

STARTERS

- PECAN-CRUSTED BRIE

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dried cherry marmalade / arugula / crostini
- CRAB CAKES

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tomato-tarragon beurre blanc / pomme frites
- GRILLED PORTABELLA

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MUSHROOMS

roasted red bell peppers / white bean hummus / crostini
- FRIED POLENTA

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rosemary & honey-infused mushrooms
- CALAMARI FRITTI

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tomato-caper dipping sauce
- BRUSCHETTA

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warm tomatoes / basil / red onions / garlic balsamic / crostini

add chicken \$5
- FRIED ARTICHOKE HEARTS

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orange-chipotle dipping sauce
- TRUFFLED ARANCINI

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ried 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

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spicy marinara / crostini
- SOUP OF THE DAY

5 | 8

ask your server for allergen information
- HOUSE TOMATO-BASIL SOUP

5 | 8

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SALADS

- CAESAR

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romaine / parmesan / focaccia croutons

6 | 10
- FIELD GREENS SALAD

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mesclun lettuces / kalamata olives

6 | 10
- heirloom cherry tomatoes / red onion / focaccia croutons

citrus and balsamic vinaigrettes
- SPINACH

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goat cheese / mushrooms / candied walnuts

8 | 12
- red onion / warm balsamic and pancetta vinaigrette
- PANZANELLA

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14
- heirloom tomatoes / cucumber / capers / red onion

basil / fresh mozzarella / red wine honey vinaigrette

16
- focaccia croutons
- CHICKEN & SWEET POTATO

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16
- mesclun lettuces / dried cranberries

candied walnuts / gorgonzola

13
- heirloom cherry tomatoes / red onion / focaccia croutons

pomegranate vinaigrette
- BLACKENED BEEF

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17
- shoulder tenderloin grilled medium rare / arugula

charcoal red onions / crispy onions / fresh mozzarella

13
- dried cherries / pine nuts / heirloom cherry tomatoes

balsamic vinaigrette
- SOUTHWESTERN FRIED OYSTERS

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19
- mesclun lettuces / black bean & corn salsa

tortilla strips / heirloom cherry tomatoes /

red onions / roasted red pepper and cilantro cremas

16
- orange-chipotle vinaigrette
- SEARED YELLOWFIN TUNA

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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
- SOUP & SALAD COMBO

5 | 8

12
- bowl of tomato basil or soup of day

choice of caesar or mesclun greens salad
- SALAD ADD-ONS

5 | 8
- 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

SANDWICHES

available from 11 a.m. - 4 p.m. and served on focaccia with a choice of side* (substitute gluten-free +\$2, served open face)

- ITALIAN SALUMERIA

prosciutto / pepperoni / salami/ olive tapenade / arugula

garlic aioli / extra virgin olive oil / red wine vinegar

fresh mozzarella

BASIL PESTO CHICKEN SALAD

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fontina / roasted red peppers

BLACKENED BEEF SHOULDER

garlic aioli / caramelized onions / fontina / arugula
- SHRIMP & SMOKED SALMON

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19
- mascarpone dill spread / red onion / capers

arugula / extra virgin olive oil
- PINEAPPLE CURRY MEATBALL (SERVED WARM)

garlic aioli / fontina / pickled onions / arugula

20
- PORTABELLA TOSCANO

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(SERVED WARM)

17
- grilled portabella / caramelized onions / roasted peppers

arugula / fontina / garlic aioli

*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

*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



SHELLFISH



DOMESTIC



IMPORTED

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  
pancetta / fresh mozzarella / basil pesto-lemon cream
add chicken \$6 | add shrimp \$4 ea.
- PENNE WITH BEEF SHOULDER TENDERLOIN AND PORTABELLA MUSHROOMS 
pancetta / basil / tomatoes / vermouth broth
- ANGEL HAIR WITH SHRIMP, ASPARAGUS, MINT, & BASIL   
thin sauce of butter / extra virgin olive oil / garlic
red chili flakes
- LINGUINE WITH CRAWFISH TAILS    
andouille / artichoke hearts / tomatoes
button mushrooms / basil pesto / creole cream

- LINGUINE WITH MEATBALLS 16
pork & beef meatballs / marinara / fresh basil
- WOOD-FIRED LASAGNA HALF 15 | WHOLE 24
fresh pasta sheets / ricotta / marinara
house grind of tenderloin trimmings / mozzarella
- 17 SEAFOOD FETTUCCINE ARRABIATA   20
mussels  / clams  / shrimp  / spicy marinara
- 19 RAVIOLI   21
crab meat / sweet peas / basil / red chili flakes
breadcrumbs / white wine butter sauce
- 19 FETTUCCINE ALFREDO   15
heavy cream / nutmeg / parmesan
with chicken \$20 | with shrimp  \$21

WOOD-FIRED PIZZAS

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

- VESUVIUS
plum tomato sauce / mozzarella / goat cheese
roasted garlic / prosciutto / arugula / red chili flakes
- SHRIMP AND BASIL PESTO   
fontina / mozzarella / sun-dried tomatoes
artichoke hearts
- MILANO
bechamel / fontina / chicken / caramelized onions
gorgonzola / sun-dried tomatoes
- VEGANO  
basil pesto / ratatouille / grilled portabella / asparagus
arugula / sun-dried tomatoes / pine nuts
aged balsamic / cashew parmesan
- SMOKED SALMON 
mascarpone-dill spread / fontina / capers
red onions / chives
- VERDURE 
spinach / roasted garlic / roasted red peppers
rosemary mushrooms / goat cheese / parmesan / fresh basil

- 17 DUCK CONFIT & BRIE 20
bechamel / brie / fontina / sun-dried tomatoes / spinach
- CARNE 18
plum tomato sauce / fresh mozzarella / pepperoni
italian sausage / prosciutto / pancetta
- MARGHERITA  16
17 plum tomato sauce / fresh mozzarella
romano / fresh basil
- QUATTRO FORMAGGIO  16
18 ricotta / mozzarella / fontina / parmesan
red chili flakes
- GENOVESE  17
basil pesto / mozzarella / fontina / chicken
sun-dried tomatoes / rosemary mushrooms
- 20 PIZZA OF THE DAY MKT
ask your server for today's special
- 17

ENTREES

- NEW ORLEANS STYLE
SIMMONS CATFISH & GRITS  
heirloom cherry tomatoes / andouille / corn / bacon
bell peppers / onions / truffled soft polenta
- REDFISH  
yukon gold mashed potatoes / seasonal vegetables
tomato-tarragon beurre blanc
- HERB-CRUSTED SALMON   
angel hair pasta / tomatoes / capers / basil pesto
- GRILLED CHICKEN BREAST 
yukon gold mashed potatoes / seasonal vegetables
tomato, caper & basil salsa / aged balsamic

- VEGETARIAN PLATE   19
24 grilled eggplant / grilled portabella mushroom
hummus / seasonal vegetables
choice of: fried polenta, truffled soft polenta, or pesto risotto
- 28 VEGAN BURGER   17
tomatoes / arugula / pickled red onion
chili-garlic "vegan"-naise / wheat bun
- 22 choice of side:
fresh fruit | field green salad | french fries \$1
sweet potato fries \$2 | spinach salad \$2
- 16 VEGAN SALAD DRESSING OPTIONS
balsamic vinaigrette | orange-chipotle vinaigrette
pomegranate vinaigrette

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