



Treviso Bay

N A P L E S

Dinner

beginnings

Ahi Tuna Poke Bowl 15 gf

avocado • cucumber • sushi rice • carrot ribbons • spicy house made mayonnaise

Flash Fried Calamari 11

soaked in buttermilk • roasted tomato marinara

Colossal Shrimp Cocktail 14 gf

five chilled jumbo shrimp • citrus cocktail sauce • wakame • lemon

Pan Seared Diver Scallops 13 gf

creamy cheddar polenta • roasted tomato sauce

Tenderloin of Beef Carpaccio 14

sliced thin • caper vinaigrette • micro greens

Avocado and Butternut Squash "Toast" 9 v

fresh avocado • roasted butternut squash • grilled ciabatta

Grilled Ciabatta Bruschetta 7 v

shaved pecorino • vine ripe tomato • basil • balsamic "drizzle"

simply the freshest soups and salads

Floribbean Seafood Chowder cup 4 bowl 5

Chef's Soup of the Day cup 3 bowl 4

Florida Lobster Cobb 16 gf

romaine heart • avocado • haricot verts • locally grown tomato • roquefort
applewood smoked bacon • egg • cool cucumber ranch

Classic Caesar 9

crisp romaine • house made dressing • shaved pecorino
parmesan "cracker" • house toasted croutons

Treviso Chopped 10 gf

crisp greens • marinated feta • candied pecans • fuji apples • bermuda onion
dried sweet cranberries • locally grown blueberries • blood orange vinaigrette

Grilled Salmon Salad 14 gf

herb crusted atlantic salmon • baby greens
goat cheese crumbles • vine ripened tomatoes
strawberries • toasted almonds • blueberry balsamic "syrup"

Ahi Tuna Niçoise 14 gf

sushi grade • baby greens • red potatoes • haricot verte
vine ripened tomatoes • egg • tarragon dijon vinaigrette

The Floribbean 10 gf

baby greens • goat cheese crumbles • locally grown tomatoes • florida strawberries
orange segments • toasted almonds • blueberry balsamic "syrup"

Add the Following Items to Each Salad (Blackened or Grilled):

Chicken 5 • **Shrimp** 7 • **Salmon** 7

Strip Steak 9 • **Grouper** 10

entrées

Center Cut Filet Mignon 28 gf

eight ounce cut • cabernet reduction
roasted garlic mashed potatoes • chef's fresh vegetable

Macadamia Crusted Gulf Coast Black Grouper 26

melted leeks • mango cream
toasted coconut almond risotto • chef's fresh vegetable

Grilled Salmon 16 gf

lentil barley pilaf • garlic spinach

Pollo e Gnocchi 16

italian chicken and dumplings • hand pulled chicken • savory stock • gnocchi

Cioppino 27

florida lobster • black grouper • gulf shrimp • diver scallops • pei mussels
fennel infused tomato broth • campanelle pasta • grilled focaccia parmesan "toast"

Chicken Marsala 14

tender chicken cutlets • wild mushroom sauce
linguini • chef's fresh vegetable

Veal Oscar 27

tender veal cutlets • jumbo lump crab • asparagus
mashed potatoes • maderia and hollandaise sauces

Osso Bucco 26

braised veal shanks • two day demi glace
three cheese polenta • chef's fresh vegetable

PEI Mussels Scampi 15

white wine • lemon butter • garlic • fresh parsley • campanelle pasta • grilled focaccia

Giambotta 15 gf v

italian vegetable bean stew

Fresh Seafood of the Day market price

All Entrées served with choice of a House Salad or Caesar Salad

finish

Pistachio Nut Gelato 6 gf

House Filled Cannolis 6

Flourless Chocolate Torte 7 gf

Passion Fruit Mango Cheesecake 7

Consuming raw or undercooked food may pose an increased risk of foodborne illness

gf = gluten free • v = vegetarian