

dessert

PEANUT BUTTER-CHOCOLATE PIE 	11	BANANA CRÈME BRULEE 	11
peanut butter mousse / chocolate ganache / pecan crust / whipped cream		Bourbon-vanilla bean custard / bananas / caramelized sugar	
TIRAMISU	10	FLOURLESS CHOCOLATE TORTE 	11
espresso & rum-soaked ladyfingers / mascarpone cheese / cocoa		Belcolade chocolate / chocolate ganache	
CHEESECAKE OF THE DAY	10	SEASONAL BERRY NAPOLEON	10
ask your server for details		delicate puff pastry / mascarpone cream / fresh seasonal berries / white chocolate sauce	
CAPPUCCINO BROWNIE	7	SORBET & GELATO OF THE DAY 	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

SMALL (feeds 15-35)	100
REGULAR (feeds 35-50)	150




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

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

CAESAR	SM 40 / LG 60
SPINACH & GOAT CHEESE	SM 60 / LG 80
FIELD GREENS	SM 40 / LG 60

pastas by the gallon (Feeds 10-12)

Substitute gluten-free penne for 8.

ANGEL HAIR WITH LUMP CRABMEAT	170
WOOD-FIRED LASAGNA	110
ANGEL HAIR WITH JUMBO SHRIMP	150
LINGUINE WITH CRAWFISH TAILS 	150
ANGEL HAIR W/ SCALLOPS AND SHRIMP	170
CLASSIC FETTUCCINE ALFREDO 	110
<small>(Add chicken 20) / (Add shrimp 65)</small>	
CAVATAPPI WITH HEIRLOOM CHERRY TOMATOES 	120
<small>(Add chicken 20)</small>	
LINGUINE WITH MEATBALLS	130

desserts

TIRAMISU <small>(feeds 10-12)</small>	65
PEANUT BUTTER-CHOCOLATE PIE <small>(feeds 6-8)</small>	45

beverages

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

BURRATA  	*12/13
arugula / apples / herbed pecans / pickled red onions / white balsamic-vanilla bean vinaigrette	
PECAN-CRUSTED BRIE  	*13/14
dried cherry marmalade / arugula salad / crostini	
GRILLED PORTABELLA MUSHROOM  	*9/13
roasted red bell peppers / white bean hummus / crostini	
CRAB CAKES	*15/16
tomato-tarragon butter sauce / crispy shoestring potatoes	
FRIED POLENTA 	*9/13
rosemary & honey-infused mushrooms	


salads

CAESAR 	6 HALF/ 10 WHOLE
romaine / parmesan / focaccia croutons	
FIELD GREENS  	6 HALF/ 10 WHOLE
mesclun lettuces / kalamata olives / grape tomatoes / focaccia croutons / citrus and balsamic vinaigrettes	
SPINACH  	8 HALF/ 12 WHOLE
goat cheese / mushrooms / candied walnuts / pancetta / warm balsamic vinaigrette	
CHICKEN & SWEET POTATO  	*15/16
mesclun lettuces / dried cranberries / candied walnuts / gorgonzola / grape tomatoes / focaccia croutons / pomegranate vinaigrette	
BLACKENED BEEF  	*17/18
arugula / charcoaled red & crispy onions / fresh mozzarella / dried cherries / pine nuts / grape tomatoes / focaccia croutons / balsamic vinaigrette	
SOUTHWESTERN FRIED OYSTER	*18/20
mesclun lettuces / black bean salsa / tortilla strips / grape tomatoes / roasted red pepper and cilantro cremas / orange-chipotle vinaigrette	

* DENOTES LUNCH / DINNER PRICES

CALAMARI FRITTI  	*14/16
tomato-caper dipping sauce	
BRAVO! ANTIPASTO	*(16/17 SM) / 22 LG
assorted grilled meats / roasted vegetables / sundry cheeses	
BRUSCHETTA  	*10/13
warm tomatoes / basil / red onions / balsamic / crostini (Add chicken 5)	
SOUP OF THE DAY	5 CUP / 9 BOWL
ask your server for allergen information	
TOMATO-BASIL SOUP  	4 CUP / 7 BOWL

SEARED YELLOWFIN TUNA  	*18/20
mesclun lettuces / bacon / herb-spiced pecans / pickled red onion / gorgonzola / kalamata olives / hard-boiled egg / green onion / grape tomatoes / citrus vinaigrette	

VEGETABLE NAPOLEON   	*13/15
grilled eggplant / sun-dried tomato pesto / goat cheese / rosemary mushrooms / caramelized onions / roasted red bell peppers / grape tomatoes / focaccia croutons	

Salad Add-Ons:
 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

*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 or gluten-sensitive crust (2)

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

pasta (substitut Gluten Free Pasta +2)

CAVATAPPI WITH HEIRLOOM CHERRY TOMATOES pancetta / fresh mozzarella / basil pesto-lemon cream (Add chicken 5) / (Add shrimp 3 ea.)	*16/23	WOOD-FIRED LASAGNA fresh pasta sheets / ricotta / marinara / house-ground beef / mozzarella	*14/24
ANGEL HAIR WITH LUMP CRABMEAT sweet peas / extra virgin olive oil / white wine / herbed breadcrumbs / red chile peppers	*22/29	ANGEL HAIR WITH SCALLOP AND SHRIMP corn / grape tomatoes / shiitakes / spinach / sherry reduction	*19/30
ANGEL HAIR WITH JUMBO SHRIMP basil & mint / extra virgin olive oil / garlic / white wine / asparagus / red chile peppers	*17/25	LINGUINE WITH MEATBALLS marinara / fresh basil / parmesan	*15/20
LINGUINE WITH CRAWFISH TAILS andouille / artichoke hearts / tomatoes / mushrooms / basil pesto / creole cream	*17/25	FETTUCCHINE ALFREDO heavy cream / nutmeg / parmesan (Add chicken 5) / (Add shrimp 3 ea.)	*14/19

* DENOTES LUNCH / DINNER PRICES

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VEGETARIAN



CONTAINS NUTS

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

VEGAN "BURGER" tomatoes / pickled red onions / arugula / vegan chile-garlic mayonnaise / wheat bun	16	NEW ORLEANS STYLE SIMMONS CATFISH & GRITS grape tomatoes / andouille / corn / bacon / green bell peppers / truffled soft polenta	21
Sandwich Sides (choose one): caesar salad, mesclun greens, soup of the day, fresh fruit, french fries 1, sweet potato fries 2, spinach salad 2		OMELET OF THE DAY three-egg omelet / choice of side	MKT

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

REDFISH yukon gold mashed potatoes / french green beans / tomato-tarragon butter sauce	25
HERB-CRUSTED SALMON angel hair pasta / tomatoes / capers / basil pesto	22
GRILLED CHICKEN BREASTS yukon gold mashed potatoes / french green beans tomato, caper & basil salsa / aged balsamic	16
VEGETARIAN PLATE grilled eggplant / grilled portabella mushroom / hummus / seasonal vegetables / choice of: fried or truffled soft polenta or pesto risotto	18

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

VEAL MARSALA shiitakes / marsala cream / red potatoes / grilled asparagus	28	DOUBLE-CUT PORK CHOP wilted spinach / yukon gold mashed potatoes / mostarda-cream	32
GRILLED YELLOWFIN TUNA grilled eggplant / wilted spinach / tomato, caper & basil salsa / aged balsamic	34	VEAL PARMESAN marinara / mozzarella / fettuccine alfredo	30
FOCACCIA GREMOLATA-CRUSTED SALMON yukon gold mashed potatoes / ratatouille	29	NEW ORLEANS STYLE SIMMONS CATFISH & GRITS grape tomatoes / andouille / corn / bacon / green bell peppers / truffled soft polenta	25
GRILLED 8 OZ. BEEF FILET potato parmesan "pave" / grilled asparagus / port wine demi-glace	39	REDFISH yukon gold mashed potatoes / french green beans / tomato-tarragon butter sauce	33
CHICKEN CACCIATORE boneless, skinless chicken breasts / green bell peppers / button mushrooms / tomatoes / pancetta / red chili peppers / red potatoes	25	SCALLOPS sun-dried tomato & spinach risotto / crispy onions / salsa verde	42
14 OZ. ANGUS RIBEYE heirloom toybox tomato risotto / smoked sea salt compound butter	51	VEGETARIAN PLATE grilled eggplant / grilled portabella mushroom / hummus / seasonal vegetables / choice of: fried or truffled soft polenta or pesto risotto	23
DUCK BREAST two potato & caramelized onion hash / french green beans / fig-marsala reduction	39	RISOTTO OF THE DAY ask your server for today's special	MKT

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