



# 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 Ameretto **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  
SOPPRESSATA  
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  
CAPPERS  
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  
SOPPRESSATA  
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  
CAPPERS  
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