








DINNER

starters

BURRATA  	13	WOOD-OVEN ROASTED CAULIFLOWER	12
arugula / apples / herbed pecans / pickled red onions / white balsamic-vanilla bean vinaigrette		sun-dried tomato pesto dipping sauce  	
PECAN-CRUSTED BRIE  	14	CALAMARI FRITTI  	16
dried cherry marmalade / arugula salad / crostini		tomato-caper dipping sauce	
GRILLED PORTABELLA MUSHROOM 	13	BRAVO! ANTIPASTO	17/22
roasted red bell peppers / white bean hummus / crostini		assorted meats / roasted vegetables / cheeses	
CRAB CAKES	16	BRUSCHETTA  	13
tomato-tarragon butter sauce / crispy shoestring potatoes		warm tomatoes / basil / red onions / balsamic / crostini (Add chicken 5)	
FRIED POLENTA 	13	SOUP OF THE DAY	5/9
rosemary & honey-infused mushrooms		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  	8/12
goat cheese / mushrooms / candied walnuts / pancetta / warm balsamic vinaigrette	
CHICKEN & SWEET POTATO  	16
mesclun lettuces / dried cranberries / candied walnuts / gorgonzola / grape tomatoes / focaccia croutons / pomegranate vinaigrette	
BLACKENED BEEF  	18
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  	20
mesclun lettuces / bacon / herb-spiced pecans / pickled red onion / gorgonzola / green onion / hard-boiled egg / kalamata olives / grape tomatoes / citrus vinaigrette	
VEGETABLE NAPOLEON   	15
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 15 / smoked salmon 12 / crawfish tails 8 / jumbo lump crabmeat 20 / crab cake (each) 8 / 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 5) / (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  25
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 5) / (Add shrimp 3 ea.)

RISOTTO OF THE DAY  MKT
ask your server for today's special


entrees

VEAL MARSALA  28
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  33
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

