











## DINNER

### starters

<b>BURRATA</b>  	13
arugula / apple / herbed pecans / pickled red onions / white balsamic-vanilla bean vinaigrette	
<b>PECAN-CRUSTED BRIE</b>  	13
dried cherry marmalade / arugula salad / crostini	
<b>GRILLED PORTABELLA MUSHROOM</b> 	12
roasted red bell peppers / white bean hummus / crostini	
<b>CRAB CAKES</b>	MKT
tomato-tarragon butter sauce / crispy shoestring potatoes	
<b>FRIED POLENTA</b> 	12
rosemary & honey-infused mushrooms	




<b>WOOD-OVEN ROASTED CAULIFLOWER</b>	11
sun-dried tomato pesto dipping sauce  	
<b>CALAMARI FRITTI</b>  	13
tomato-caper dipping sauce	
<b>BRAVO! ANTIPASTO</b>	14/20
assorted meats / roasted vegetables / cheeses	
<b>BRUSCHETTA</b>  	9
warm tomatoes / basil / red onions / balsamic / crostini (Add chicken 4)	
<b>SOUP OF THE DAY</b>	5/9
ask your server for allergen information	
<b>HOUSE TOMATO-BASIL SOUP</b>  	5/8

### salads

<b>CAESAR</b> 	6/9
romaine / parmesan / focaccia croutons	
<b>FIELD GREENS</b>  	6/9
mesclun lettuces / kalamata olives / grape tomatoes / focaccia croutons / citrus and balsamic vinaigrettes	
<b>SPINACH</b>  	8/11
goat cheese / mushrooms / candied walnuts / pancetta / warm balsamic vinaigrette	
<b>CHICKEN &amp; SWEET POTATO</b>  	15
mesclun lettuces / dried cranberries / candied walnuts / gorgonzola / grape tomatoes / focaccia croutons / pomegranate vinaigrette	
<b>BLACKENED BEEF</b>  	17
arugula / charcoaled red & crispy onions / fresh mozzarella / dried cherries / pine nuts / grape tomatoes / focaccia croutons / balsamic vinaigrette	
<b>SOUTHWESTERN FRIED OYSTER</b>	18
mesclun lettuces / black bean salsa / tortilla strips / grape tomatoes / roasted red pepper and cilantro cremas / orange-chipotle vinaigrette	
<b>SEARED YELLOWFIN TUNA</b>  	18
mesclun lettuces / bacon / herb-spiced pecans / pickled red onion / gorgonzola / green onion / hard-boiled egg / kalamata olives / grape tomatoes / citrus vinaigrette	
<b>VEGETABLE NAPOLEON</b>   	13
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 8 / jumbo lump crabmeat MARKET PRICED / crab cake (each) MARKET PRICED / fried oysters 10 /


### wood-fired pizza


<b>CLASSIC, WHEAT, GLUTEN-SENSITIVE (2)</b>	
<b>VESUVIUS</b>	15
marinara / mozzarella / goat cheese / roasted garlic / prosciutto / arugula / red chile peppers	
<b>SHRIMP AND BASIL PESTO</b> 	17
fontina / mozzarella / sun-dried tomatoes / artichoke hearts	
<b>MILANO</b>	15
bechamel / fontina / chicken / caramelized onions / gorgonzola / sun-dried tomatoes	
<b>SMOKED SALMON</b>	19
mascarpone-dill spread / fontina / capers / red onions / chives	
<b>CARNE</b>	16
marinara / fresh mozzarella / pepperoni / italian sausage / prosciutto / pancetta	
<b>VERDURE</b> 	15
spinach / roasted garlic / roasted red peppers / rosemary mushrooms / goat cheese / parmesan / fresh basil	
<b>VEGANO</b>  	17
basil pesto / ratatouille / grilled portabella / asparagus / arugula / sun-dried tomatoes / pine nuts / aged balsamic / cashew parmesan	
<b>FOUR SEASONS</b>	16
marinara / mozzarella / prosciutto / fresh basil / artichoke hearts / rosemary mushrooms	
<b>PIZZA OF THE DAY</b>	MKT
ask your server for today's special	



# pastas

(SUBSTITUTE GLUTEN-FREE PASTA +2)


**CAMPANELLE WITH HEIRLOOM CHERRY TOMATOES**   18  
pancetta / fresh mozzarella / basil pesto-lemon cream  
(Add chicken 4) / (Add shrimp 3 ea.)

**ANGEL HAIR WITH LUMP CRABMEAT**  **MKT**  
sweet peas / extra virgin olive oil / white wine / herbed breadcrumbs / red chile peppers

**ANGEL HAIR WITH JUMBO SHRIMP**  23  
basil & mint / extra virgin olive oil / garlic / white wine / asparagus / red chile peppers

**LINGUINE WITH CRAWFISH TAILS**   23  
andouille / artichoke hearts / tomatoes / mushrooms / basil pesto / creole cream

**WOOD-FIRED LASAGNA** 21  
fresh pasta sheets / ricotta / marinara / house-ground beef / mozzarella

**ANGEL HAIR WITH SCALLOPS AND SHRIMP**  26  
corn / grape tomatoes / shiitakes / spinach / sherry reduction


**LINGUINE WITH MEATBALLS** 19  
marinara / fresh basil / parmesan

**FETTUCCINE ALFREDO**   16  
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**  26  
shiitakes / marsala cream / red potatoes / grilled asparagus


**GRILLED YELLOWFIN TUNA**  32  
grilled eggplant / wilted spinach / tomato, caper & basil salsa / aged balsamic

**FOCACCIA GREMOLATA-CRUSTED SALMON** 29  
yukon gold mashed potatoes / ratatouille

**GRILLED 8 OZ. BEEF FILET**  39  
potato parmesan "pave" / grilled asparagus / port wine demi-glaze

**CHICKEN CACCIATORE**  24  
boneless, skinless chicken breasts / button mushrooms / green bell peppers / tomatoes / pancetta / red chili peppers / red potatoes

**14 OZ. ANGUS RIBEYE**  51  
heirloom toybox tomato risotto / smoked sea salt compound butter


**DUCK BREAST**  35  
two potato & caramelized onion hash / french green beans / fig-marsala reduction


**Steak Add-Ons:** grilled shrimp (each) 3 / lump crab meat MARKET PRICED / crawfish tails 8 / gorgonzola 4 / portabella mushroom 5 / rosemary mushrooms 4 / caramelized onions 4

**DOUBLE-CUT PORK CHOP**  30  
yukon gold mashed potatoes / wilted spinach mostarda-cream

**VEAL PARMESAN**  28  
marinara / mozzarella / fettuccine alfredo

**NEW ORLEANS STYLE SIMMONS CATFISH & GRITS**  25  
grape tomatoes / andouille / corn / bacon / green bell peppers / truffled soft polenta

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

**SCALLOPS**  36  
sun-dried tomato & spinach risotto / crispy onions / salsa verde

**VEGETARIAN PLATE**   22  
grilled eggplant / grilled portabella mushroom / hummus / seasonal vegetables / choice of: fried or truffled soft polenta or pesto risotto

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

