



## dessert

<b>PEANUT BUTTER-CHOCOLATE PIE</b> 	10	<b>BANANA CRÈME BRULEE</b> 	10
peanut butter mousse / chocolate ganache / pecan crust / whipped cream		bourbon-vanilla bean custard / bananas / caramelized sugar	
<b>TIRAMISU</b>	9	<b>FLOURLESS CHOCOLATE TORTE</b> 	10
espresso & rum-soaked ladyfingers / mascarpone cheese / cocoa		Belcolade chocolate / chocolate ganache	
<b>CHEESECAKE OF THE DAY</b>	10	<b>DOUBLE CHOCOLATE BREAD PUDDING</b>	9
ask your server for details		white & milk chocolate chips / raisins / bourbon sauce / whipped cream	
<b>CAPPUCCINO BROWNIE</b>	7	<b>SORBET &amp; GELATO OF THE DAY</b> 	7
(Add vanilla ice cream 2)		ask your server for details	

## to go catering See main menu for allergen information. Please allow 24-hour notice for large orders.

**BRAVO! ANTIPASTO**  
 Assorted grilled meats / roasted vegetables / sundry cheeses




<b>SMALL</b> (feeds 15-35)	90
<b>REGULAR</b> (feeds 35-50)	140

(Add dozen crostini 6) / (Add loaf ciabatta 6) / (Add loaf focaccia 6)

### salad bowls (Small feeds 8-10; Large feeds 15)

<b>CAESAR</b>	SM 40 / LG 60
<b>SPINACH &amp; GOAT CHEESE</b>	SM 60 / LG 80
<b>FIELD GREENS</b>	SM 40 / LG 60

### pastas by the gallon (Feeds 10-12) Substitute gluten-free penne for 8.

<b>ANGEL HAIR WITH LUMP CRABMEAT</b>	160
<b>WOOD-FIRED LASAGNA</b>	100
<b>ANGEL HAIR WITH JUMBO SHRIMP</b>	140
<b>LINGUINE WITH CRAWFISH TAILS</b> 	130
<b>ANGEL HAIR W/ SCALLOPS AND SHRIMP</b>	160
<b>CLASSIC FETTUCCINE ALFREDO</b> 	100
(Add chicken 20) / (Add shrimp 65)	
<b>CAMPANELLE WITH HEIRLOOM CHERRY TOMATOES</b> 	105
(Add chicken 20)	

### desserts

<b>TIRAMISU</b> (feeds 10-12)	65
<b>PEANUT BUTTER-CHOCOLATE PIE</b>	45

### beverages

<b>GALLON OF TEA</b>	8
(ice available upon request)	

Also available: house-made dressings by the pint, basil pesto chicken salad by the pint, and our soups by the half-gallon. Please call 601.982.8111 for details and pricing!









## starters

<b>BURRATA</b>  	*12/13
arugula / strawberries / herbed pecans / pickled red onions / white balsamic-vanilla bean vinaigrette	
<b>PECAN-CRUSTED BRIE</b>  	*13/14
dried cherry marmalade / arugula salad / crostini	
<b>GRILLED PORTABELLA MUSHROOM</b>  	*9/13
roasted red bell peppers / white bean hummus / crostini	
<b>CRAB CAKES</b>	15
tomato-tarragon butter sauce / crispy shoestring potatoes	
<b>FRIED POLENTA</b> 	*9/12
rosemary & honey-infused mushrooms	

## salads

<b>CAESAR</b> 	6 HALF/ 10 WHOLE
romaine / parmesan / focaccia croutons	
<b>FIELD GREENS</b>  	6 HALF/ 10 WHOLE
mesclun lettuces / kalamata olives / grape tomatoes / focaccia croutons / citrus and balsamic vinaigrettes	
<b>SPINACH</b>  	8 HALF/ 11 WHOLE
goat cheese / mushrooms / candied walnuts / pancetta / warm balsamic vinaigrette	
<b>CHICKEN &amp; SWEET POTATO</b>  	*14/15
mesclun lettuces / dried cranberries / candied walnuts / gorgonzola / grape tomatoes / focaccia croutons / pomegranate vinaigrette	
<b>BLACKENED BEEF</b>  	*16/17
arugula / charcoaled red & crispy onions / fresh mozzarella / dried cherries / pine nuts / grape tomatoes / focaccia croutons / balsamic vinaigrette	
<b>SOUTHWESTERN FRIED OYSTER</b>	*18/20
mesclun lettuces / black bean salsa / tortilla strips / grape tomatoes / roasted red pepper and cilantro cremas / orange-chipotle vinaigrette	

\* DENOTES LUNCH / DINNER PRICES

<b>WOOD-OVEN ROASTED CAULIFLOWER</b>	*10/12
sun-dried tomato pesto sauce  	
<b>CALAMARI FRITTI</b>  	*14/16
tomato-caper dipping sauce	
<b>BRAVO! ANTIPASTO</b>	*(15/16 SM) / 22 LG
assorted grilled meats / roasted vegetables / sundry cheeses	
<b>BRUSCHETTA</b>  	*9/12
warm tomatoes / basil / red onions / balsamic / crostini (Add chicken 5)	
<b>SOUP OF THE DAY</b>  	5 CUP / 9 BOWL
ask your server for allergen information	

\*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

## wood-fired pizza classic, wheat, or gluten-sensitive crust (2)

<b>VESUVIUS</b> marinara / mozzarella / goat cheese / prosciutto / roasted garlic / arugula / red chile peppers	<b>*15/16</b>	<b>VERDURE</b> spinach / roasted garlic / roasted red peppers / rosemary mushrooms / goat cheese / parmesan / fresh basil	<b>*15 /16</b>
<b>SHRIMP AND BASIL PESTO</b> fontina / mozzarella / sun-dried tomatoes / artichoke hearts	<b>*17/18</b>	<b>VEGANO</b> basil pesto / ratatouille / sun-dried tomatoes / grilled portabella / asparagus / arugula / pine nuts / aged balsamic / cashew parmesan	<b>*17 /18</b>
<b>MILANO</b> béchamel / fontina / chicken / caramelized onions / gorgonzola / sun-dried tomatoes	<b>*15/16</b>	<b>FOUR SEASONS</b> marinara / mozzarella / prosciutto / fresh basil / artichoke hearts / rosemary mushrooms	<b>*16 /17</b>
<b>SMOKED SALMON</b> mascarpone-dill spread / fontina / capers / red onions / chives	<b>20</b>	<b>PIZZA OF THE DAY</b> ask your server for today's special	<b>MKT</b>
<b>CARNE</b> marinara / fresh mozzarella / pepperoni / italian sausage / prosciutto / pancetta	<b>*16/17</b>		

## pasta (substitutie Gluten Free Pasta +2)

<b>CAMPANELLE WITH HEIRLOOM CHERRY TOMATOES</b> pancetta / fresh mozzarella / basil pesto-lemon cream (Add chicken 4) / (Add shrimp 3 ea.)	<b>*16/22</b>	<b>WOOD-FIRED LASAGNA</b> fresh pasta sheets / ricotta / marinara / house-ground beef / mozzarella	<b>*14/22</b>
<b>ANGEL HAIR WITH LUMP CRABMEAT</b> sweet peas / extra virgin olive oil / white wine / herbed breadcrumbs / red chile peppers	<b>*22/29</b>	<b>ANGEL HAIR WITH SCALLOP AND SHRIMP</b> corn / grape tomatoes / shiitakes / spinach / sherry reduction	<b>*19/29</b>
<b>ANGEL HAIR WITH JUMBO SHRIMP</b> basil & mint / extra virgin olive oil / garlic / white wine / asparagus / red chile peppers	<b>*17/23</b>	<b>LINGUINE WITH MEATBALLS</b> marinara / fresh basil / parmesan	<b>*15/20</b>
<b>LINGUINE WITH CRAWFISH TAILS</b> andouille / artichoke hearts / tomatoes / mushrooms / basil pesto / creole cream	<b>*17/24</b>	<b>FETTUCCINE ALFREDO</b> heavy cream / nutmeg / parmesan (Add chicken 4) / (Add shrimp 3 ea.)	<b>*14/19</b>

\* DENOTES LUNCH / DINNER PRICES

\*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

## lunch sandwiches & entrees (available 11 am - 5 pm)

<b>VEGAN "BURGER"</b> tomatoes / pickled red onions / arugula / vegan chile-garlic mayonnaise / wheat bun	<b>16</b>	<b>NEW ORLEANS STYLE SIMMONS CATFISH &amp; GRITS</b> grape tomatoes / andouille / corn / bacon / green bell peppers / truffled soft polenta	<b>20</b>
Sandwich Sides (choose one): caesar salad, mesclun greens, soup of the day, fresh fruit, french fries 1, sweet potato fries 2, spinach salad 2		<b>OMELET OF THE DAY</b> three-egg omelet / choice of side	<b>MKT</b>

### 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

<b>REDFISH</b> yukon gold mashed potatoes / french green beans / tomato-tarragon butter sauce	<b>24</b>
<b>HERB-CRUSTED SALMON</b> angel hair pasta / tomatoes / capers / basil pesto	<b>21</b>
<b>GRILLED CHICKEN BREASTS</b> yukon gold mashed potatoes / french green beans tomato, caper & basil salsa / aged balsamic	<b>16</b>
<b>VEGETARIAN PLATE</b> grilled eggplant / grilled portabella mushroom / hummus / seasonal vegetables / choice of: fried or truffled soft polenta or pesto risotto	<b>18</b>

## dinner entrees (available 5 - 10 pm, 9 pm Sundays)

<b>VEAL MARSALA</b> shiitakes / marsala cream / red potatoes / grilled asparagus	<b>27</b>	<b>DOUBLE-CUT PORK CHOP</b> wilted spinach / yukon gold mashed potatoes / mostarda-cream	<b>32</b>
<b>GRILLED YELLOWFIN TUNA</b> grilled eggplant / wilted spinach / tomato, caper & basil salsa / aged balsamic	<b>33</b>	<b>VEAL PARMESAN</b> marinara / mozzarella / fettuccine alfredo	<b>30</b>
<b>FOCACCIA GREMOLATA-CRUSTED SALMON</b> yukon gold mashed potatoes / ratatouille	<b>29</b>	<b>NEW ORLEANS STYLE SIMMONS CATFISH &amp; GRITS</b> grape tomatoes / andouille / corn / bacon / green bell peppers / truffled soft polenta	<b>25</b>
<b>GRILLED 8 OZ. BEEF FILET</b> potato parmesan "pave" / grilled asparagus / port wine demi-glace	<b>39</b>	<b>REDFISH</b> yukon gold mashed potatoes / french green beans / tomato-tarragon butter sauce	<b>32</b>
<b>CHICKEN CACCIATORE</b> boneless, skinless chicken breasts / green bell peppers / button mushrooms / tomatoes / pancetta / red chili peppers / red potatoes	<b>25</b>	<b>SCALLOPS</b> sun-dried tomato & spinach risotto / crispy onions / salsa verde	<b>39</b>
<b>14 OZ. ANGUS RIBEYE</b> heirloom toybox tomato risotto / smoked sea salt compound butter	<b>51</b>	<b>VEGETARIAN PLATE</b> grilled eggplant / grilled portabella mushroom / hummus / seasonal vegetables / choice of: fried or truffled soft polenta or pesto risotto	<b>23</b>
<b>DUCK BREAST</b> two potato & caramelized onion hash / french green beans / fig-marsala reduction	<b>37</b>	<b>RISOTTO OF THE DAY</b> ask your server for today's special	<b>MKT</b>

Steak Add-Ons: grilled shrimp (each) 3 / lump crab meat 20 /  
crawfish tails 8 / gorgonzola 5 / portabella mushroom 6 /  
rosemary mushrooms 4 / caramelized onions 4