



LOVANGO RUM BAR

STARTERS

LOVANGO BOARD

Assorted Selection of Dry and Cured Meats, Cheeses, Fig Jam, Honey, Olives, Mustard, Fruit, Nuts, Crostini (Serves 1-3) **58**

BRUSCHETTA

Crostini, Marinated Tomatoes, Parmesan, Balsamic Glaze, Basil **21**

GARLIC CHEESE BREAD

Rustic Flatbread Topped with Garlic Oil, Mozzarella and Parmesan Cheese, served with House Marinara Sauce **18**

CANNON BALLS

5 Homemade Meatballs topped with Shaved Parmesan
Served with House Marinara Sauce **17**

WINGS

7 Tuscan Marinated wings with your choice of sauce **21**

Sweet Thai chili, BBQ, Sweet Chili, Buffalo)

(our wings are cooked to order and will take minimum of 12-15 minutes)

MUSKET BALLS

Pizza dough balls stuffed with prosciutto marinated tomatoes and mozzarella **18**

SALADS

HOUSE

House Mixed Greens, Gorgonzola, Candied Pecans, Marinated Tomatoes, Pickled Red Onion, Balsamic Vinaigrette **18**

KALE CAESAR

Fresh Kale, Croutons, Caesar Dressing, Parmesan **18**

PANINIS

CAPRESE PANINI

Marinated Tomatoes, Fresh Mozzarella, Dressed with Basil and Balsamic Glaze **21**

MEATBALL PANINI

Baby Meatballs, Fresh Mozzarella, Dressed with Basil and House Marinara **23**

ITALIAN PANINI

Ham, Genoa Salami, Provolone, Pepperoni, Dressed with Oil & Vinegar **22**

CALZONES

Pizza dough folded over stuffer with mozzarella and ricotta cheese. **20**

add your choice of any pizza toppings, see make your own section*

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

RED SAUCE PIZZA

PIRATE'S PEPPERONI

Genoa Salami, Pepperoni, Mozzarella, Topped with Pepper Oil, Red Pepper Flakes **28**

MERMAID'S MARGHERITA

Fresh Mozzarella, Basil, Olive oil **28**

GREAT BALLS OF FIRE

House Meatballs, Roasted Red Bell Pepper, Red Onion, Mozzarella, Red Pepper Oil **28**

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 **28**

JOLLY ROGER

Garlic Oil Base, Mascarpone, Mozzarella, Prosciutto **28**

THE POPEYE

Garlic Oil Base, Spinach, Artichoke, Goat Cheese and Mozzarella **28**

SAILOR'S DELIGHT

Garlic Oil Base, Figs, Red Onion, Goat cheese, Mozzarella, Arugula,
Candied Walnuts and a Honey Drizzle **28**

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

DESSERT & DESSERT WINE

AFFOGATO

Vanilla ice cream topped with one shot of espresso and one shot of Amaretto **13**

BROWNIE SUNDAE

Homemade chocolate brownie topped with Vanilla or Chocolate Gelato **14**

BREAD PUDDING

Cinnamon swirl bread topped with a sweet vanilla glaze **14**

KEY LIME PIE

Graham Cracker Crust, Key Lime Curd, with house Whipped Cream **14**

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

ROOT BEER FLOAT WITH HOUSE GELATO **14**

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.



BUILD YOUR OWN

PIZZA BASES

RED SAUCE BASE \$20

GARLIC OIL BASE \$20

TRUFFLE MUSHROOM PASTE \$23

MEATS \$4 EACH

PEPPERONI

SALAMI

SAUSAGE

MEATBALLS

HAM

PROSCIUTTO

SOPRESSATA

SPECK

CAPICOLA

ANCHOVIES

CHEESES \$3 EACH

MOZZARELLA

GOAT CHEESE

RICOTTA

MASCARPONE

FRESH GRATED PARMESAN

VEGAN CHEESE

FRESH MOZZARELLA \$4

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 \$4

DRIZZLES \$2 EACH

EXTRA VIRGIN OLIVE OIL

BALSAMIC GLAZE

PEPPER OIL

GARLIC OIL

RANCH DRESSING



BUILD YOUR OWN

PIZZA BASES

RED SAUCE BASE \$20

GARLIC OIL BASE \$20

TRUFFLE MUSHROOM PASTE \$23

MEATS \$4 EACH

PEPPERONI

SALAMI

SAUSAGE

MEATBALLS

HAM

PROSCIUTTO

SOPRESSATA

SPECK

CAPICOLA

ANCHOVIES

CHEESES \$3 EACH

MOZZARELLA

GOAT CHEESE

RICOTTA

MASCARPONE

FRESH GRATED PARMESAN

VEGAN CHEESE

FRESH MOZZARELLA \$4

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 \$4

DRIZZLES \$2 EACH

EXTRA VIRGIN OLIVE OIL

BALSAMIC GLAZE

PEPPER OIL

GARLIC OIL

RANCH DRESSING