



LOVANGO RUM BAR

STARTERS

BRUSCHETTA

CROSTINI, MARINATED TOMATOES, PARMESAN, BALSAMIC GLAZE, BASIL **20**

GARLIC CHEESE BREAD

RUSTIC FLATBREAD TOPPED WITH GARLIC OIL, MOZZARELLA AND PARMESAN CHEESE, SERVED WITH HOUSE MARINARA SAUCE **17**

CANNON BALLS

5 HOMEMADE MEATBALLS TOPPED WITH SHAVED PARMESAN SERVED WITH HOUSE MARINARA SAUCE **21**

SALADS

PROUDLY SERVING GREENS FROM



HOUSE

HOUSE MIXED GREENS, GORGONZOLA, CANDIED PECANS, MARINATED TOMATOES, PICKLED RED ONION, BALSAMIC VINAIGRETTE **17**

KALE CAESAR

KALE, CROUTONS, CAESAR DRESSING, PARMESAN **18**

+ OPTION TO ADD IN LOCALLY-GROWN KALE WHEN AVAILABLE +

CAPRESE

MARINATED TOMATOES, FRESH MOZZARELLA, BASIL, BALSAMIC GLAZE **18**

CHARCUTERIE

LOVANGO BOARD

ASSORTED SELECTION OF DRY AND CURED MEATS, CHEESES, FIG JAM, HONEY, OLIVES, MUSTARD, FRUIT, NUTS, CROSTINI
SMALL (SERVES 1-3) **52**

A PROCESSING FEE OF 3% WILL BE ADDED TO ALL CREDIT CARD TRANSACTIONS.
20% GRATUITY WILL BE ADDED TO ALL ORDERS.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



BUILD YOUR OWN

PIZZA BASES

RED SAUCE BASE **\$19**
 GARLIC OIL BASE **\$19**
 TRUFFLE MUSHROOM PASTE **\$22**

MEATS \$4 EACH

PEPPERONI
 SALAMI
 SAUSAGE
 MEATBALLS
 HAM
 PROSCIUTTO
 SOPPRESSATA
 SPECK
 CAPICOLA
 ANCHOVIES

CHEESES \$3 EACH

MOZZARELLA
 FRESH MOZZARELLA
 GOAT CHEESE
 RICOTTA
 MASCARPONE
 FRESH GRATED PARMESAN
 VEGAN CHEESE

VEGGIES \$3 EACH

MARINATED TOMATO ROUNDS
 ARTICHOKE HEARTS
 KALAMATA OLIVES
 GREEN OLIVES
 CAPERS
 FIGS
 ROASTED RED BELL PEPPER
 RED ONIONS
 BASIL LEAVES
 SPINACH
 ARUGULA
 KALE
 BANANA PEPPERS
 PINEAPPLE

*MIXED MOUNTAIN MUSHROOMS **\$3**

DRIZZLES \$2 EACH

EXTRA VIRGIN OLIVE OIL
 BALSAMIC GLAZE
 PEPPER OIL
 GARLIC OIL
 RANCH DRESSING



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 BALSAMIC GLAZE
 PEPPER OIL
 GARLIC OIL
 RANCH DRESSING

RED SAUCE PIZZA

PIRATE'S PEPPERONI

GENOA SALAMI, PEPPERONI, MOZZARELLA, TOPPED WITH PEPPER OIL, RED PEPPER FLAKES **28**

MERMAID'S MARGHERITA

MOZZARELLA, BASIL, OLIVE OIL **25**

ADD FRESH MOZZARELLA **4**

GREAT BALLS OF FIRE

HOUSE MEATBALLS, ROASTED RED BELL PEPPER, RED ONION, MOZZARELLA, RED PEPPER OIL **27**

CAPTAIN KIDD MEAT LOVERS

GENOA SALAMI, PEPPERONI, MOZZARELLA, TOPPED WITH SPECK **28**

PIG OVERBOARD

MOZZARELLA, PROSCIUTTO, ARUGULA **28**

MAHO BBQ

BBQ SAUCE, CUBED CHICKEN BREAST, RED ONIONS, GORGONZOLA, MOZZARELLA **28**

GRASS CAY

SPINACH, ARTICHOKES, RED ONION, OLIVES, BELL PEPPER, MUSHROOMS, MOZZARELLA **28**

WHITE PIZZA

THE FUN-GUY

TRUFFLE PASTE BASE, MIXED MOUNTAIN MUSHROOMS, MOZZARELLA **28**

THE BLUE BEARD

GARLIC OIL BASE, GORGONZOLA, RED ONION, MOZZARELLA, SPECK **27**

JOLLY ROGER

GARLIC OIL BASE, MASCARPONE, MOZZARELLA, PROSCIUTTO **28**

THE POPEYE

GARLIC OIL BASE, SPINACH, ARTICHOKE, GOAT CHEESE AND MOZZARELLA **27**

SAILOR'S DELIGHT

GARLIC OIL BASE, FIGS, RED ONION, GOAT CHEESE, MOZZARELLA, ARUGALA, CANDIED WALNUTS AND A HONEY DRIZZLE **28**

* GLUTEN FREE CRUST AVAILABLE UPON REQUEST **5** *

DESSERT & DESSERT WINE

BROWNIE SUNDAE

HOME MADE CHOCOLATE BROWNIE TOPPED WITH VANILLA OR CHOCOLATE GELATO **14**

KEY LIME PIE

GRAHAM CRACKER CRUST, KEY LIME CURD, WITH HOUSE WHIPPED CREAM **13**

CHOCOLATE AND/OR VANILLA ICE CREAM **9**

ROOT BEER FLOAT WITH HOUSE GELATO **13**

ADD LOVANGO DARK RUM **3**

TAWNY PORT + LIMINCELLO + GRAPPA

ATTENTION CUSTOMERS WITH FOOD ALLERGIES: PLEASE BE AWARE THAT OUR FOOD MAY CONTAIN OR COME INTO CONTACT WITH COMMON ALLERGENS, SUCH AS DAIRY, EGGS, WHEAT AND NUTS. IF YOU HAVE AN ALLERGY OR SPECIAL DIETARY NEEDS, PLEASE INFORM YOUR SERVER OR ASK FOR MORE INFORMATION.





CRAFT COCKTAILS

CATEGORY FIVE

LOVANGO HABANERO RUM, GRAPEFRUIT, LIME,
MANGO, PASSION FRUIT AGAVÉ, HOUSE SPICED
AND SALTED RIM (OR TRY IT WITH TEQUILA)

BLACK BEARDS KILLA

LOVANGO SPICED RUM, TOASTED BANANA
COCONUT CREAM, GRILLED PINEAPPLE SYRUP,
FRESH OJ, NUTMEG AND TOASTED COCONUT RIM

ISLAND EXPRESS – OH!

LOVANGO DARK RUM, DOUBLE SHOT,
LOVANGO BUTTERSCOTCH RUM, COFFEE LIQUOR,
VANILLA SIMPLE SYRUP, NUTMEG

LIM'IN DE COCONUT

LOVANGO COCONUT RUM, LIME, CREAM OF COCONUT,
COCONUT MILK, TOASTED COCONUT RIM AND LIME ZEST

SKULL FRACTURE

LOVANGO DARK RUM, DATE SHRUB, LUXARDO CHERRY,
CHERRY BITTERS, APPLEWOOD SMOKED

CRUZ BAY'SIL

LOVANGO LIGHT RUM, MUDDLED BASIL,
LIME, LEMON, ACQUA PANNA, AGAVÉ

RUM WITH A VIEW

LOVANGO SORREL RUM, ELDERFLOWERS,
PASSION FRUIT AGAVÉ, LEMON, EGG WHITE

RUM BEER FLOAT

CHAI SPICED RUM, BAILEYS, VI ROOT BEER, NUTMEG

FROSÉ ALL DAY

APEROL, ST.GERMAINE, PASSION FRUIT AGAVÉ, ROSÉ



SMALL BATCH DAILY SPECIALS

Ask your server about our small
batch "clarified" cocktails!

WINES BY THE GLASS

Whites

JOEL GOTTL SAUV BLANC

A crisp, refreshing wine with notes of grapefruit, passionfruit, and green apple, finishing clean and bright. Perfect with salads, seafood, or light dishes. **14**

WENT CHARDONNAY

A smooth, balanced wine with notes of ripe pear, crisp apple, and a touch of vanilla. Ideal with poultry, seafood, or creamy dishes. **14**

PIGHIN GRAVES FRIULI PINOT GRIGIO

A crisp and elegant wine with notes of green apple, pear, and a hint of citrus. Perfect for pairing with seafood, salads, or light pasta dishes **15**

LA TRANSA PROSECCO DOC

A vibrant sparkling wine with fresh citrus, green apple, and floral notes. Ideal for toasting or as an aperitif. **14**

CUVEE FLORETTE PROVENCE ROSE

A delicate, dry rosé with notes of strawberry, peach, and a touch of citrus. Perfect for light meals or sunny afternoons. **14**



Reds

JOSH PINOT NOIR

A smooth and balanced red with flavors of cherry, raspberry, and a hint of oak. Pairs well with roasted meats, pasta, or mushrooms. **14**

JOSH CABERNET

A rich, full-bodied wine with notes of dark cherry, blackberry, and vanilla. Perfect with steaks, burgers, or hearty dishes. **14**

CÔTES DU RHÔNE VILLAGES

A bold, flavorful red with notes of blackberries, spices, and herbs. Pairs beautifully with grilled meats, stews, and hearty dishes. **16**

ENTYCEMENT RED BLEND

A smooth, medium-bodied wine with rich notes of dark fruit, subtle spice, and a velvety finish. Perfect with pasta, barbecue, or savory dishes. **16**

BROQUEL TRAPICHE MALBEC

A smooth, medium-bodied wine with rich notes of dark fruit, subtle spice, and a velvety finish. Perfect with pasta, barbecue, or savory dishes. **14**