

ITALIAN RESTAURANT & BAR

B•R•A•V•O•!

Dinner

STARTERS

PECAN–CRUSTED BRIE	 	
dried cherry marmalade / arugula / crostini		
CRAB CAKES	 	
tomato-tarragon beurre blanc / pomme frites		
GRILLED PORTABELLA MUSHROOMS	 	
roasted red bell peppers / white bean hummus / crostini		
FRIED POLENTA	 	
rosemary & honey-infused mushrooms		
CALAMARI FRITTI	  	
tomato-caper dipping sauce		
BRUSCHETTA	 	
warm tomatoes / basil / red onions / balsamic / crostini		
add chicken \$5		
FRIED ARTICHOKE HEARTS	 	
orange-chipotle dipping sauce		
TRUFFLED ARANCINI	 	
fried risotto balls / goat cheese		
pesto marinara / pine nuts		
BRAVO! CHARCUTERIE		25 40
cured meats / hard & soft cheeses / pickled veggies		
small (2-4) / large (4+)		
MUSSELS ARRABIATA	  	
spicy marinara / crostini		
SOUP OF THE DAY		
ask your server for allergen information		
HOUSE TOMATO–BASIL SOUP	 	5 8

SALADS

CAESAR		6 10
romaine / parmesan / focaccia croutons		
FIELD GREENS SALAD	 	6 10
mesclun lettuces / kalamata olives		
heirloom tomatoes / red onion / focaccia croutons		
citrus and balsamic vinaigrettes		
SPINACH	 	8 12
goat cheese / mushrooms / candied walnuts		
red onion / warm balsamic and pancetta vinaigrette		
PANZANELLA		14
heirloom tomatoes / cucumber / capers / red onion		
basil / fresh mozzarella / red wine honey vinaigrette		
focaccia croutons		
CHICKEN & SWEET POTATO	 	16
mesclun lettuces / dried cranberries		
candied walnuts / gorgonzola / heirloom cherry tomatoes		
red onion / focaccia croutons / pomegranate vinaigrette		
BLACKENED BEEF	 	17
shoulder tenderloin grilled medium rare / arugula		
charcoalred onions / crispy onions / fresh mozzarella		
dried cherries / pine nuts / heirloom cherry tomatoes		
balsamic vinaigrette		
SOUTHWESTERN FRIED OYSTERS	 	19
mesclun lettuces / black bean & corn salsa		
tortilla strips / heirloom cherry 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 / heirloom cherry tomatoes		
citrus vinaigrette / focaccia croutons		
SALAD ADD–ONS		
chicken \$6 shrimp  (each) \$4 grilled salmon  \$14		
smoked salmon  \$10 crawfish tails  \$13		
lump crabmeat  \$13 crab cake  (each) \$8		
fried oysters  \$14 anchovies  \$3 vegan patty \$8		

PASTA

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

PENNE WITH HEIRLOOM CHERRY TOMATOES	 	20
pancetta / fresh mozzarella / basil pesto-lemon cream		
add chicken \$6 add shrimp \$4 ea.		
PENNE WITH BEEF SHOULDER TENDERLOIN AND PORTABELLA MUSHROOMS		25
pancetta / basil / tomatoes / vermouth broth		
ANGEL HAIR WITH SHRIMP, ASPARAGUS, MINT, & BASIL	  	26
thin sauce of butter / extra virgin olive oil / garlic		
red chili flakes		
LINGUINE WITH CRAWFISH TAILS	  	26
andouille / artichoke hearts / tomatoes		
button mushrooms / basil pesto / creole cream		
LINGUINE WITH MEATBALLS		19
pork & beef meatballs / marinara / fresh basil		
WOOD–FIRED LASAGNA		24
fresh pasta sheets / ricotta / marinara		
house grind of tenderloin trimmings / mozzarella		
SEAFOOD FETTUCCINE ARRABIATA	 	26
mussels  / clams  / shrimp  / spicy marinara		
RAVIOLI	 	28
crab meat / sweet peas / basil / chili flakes		
breadcrumbs / white wine butter sauce		
FETTUCCINE ALFREDO	 	19
heavy cream / nutmeg / parmesan		
with chicken \$25 with shrimp  \$26		
RISOTTO OF THE DAY		MKT

WOOD-FIRED PIZZAS

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

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

ENTREES

FETTUCINE & TUNA STEAK  	34	SKEWERED GRILLED SHRIMP   	29
white wine / butter / garlic / capers / lemon zest		pineapple-curry BBQ sauce / fried polenta	
kalamata olives / focaccia gremolata / red chili flakes		seasonal vegetables	
HONEY-BALSAMIC GLAZED CHICKEN  	25	DUCK BREAST 	40
(THE ORIGINAL!)		Two potato & caramelized onion hash	
golden raisins / pine nuts / red potatoes / onions		fig-marsala reduction / seasonal vegetables	
seasonal vegetables		DOUBLE-CUT PORK CHOP 	36
FOCACCIA GREMOLATA-CRUSTED  	29	yukon gold mashed potatoes / seasonal vegetables	
SALMON		mostarda-cream	
yukon gold mashed potatoes / ratatouille		NEW ORLEANS STYLE	
aged balsamic		SIMMONS CATFISH & GRITS  	28
CHICKEN PARMESAN 	26	heirloom cherry tomatoes / andouille / corn / bacon	
marinara / fresh mozzarella / fettucine alfredo		bell peppers / onions / truffled soft polenta	
REDFISH  	33	VEGETARIAN PLATE   	23
yukon gold mashed potatoes / seasonal vegetables		grilled eggplant / grilled portabella mushroom	
tomato-tarragon beurre blanc		hummus / seasonal vegetables	
GRILLED BEEF FILET 	8 OZ. – 48 10 OZ. – 58	choice of: fried polenta, truffled soft polenta, or pesto risotto	
potato parmesan “pave” / seasonal vegetables			
port wine demi-glaze / pomme frites			
GRILLED SKIRT STEAK 	39		
porcini-bone marrow compound butter			
sweet potato risotto / seasonal vegetables / pomme frites			
STEAK ADD-ONS: grilled shrimp  (each) \$4			
lump crab meat  \$13 crawfish tails  \$13 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

