

LUNCH

starters

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

CALAMARI FRITTI  	14
tomato-caper dipping sauce	
BRAVO! ANTIPASTO	16/22
assorted meats / roasted vegetables / cheeses	
BRUSCHETTA  	10
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  	8/12
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	18
mesclun lettuces / black bean salsa / tortilla strips / grape tomatoes / roasted red pepper and cilantro cremas / orange-chipotle vinaigrette	
SEARED YELLOWFIN TUNA  	18
mesclun lettuces / bacon / herb-spiced pecans / pickled red onion / gorgonzola / green onion / hard-boiled egg / kalamata olives / grape tomatoes / citrus vinaigrette	
VEGETABLE NAPOLEON   	13
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	15
marinara / mozzarella / goat cheese / roasted garlic / prosciutto / arugula / red chile peppers	
SHRIMP AND BASIL PESTO 	17
fontina / mozzarella / sun-dried tomatoes / artichoke hearts	
MILANO	15
bechamel / fontina / chicken / caramelized onions / gorgonzola / sun-dried tomatoes	
SMOKED SALMON	20
mascarpone-dill spread / fontina / capers / red onions / chives	
CARNE	16
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)

- CAVATAPPI WITH HEIRLOOM CHERRY TOMATOES**   **16**
 pancetta / fresh mozzarella / basil pesto-lemon cream
 (Add chicken 5) / (Add shrimp 3 ea.)
- ANGEL HAIR WITH LUMP CRABMEAT**  **22**
 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**   **14**
 heavy cream / nutmeg / parmesan
 (Add chicken 5) / (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"**   **16**
 tomatoes / pickled red onions / arugula / vegan chile-garlic mayonnaise / wheat bun / choice of side

entrees

- NEW ORLEANS STYLE SIMMONS CATFISH & GRITS**  **21**
 grape tomatoes / andouille / corn / bacon / green bell peppers / truffled soft polenta
- OMELET OF THE DAY**  **MKT**
 three-egg omelet / choice of side
- REDFISH**  **25**
 yukon gold mashed potatoes / french green beans / tomato-tarragon butter sauce
- HERB-CRUSTED SALMON**   **22**
 angel hair pasta / tomatoes / capers / basil pesto
- GRILLED CHICKEN BREASTS**  **16**
 yukon gold mashed potatoes / french green beans tomato, caper & basil salsa / aged balsamic
- VEGETARIAN PLATE**   **18**
 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