

## DINNER

### starters

<b>BURRATA</b> 🥄🍴	13
arugula / apples / herbed pecans / pickled red onions / white balsamic-vanilla bean vinaigrette	
<b>PECAN-CRUSTED BRIE</b> 🍴🥄	14
dried cherry marmalade / arugula salad / crostini	
<b>GRILLED PORTABELLA MUSHROOM</b> 🍴	13
roasted red bell peppers / white bean hummus / crostini	
<b>CRAB CAKES</b>	16
tomato-tarragon butter sauce / crispy shoestring potatoes	
<b>FRIED POLENTA</b> 🍴	13
rosemary & honey-infused mushrooms	

<b>CALAMARI FRITTI</b> 🥄🍴	16
tomato-caper dipping sauce	
<b>BRAVO! ANTIPASTO</b>	17/22
assorted meats / roasted vegetables / cheeses	
<b>BRUSCHETTA</b> 🍴🥄	13
warm tomatoes / basil / red onions / balsamic / crostini (Add chicken 5)	
<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> 🥄	6/10
romaine / parmesan / focaccia croutons	
<b>FIELD GREENS</b> 🥄🍴	6/10
mesclun lettuces / kalamata olives / grape tomatoes / focaccia croutons / citrus and balsamic vinaigrettes	
<b>SPINACH</b> 🥄🍴	8/12
goat cheese / mushrooms / candied walnuts / pancetta / warm balsamic vinaigrette	
<b>CHICKEN &amp; SWEET POTATO</b> 🥄🍴	16
mesclun lettuces / dried cranberries / candied walnuts / gorgonzola / grape tomatoes / focaccia croutons / pomegranate vinaigrette	
<b>BLACKENED BEEF</b> 🥄🍴	18
arugula / charcoaled red & crispy onions / fresh mozzarella / dried cherries / pine nuts / grape tomatoes / focaccia croutons / balsamic vinaigrette	
<b>SOUTHWESTERN FRIED OYSTER</b>	20
mesclun lettuces / black bean salsa / tortilla strips / grape tomatoes / roasted red pepper and cilantro cremas / orange-chipotle vinaigrette	
<b>SEARED YELLOWFIN TUNA</b> 🥄🍴	20
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> 🥄🍴🥄	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)


<b>VESUVIUS</b>	16
marinara / mozzarella / goat cheese / roasted garlic / prosciutto / arugula / red chile peppers	
<b>SHRIMP AND BASIL PESTO</b> 🍴	18
fontina / mozzarella / sun-dried tomatoes / artichoke hearts	
<b>MILANO</b>	16
bechamel / fontina / chicken / caramelized onions / gorgonzola / sun-dried tomatoes	
<b>SMOKED SALMON</b>	20
mascarpone-dill spread / fontina / capers / red onions / chives	
<b>CARNE</b>	17
marinara / fresh mozzarella / pepperoni / italian sausage / prosciutto / pancetta	
<b>VERDURE</b> 🍴	16
spinach / roasted garlic / roasted red peppers / rosemary mushrooms / goat cheese / parmesan / fresh basil	
<b>VEGANO</b> 🍴🥄	18
basil pesto / ratatouille / grilled portabella / asparagus / arugula / sun-dried tomatoes / pine nuts / aged balsamic / cashew parmesan	
<b>FOUR SEASONS</b>	17
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)


**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

 **GLUTEN FREE OPTION AVAILABLE**

 **VEGETARIAN**

 **CONTAINS NUTS**