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

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

- VEGAN "BURGER"** 15  
tomatoes / pickled red onions / arugula / vegan chile-garlic mayonnaise / wheat bun / choice of side

**SANDWICHES WILL RETURN SOON!**

# 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

not currently available - returning soon!

\*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