









LUNCH

starters

- BURRATA**   12
arugula / apple / 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** MKT
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** 5/9
ask your server for allergen information
- HOUSE TOMATO-BASIL SOUP**   5/8

salads

- CAESAR**  6/9
romaine / parmesan / foccacia croutons
- FIELD GREENS**   6/9
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**   16
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 8 / jumbo lump crabmeat MARKET PRICED / crab cake (each) MARKET PRICED / fried oysters 10 /



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**  16
fontina / mozzarella / sun-dried tomatoes / artichoke hearts
- MILANO** 14
bechamel / fontina / chicken / caramelized onions / gorgonzola / sun-dried tomatoes
- SMOKED SALMON** 19
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** 16
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   15
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  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 15
marinara / fresh basil / parmesan

FETTUCCINE ALFREDO   13
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


entrees

NEW ORLEANS STYLE SIMMONS CATFISH & GRITS  19
grape tomatoes / andouille / corn / bacon / green bell peppers / truffled soft polenta

OMELET OF THE DAY  **MKT**
three-egg omelet / choice of side

REDFISH  24
yukon gold mashed potatoes / french green beans / tomato-tarragon butter sauce

HERB-CRUSTED SALMON   20
angel hair pasta / tomatoes / capers / basil pesto

GRILLED CHICKEN BREASTS  14
yukon gold mashed potatoes / french green beans tomato, caper & basil salsa / aged balsamic

VEGETARIAN PLATE   17
grilled eggplant / grilled portabella mushroom / hummus / seasonal vegetables / choice of: fried or truffled soft polenta or pesto risotto

lunch combos

(available tuesday - friday)

\$12

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

*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