









## DINNER

### starters

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

- WOOD-OVEN ROASTED CAULIFLOWER** 12  
sun-dried tomato pesto dipping sauce  
- CALAMARI FRITTI**   16  
tomato-caper dipping sauce
- BRAVO! ANTIPASTO** 16/22  
assorted meats / roasted vegetables / cheeses
- BRUSCHETTA**   12  
warm tomatoes / basil / red onions / balsamic / crostini (Add chicken 5)
- SOUP OF THE DAY** 5/9  
ask your server for allergen information
- HOUSE TOMATO-BASIL SOUP**   5/8

### salads

- CAESAR**  6/10  
romaine / parmesan / focaccia croutons
- FIELD GREENS**   6/10  
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**   15  
mesclun lettuces / dried cranberries / candied walnuts / gorgonzola / grape tomatoes / focaccia croutons / pomegranate vinaigrette
- BLACKENED BEEF**   17  
arugula / charcoaled red & crispy onions / fresh mozzarella / dried cherries / pine nuts / grape tomatoes / focaccia croutons / balsamic vinaigrette
- SOUTHWESTERN FRIED OYSTER** 20  
mesclun lettuces / black bean salsa / tortilla strips / grape tomatoes / roasted red pepper and cilantro cremas / orange-chipotle vinaigrette
- SEARED YELLOWFIN TUNA**   19  
mesclun lettuces / bacon / herb-spiced pecans / pickled red onion / gorgonzola / green onion / hard-boiled egg / kalamata olives / grape tomatoes / citrus vinaigrette
- VEGETABLE NAPOLEON**    14  
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 5 / grilled shrimp (each) 3 / grilled salmon 12 / smoked salmon 12 / crawfish tails 8 / jumbo lump crabmeat 20 / crab cake (each) 7 / fried oysters 14 / anchovies 3



### wood-fired pizza

#### CLASSIC OR GLUTEN-SENSITIVE (2)


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



# pastas

(SUBSTITUTE GLUTEN-FREE PASTA +2)


**CAVATAPPI WITH HEIRLOOM CHERRY TOMATOES**   **23**  
pancetta / fresh mozzarella / basil pesto-lemon cream  
(Add chicken 4) / (Add shrimp 3 ea.)

**ANGEL HAIR WITH LUMP CRABMEAT**  **29**  
sweet peas / extra virgin olive oil / white wine / herbed breadcrumbs / red chile peppers

**ANGEL HAIR WITH JUMBO SHRIMP**  **24**  
basil & mint / extra virgin olive oil / garlic / white wine / asparagus / red chile peppers

**LINGUINE WITH CRAWFISH TAILS**   **25**  
andouille / artichoke hearts / tomatoes / mushrooms / basil pesto / creole cream

**WOOD-FIRED LASAGNA** **24**  
fresh pasta sheets / ricotta / marinara / house-ground beef / mozzarella

**ANGEL HAIR WITH SCALLOPS AND SHRIMP**  **30**  
corn / grape tomatoes / shiitakes / spinach / sherry reduction


**LINGUINE WITH MEATBALLS** **20**  
marinara / fresh basil / parmesan

**FETTUCCINE ALFREDO**   **19**  
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**  **27**  
shiitakes / marsala cream / red potatoes / grilled asparagus


**GRILLED YELLOWFIN TUNA**  **34**  
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**  **25**  
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**  **39**  
two potato & caramelized onion hash / french green beans / fig-marsala reduction


**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

**DOUBLE-CUT PORK CHOP**  **32**  
yukon gold mashed potatoes / wilted spinach mostarda-cream

**VEAL PARMESAN**  **30**  
marinara / mozzarella / fettuccine alfredo

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

**REDFISH**  **32**  
yukon gold mashed potatoes / french green beans tomato-tarragon butter sauce

**SCALLOPS**  **42**  
sun-dried tomato & spinach risotto / crispy onions / salsa verde

**VEGETARIAN PLATE**   **23**  
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

