



Treviso Bay

N A P L E S

Dinner

BEGINNINGS

Ahi Tuna "Stack"	sushi grade • soba noodle salad • crisp vegetables • ginger soy glaze	12
Colossal Coconut Shrimp	sweet chili sauce • island slaw • lemon lime frisee	11
Pan Seared Diver Scallops	creamy cheddar polenta • roasted tomato sauce	13
Pretzel Crusted Chicken Sliders	honey mustard dipping sauce	9
Grilled Steak and Three Cheese Quesadillas	sweet tomato onion jam • black beans roasted corn • avocado sour cream	11
Florida Lobster "Martini"	citrus salsa • avocado • kalamata olives	14
Coconut Curry Prince Edward Island Mussels	lemongrass cream • garlic grilled baguette	12
Thai Vegetable Spring Rolls	ponzu • peanut dipping sauces	8

SIMPLY THE FRESHEST SOUPS AND SALADS

Floribbean Seafood Chowder	cup 4	bowl 5
Chef's Soup of the Day	cup 3	bowl 4
Award Winning Three Bean Chili	cup 3	bowl 4
Florida Lobster Cobb	romaine heart • avocado • haricot verts • locally grown tomato roquefort • applewood smoked bacon • egg • cool cucumber ranch	15
Classic Caesar	crisp romaine • house made dressing • shaved pecorino parmesan "cracker" • house toasted croutons	9
Treviso Chopped	crisp greens • marinated feta • candied pecans • fuji apples bermuda onion • dried sweet cranberries • locally grown blueberries blood orange vinaigrette	10
Grilled Salmon Salad	herb crusted atlantic salmon • baby greens • goat cheese crumbles vine ripened tomatoes • dried strawberries • toasted almonds • blueberry balsamic "syrup"	14
Ahi Tuna Niçoise	sushi grade • baby greens • red potatoes • haricot verte vine ripened tomatoes • egg • tarragon dijon vinaigrette	14
The Floribbean	baby greens • goat cheese crumbles • locally grown tomatoes florida strawberries • orange segments • toasted almonds • blueberry balsamic "syrup"	9

Add the following items to each salad:

grilled chicken 4 • grilled shrimp 5 • grilled salmon 5
grilled strip steak 6 • grilled black grouper 7

FLATBREADS

Black and Blue	blackened ny strip • maui onions • burrata mozzarella • vine ripe tomato blueberries • balsamic drizzle	12
Hand Pulled Rotisserie Chicken	ricotta • tillamook cheddar • roasted tomato pesto caramelized apple	12
Roasted Vegetable	basil pesto • mozzarella • portobello mushrooms • tomato baby spinach • red onion • raspberry balsamic "syrup"	11

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

H E A R T H F I R E D P I Z Z A S

The Naples Neapolitan locally grown tomatoes • fresh mozzarella garlic infused olive oil • fresh basil	11
Triple White whole milk ricotta • burrata mozzarella • parmesan reggiano • garlic spinach hand pulled rotisserie chicken	12
Tre Di Carni sweet italian sausage • pepperoni • meatball • three cheese blend merlot infused pizza sauce	12

G O U R M E T S A N D W I C H E S

featuring our famous hand cut fries

Gulf Coast Grouper Sandwich the freshest possible! grilled, blackened or crispy fried chipotle mango aioli • island slaw • butter lettuce • vine ripe tomato • grilled multi grain roll	15
The “Bay” Burger fire grilled half pound • applewood bacon • tillamook cheddar avocado • roasted onion • bacon jam • tomato • butter lettuce house recipe steak sauce • potato roll	12
Treviso Club in house roasted turkey • nukes bacon • crisp lettuce locally grown tomatoes • swiss • avocado • roasted garlic mayo • seven grain bread	12

all sandwiches come with choice of hand cut fries, kettle chips,
three potato egg salad, kale cole slaw, fresh fruit or sweet potato fries
beer battered onion rings add \$1.00

M A I N

Fire Grilled NY Strip sixteen ounce cut • vermont cheddar chive mashed • onion “crisps” cabernet reduction or bearnaise • roasted baby vegetables	26
Macadamia Crusted Gulf Coast Black Grouper melted leeks mango cream • toasted coconut almond risotto • roasted baby vegetables	25
Grilled Atlantic Salmon herb crusted • golden tomato “salsa” • brown rice roasted baby vegetables	17
Chicken Carbonara herb rotisserie chicken • applewood smoked bacon • green peas wild mushrooms • roasted red pepper cream • rigatoni	16
Cioppino florida lobster • black grouper • gulf shrimp • diver scallops • pei mussels fennel infused tomato broth • campanelle pasta • grilled focaccia parmesan “toast”	26

all entrées served with a house salad and choice of dressings

V E G E T A R I A N O F F E R I N G S

Ginger Soy Stir Fry fresh seasonal vegetables • bean sprouts • baby bok choy brown rice noodles • (vegan)	12
Grain Station spelt • red rice • quinoa • barley • spinach • tomato • baby vegetables mushroom broth • (vegan)	12
Vegetarian Stuffed Cabbage lentils • mushrooms • baby spinach • seasonal vegetables roasted tomato marinara • (vegan)	12

all vegetarian offerings served with a house salad and choice of dressings

S I D E S

creamed spinach skillet 4 • sweet potato casserole 4

toasted coconut almond risotto 3 • baked potato 3 • fresh vegetable of the day 3

F I N I S H

Key Lime Cheesecake raspberry coulis • lemon lime whipped cream	6
Tiramisu “Martini” hazelnut whipped cream • mango “swirl”	6
Chocolate Orange Cookie Stack cream cheese filling	6
Triple Chocolate Cake florida strawberries • fresh whipped cream	6