










To-Go Catering

Please allow 24-hour notice for large orders. Some orders may require more than a 24 hour minium notice.










STARTERS & SALADS

SM feeds 8-10 : LG feeds 16-20 | Add our Famous Focaccia Bread for \$6 per loaf.

BRUSCHETTA 	1/2 GALLON 40 GALLON 70	CHICKEN & SWEET POTATO  	SM 65 LG 85
warm tomatoes / basil / red onions / garlic / balsamic / 30 crostinis		mesclun lettuces, dried cranberries, candied walnuts, gorgonzola, grape tomatoes, focaccia croutons, pomegranate vinaigrette	
HUMUS	40	BLACKENED BEEF  	SM 70 LG 90
two pints of hummus with flat breads cut into squares or 30 crostinis		arugula, charcoaled red & crispy onions, fresh mozzarella, dried cherries, pine nuts, grape tomatoes, focaccia croutons, balsamic vinaigrette	
SPINACH & GOAT CHEESE SALAD BOWL  	SM 60 LG 80	CAESAR SALAD 	SM 40 LG 60
goat cheese, mushrooms, candied walnuts, pancetta, balsamic vinaigrette		with romaine lettuce, parmesan cheese, and focaccia croutons	
FIELD GREENS 	SM 45 LG 65		
mesclun lettuces, kalmatra olives, grape tomatoates, focaccia croutons, citurs vinaigrette or balsamic vinaigrette			





PASTA

One gallon pan feeds 10-12 | Add our Famous Focaccia Bread for \$6 per loaf.

PENNE WITH HEIRLOOM CHERRY TOMATOES  	120	BRAVO! LASAGNA CLASSICO	120
with pancetta, fresh mozzarella, and basil pesto-lemon cream add chicken \$20		ricotta, mozzarella, marinara and ground chuck	
LINGUINE WITH CRAWFISH TAILS  	150	PENNE WITH BEEF SHOULDER TENDERLOIN AND	
andouille / artichoke hearts / tomatoes / button mushrooms / basil pesto / creole cream		PORTABELLA MUSHROOMS 	140
ANGEL HAIR WITH ROMAN-STYLE SHRIMP, MINT & BASIL  	150	pancetta / basil / tomatoes / vermouth broth	
scampi with olive oil, garlic, white wine and asparagus		LINGUINE WITH MEATBALLS 	130
		with 20 pork & beef meatballs / marinara / fresh basil	
		CLASSIC FETTUCCINE ALFREDO 	110
		add chicken \$20 shrimp \$65	

ENTREES

Feeds 10 | Add our Famous Focaccia Bread for \$6 per loaf.

HONEY-BALSAMIC GLAZED CHICKEN  	230	DOUBLE-CUT PORK CHOP (10 PORK CHOPS) 	300
golden raisins / pine nuts / red potatoes / onions / seasonal vegetables		yukon gold mashed potatoes / seasonal vegetables / mostarda-cream	
FOCACCIA GREMOLATA-CRUSTED SALMON (10 PCS)	275	NEW ORLEANS STYLE SIMMONS CATFISH & GRITS (10 FILETS) 	220
yukon gold mashed potatoes / ratatouille / aged balsamic		grape tomatoes / andouille / corn / bacon / green bell peppers / truffled soft polenta	

DESSERTS

All dessert orders will require a 3 day minium notice.

TIRAMISU (9"x13" PAN)	65	OLIVE OIL CAKE (10") 	50
PEANUT BUTTER PIE (9" PIE)  	50	WHOLE CHEESECAKE (9")	65
		cheesecake flavor vaires by chef's choice	

*Consuming raw or undercooked eggs or fish may increase your risk of foodborne illness, especially if you have certain medical conditions



ITALIAN RESTAURANT & BAR

B·R·A·V·O·!













To-Go

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TUESDAY – SATURDAY: 11AM – 10PM
SUNDAY – 11AM – 9PM
CLOSED ON MONDAYS

SALADS

CAESAR 	6 10
romaine / parmesan / focaccia croutons	
FIELD GREENS SALAD  	6 10
mesclun lettuces / kalamata olives / grape tomatoes / red onion / focaccia croutons / citrus and balsamic vinaigrettes	
SPINACH  	8 12
goat cheese / mushrooms / candied walnuts / red onion / warm balsamic and pancetta vinaigrette	
CHICKEN & SWEET POTATO  	16
mesclun lettuces / dried cranberries / candied walnuts / gorgonzola / grape tomatoes / red onion / focaccia croutons / pomegranate vinaigrette	
BLACKENED BEEF  	17
shoulder tenderloin grilled medium rare / arugula / charcoaled red onions / crispy onions / fresh mozzarella / dried cherries / pine nuts / grape tomatoes / focaccia croutons / balsamic vinaigrette	
SOUTHWESTERN FRIED OYSTERS 	19
mesclun lettuces / black bean & corn salsa / tortilla strips / grape tomatoes / red onion / roasted red pepper and cilantro cremas / orange-chipotle vinaigrette	
SEARED YELLOWFIN TUNA  	19
sushi grade tuna cooked rare / mesclun lettuces / bacon / herb-spiced pecans / pickled red onion / gorgonzola / green onion / hard-boiled egg / kalamata olives / grape tomatoes / citrus vinaigrette	
SOUP & SALAD COMBO	12
bowl of tomato basil or soup of day / choice of caesar or mesclun greens salad	
SALAD ADD-ONS	
chicken \$6 shrimp (each) \$3 grilled salmon \$12 smoked salmon \$12 crawfish tails \$10 lump crabmeat \$13 crab cake (each) \$8 fried oysters \$14 anchovies \$3 skirt steak \$16 vegan patty \$8	




















WOOD-FIRED PIZZAS

(substitute gluten-sensitive crust +\$2) add side caesar or mesclun greens salad +\$3










VESUVIUS	17	RICOTTA & SWEET POTATO 	19
marinara / mozzarella / goat cheese / roasted garlic / prosciutto / arugula / red chile peppers		lemon zest / candied walnuts / shaved brussels / red wine soaked cranberries / prosciutto / brie	
SHRIMP AND BASIL PESTO  	18	DUCK CONFIT & BRIE	20
fontina / mozzarella / sun-dried tomatoes / artichoke hearts		cherry marmalade / brie / fontina / arugula / caramelized onions	
MILANO	17	CARNE	18
bechamel / fontina / chicken / caramelized onions / gorgonzola / sun-dried tomatoes		marinara / fresh mozzarella / pepperoni / italian sausage / prosciutto / pancetta	
VEGANO  	18	MARGHERITA 	16
basil pesto / ratatouille / grilled portabella / asparagus / arugula / sun-dried tomatoes / pine nuts / aged balsamic / cashew parmesan		plum tomato sauce / fresh mozzarella / romano / fresh basil	
SMOKED SALMON	20	QUATTRO FORMAGGIO 	16
mascarpone-dill spread / fontina / capers / red onions / chives		ricotta / mozzarella / fontina / parmesan / red chili flakes	
VERDURE 	17	GENOVESE 	17
spinach / roasted garlic / roasted red peppers / rosemary mushrooms / goat cheese / parmesan / fresh basil		basil pesto / mozzarella / chicken / fontina / sun-dried tomatoes / rosemary mushrooms	
		PIZZA OF THE DAY	MKT
		ask your server for today's special	

BRUNCH





served Saturday & Sunday 11 am - 3 pm

AVOCADO TOAST WITH RATATOUILLE   	16	STEAK & EGGS	34
wheat toast / avocado / ratatouille / two over-easy eggs / pine nuts / aged balsamic / whipped goat cheese		8 oz skirt steak / two over-easy eggs / potato & caramelized onion hash / chimichurri	
"EGGS SARDOU" DIP  	16	FRIED PORK CHOP & EGGS	32
artichoke hearts / creamed spinach / baked eggs / creole mustard aioli / parmesan flatbread		bone-in chop / two over-easy eggs / hot sauce gastrique / braised collard greens / jalapeno corn bread	
CRAB CAKES 	25	BRAVO! BENEDICT   blackened redfish -OR- crab cake	24
tomato-tarragon butter / truffled polenta / crispy shoestring potatoes / seasonal vegetables		two over-easy eggs / grilled prosciutto / homemade buttermilk biscuit / crawfish choron / choice of side*	
RICOTTA & SWEET POTATO 	19	CRABMEAT OMELET  	23
lemon zest / candied walnuts / red wine soaked cranberries / shaved brussels / prosciutto		grande mozzarella / lump crabmeat / tomato-tarragon beurre blanc / choice of side*	
LA PIZZA DI CRISTO  	20	RATATOUILLE OMELET  	17
shrimp / prosciutto / tomato sauce / fresh mozzarella / kalamata olives / arugula / parmesan		grande mozzarella / ratatouille / choice of side*	
SMOKED SALMON PIZZA 	20	MEATBALL OMELET	19
mascarpone-dill spread / fontina / capers / red onions / chives / parmesan		house-made meatballs / grande mozzarella / red sauce / choice of side*	
NEW ORLEANS STYLE SHRIMP & GRITS  	24	BREAKFAST SMASH BURGER	21
grape tomatoes / andouille / bacon / peppers / onions / corn / truffled polenta		two 3oz patties smash griddled with onions / over-easy egg / smoked bacon / beer cheese sauce / crispy fried onions / pretzel bun / hot sauce gastrique / choice of side*	
BELGIAN WAFFLE 	15 19	*SIDE CHOICES: fresh fruit field green salad caesar salad soup of the day tomato basil soup french fries \$1 sweet potato fries \$2 spinach salad \$2 fried egg \$2	

VEGAN













BRUSCHETTA 	13	VEGETABLE PLATE 	19 23
warm tomatoes / basil / red onions / garlic / balsamic / crostini		grilled eggplant / grilled portabella mushroom / white bean hummus / seasonal vegetables / pesto risotto / choice of side	
GRILLED PORTABELLA MUSHROOMS	13	VEGAN RISOTTO 	17 24
roasted red bell peppers / white bean hummus / crostini		arborio rice / artichoke hearts / sun-dried tomatoes / spinach / cashew parmesan	
FIELD GREENS SALAD	6 HALF 10 WHOLE	VEGAN SIDE CHOICES: fresh fruit field green salad french fries \$1 sweet potato fries \$2 spinach salad \$2	
mesclun lettuces / kalamata olives / red onion / grape tomatoes / balsamic vinaigrette		VEGAN SALAD DRESSING OPTIONS: balsamic vinaigrette orange-chipotle vinaigrette pomegranate vinaigrette	
VEGANO WOOD-FIRED PIZZA 	18	DESSERT	
basil pesto / ratatouille / sun-dried tomatoes / grilled portabella / asparagus / arugula / pine nuts / aged balsamic / cashew parmesan		VEGAN CHOCOLATE CAKE 	10
classic or substitute gluten sensitive crust \$2		raspberry coulis / coconut milk whipped cream	
VEGAN BURGER  	17		
tomatoes / pickled red onion / chili-garlic "vegan"-naise / wheat bun / choice of side			
VEGAN PENNE  	17 24		
heirloom tomatoes / basil / garlic / red onions / balsamic / cashew parmesan			
substitute gluten-free pasta \$2			

DESSERT

PEANUT BUTTER-CHOCOLATE PIE  	11	VEGAN CHOCOLATE CAKE	10
peanut butter mousse / chocolate ganache / pecan crust / fresh whipped cream / white and dark chocolate sauces		raspberry coulis / coconut milk whipped cream / macerated seasonal berries	
TIRAMISU	10	CAPPUCCINO BROWNIE	9
espresso & rum-soaked ladyfingers / mascarpone cheese/ cocoa / white and dark chocolate sauces		add vanilla ice cream \$3	
CHEESECAKE OF THE DAY	12	BANANA CRÈME BRULÉE 	11
ask your server for details		Bourbon-vanilla bean custard / bananas / caramelized sugar	
OLIVE OIL CITRUS CAKE	11	FLOURLESS CHOCOLATE TORTE 	11
fresh whipped cream / macerated seasonal berries		Belcolade chocolate / chocolate ganache / white and dark chocolate sauces	
add vanilla ice cream \$3		SEASONAL BERRY NAPOLEON	10
		delicate puff pastry / fresh whipped cream / white chocolate sauce / macerated seasonal berries	











PASTA

(substitute gluten free pasta + \$2) add side caesar or mesclun greens salad +\$3
all pastas are garnished with grande parmesan cheese











PENNE WITH HEIRLOOM CHERRY TOMATOES  	16 20	LINGUINE WITH MEATBALLS 	16 19
pancetta / fresh mozzarella / basil pesto-lemon cream		pork & beef meatballs / marinara / fresh basil	
add chicken \$5 add shrimp \$3 ea.		WOOD-FIRED LASAGNA	HALF 15 WHOLE 22
PENNE WITH BEEF SHOULDER TENDERLOIN		fresh pasta sheets / ricotta / marinara / house ground beef / mozzarella	
AND PORTABELLA MUSHROOMS 	17 25	SEAFOOD FETTUCINE ARRABIATA  	20 26
pancetta / basil / tomatoes / vermouth broth		mussels / clams / shrimp / spicy marinara	
ANGEL HAIR WITH SHRIMP, ASPARAGUS, MINT, & BASIL  	19 26	RAVIOLI	21 28
thin sauce of butter / extra virgin olive oil / garlic / red chili flakes		cheese ravioli / duck confit / shiitake mushrooms / spinach / port wine cream sauce	
LINGUINE WITH CRAWFISH TAILS  	19 26	FETTUCINE ALFREDO  	15 19
andouille / artichoke hearts / tomatoes / button mushrooms / basil pesto / creole cream		heavy cream / nutmeg / parmesan	
		add chicken \$6 add shrimp \$3 ea.	
		RISOTTO OF THE DAY (dinner service only)	MKT

LUNCH ENTREES

available 11 am - 4 pm daily

NEW ORLEANS STYLE SIMMONS CATFISH & GRITS 	24	VEGETARIAN PLATE   	19
grape tomatoes / andouille / corn / bacon / green bell peppers / truffled soft polenta		grilled eggplant / grilled portabella mushroom / hummus / seasonal vegetables /	
REDFISH 	28	choice of: fried polenta, truffled soft polenta, or pesto risotto	
yukon gold mashed potatoes / seasonal vegetables / tomato-tarragon beurre blanc		VEGAN BURGER  	17
HERB-CRUSTED SALMON  	22	tomatoes / pickled red onion / chili-garlic "vegan"-naise / wheat bun / choice of side	
angel hair pasta / tomatoes / capers / basil pesto		SIDE CHOICES: fresh fruit field green salad Caesar salad soup of the day french fries \$1 sweet potato fries \$2 spinach salad \$2	
GRILLED CHICKEN BREAST 	16		
yukon gold mashed potatoes / seasonal vegetables / tomato, caper & basil salsa / aged balsamic			

DINNER ENTREES

FETTUCINE & TUNA STEAK 	34	SKEWERED GRILLED SHRIMP  	27
white wine / butter / garlic / capers / lemon zest / kalamata olives / focaccia gremolata		pineapple-curry BBQ sauce / fried polenta / seasonal vegetables	
HONEY-BALSAMIC GLAZED CHICKEN  	25	DUCK BREAST 	40
golden raisins / pine nuts / red potatoes / onions / seasonal vegetables		Two potato & caramelized onion hash / fig-marsala reduction / seasonal vegetables	
FOCACCIA GREMOLATA-CRUSTED SALMON	29	DOUBLE-CUT PORK CHOP 	33
yukon gold mashed potatoes / ratatouille / aged balsamic		yukon gold mashed potatoes / seasonal vegetables / mostarda-cream	
CHICKEN PARMESAN	25	NEW ORLEANS STYLE SIMMONS CATFISH & GRITS 	24
marinara / fresh mozzarella / fettucine alfredo		grape tomatoes / andouille / corn / bacon / green bell peppers / truffled soft polenta	
REDFISH WITH WHITE BEANS	33	CRAB-CRUSTED MAHI-MAHI 	35
heirloom cherry tomatoes / white wine / butter / garlic / focaccia gremolata		horseradish beurre-blanc / brussels & shallot ragout / pancetta / roasted red potatoes	
GRILLED 8 OZ. BEEF FILET	42	VEGETARIAN PLATE   	23
potato parmesan "pave" / seasonal vegetables / port wine demi-glaze		grilled eggplant / grilled portabella mushroom / hummus / seasonal vegetables /	
GRILLED SKIRT STEAK 	34	choice of: fried polenta, truffled soft polenta, or pesto risotto	
porcini-bone marrow compound butter / sweet potato risotto / seasonal vegetables / pommes frites			
STEAK ADD-ONS: grilled shrimp (each) \$3 / lump crab meat \$13 / crawfish tails \$10 / gorgonzola \$5 / portabella mushroom \$6 / rosemary mushrooms \$4 / caramelized onions \$4			

*Consuming raw or undercooked eggs or fish may increase your risk of foodborne illness, especially if you have certain medical conditions

