

BRAVO! ITALIAN RESTAURANT & BAR  
**GLUTEN SENSITIVE MENU**

We understand that navigating our menu can be difficult for someone unable to digest gluten - especially when so many of our specialties are pizza, pasta and bread!

To this end, we have created an abbreviated menu to help our customers explore the wealth of options and substitutions best suited for this dietary need.

For example, we have found an excellent gluten-free bread for our sandwiches, and we offer rice pasta for most dishes. While we train our staff to avoid cross contamination, shared cooking and preparation spaces including common fryer oil, prevent us from guaranteeing that any entree is completely gluten free.

However, we hope the size and diversity of this menu and the care of our staff will allow those of you with mild to moderate sensitivity to enjoy many safe and satisfying meals at BRAVO!

● **STARTERS** ●

**Bruschetta** *gluten free bread toasts smothered with warm fresh tomatoes and basil 8 / add grilled chicken 3*

**Grilled Portobello Mushroom** *with white bean hummus and sautéed red peppers 7/11*

**BRAVO! Antipasto** *grilled meats, roasted vegetables, and cheeses 11 small, 16 large (vegetarian by request)*

● **SALADS** ●

**Salad Add Ons:** *Goat Cheese 4, Anchovies 3, Grilled Chicken Breast 4, Grilled Jumbo Shrimp (each) 3, Grilled Salmon Filet 10, Smoked Salmon 8, Sautéed Crawfish Tails 6, Jumbo Lump Crabmeat 12*

**Classic Caesar\*** *romaine hearts, parmesan shavings, and gluten free croutons 5 half, 7 whole*

**BRAVO! Field Greens** *with citrus vinaigrette and gluten free croutons 4 half, 7 whole*

**Spinach and Goat Cheese** *mushrooms, toasted walnuts, and hot balsamic with pancetta 7 half, 9 whole*

**Watermelon and Feta** *with arugula, pickled red onions, petit purple basil, aged balsamic and EVOO 9*

**Grilled Chicken and Roasted Sweet Potato** *field greens, dried cranberries, toasted walnuts, and gorgonzola with a pomegranate vinaigrette and gluten free croutons 13*

**Blackened Beef Tenderloin** *arugula, charcoaled red onions, fresh mozzarella, dried cherries, gluten free croutons and toasted pine nuts tossed in balsamic vinaigrette 14*

**Seared Yellowfin Tuna\*** *seared rare on field greens with citrus vinaigrette, kalamata olives, gluten free croutons 16*

**Vegetable Napoleon** *eggplant, sun-dried tomato pesto, goat cheese, rosemary mushrooms, caramelized onions, roasted peppers and gluten free croutons 11*

● **SANDWICHES** ●

*Served on gluten free bread with choice of side*

**Grilled Pork Tenderloin** *Fontina, caramelized onions, tomatoes, and rosemary-honey-mustard mayonnaise 13*

**Shrimp and Prosciutto** *Fontina, caper mayonnaise, and fresh basil 13*

**Chicken-Basil Pesto Salad** *with roasted red peppers and Fontina 13*

**Veggie "Burger"** *sweet and spicy peppers & onions, arugula, chile-garlic mayonnaise 12*

**Grilled Chicken** *smoked bacon, caramelized onions, creole mustard mayonnaise, and Fontina 12*

**SIDES (choose one):** *Caesar Salad, Field Greens Salad, Fresh Fruit*

**Sides Substitutions:** *Spinach Salad +2*



## ● PASTAS ●

*all prepared with gluten free rice pasta*

**Jumbo Shrimp, Mint, and Basil** *olive oil, garlic, white wine, and asparagus* \*17/23

**Diver Scallops and Shrimp** *corn, grape tomatoes, shiitakes, and spinach in a Sherry reduction* \*18/24

**Beef & Portabella Mushrooms** *pancetta, basil, and tomatoes in a vermouth broth* \*17/23

**Roma Tomato and Fresh Basil** *red onions, garlic, balsamic vinegar, and goat cheese* \*13/17  
*add grilled chicken 4, add jumbo shrimp* \*9/12

**Crawfish and Andouille** *artichokes, tomatoes, mushrooms, basil pesto, creole-cream sauce* \*15/21

**Classic Alfredo** *heavy cream, parmesan, and nutmeg* \*11/15  
*add grilled chicken 4, add jumbo shrimp* \*9/12

**Risotto** *creamy and rich, made with Arborio rice from the Po Valley in Italy. Varies nightly. MKT*

## ● ENTREES ●

**Crab-Crusted Fish of the Day** *horseradish beurre blanc, leek, edamame & shiitake ragout, red potatoes* MKT

**Grilled Yellowfin Tuna** *spice-rubbed tuna, grilled eggplant, wilted spinach, tomato, caper & basil salsa* 28

**Pan-Seared Redfish** *tomato-tarragon beurre blanc, Yukon Gold mashed potatoes, seasonal vegetables* 28

**Chicken with Honey, Golden Raisins and Balsamic** *sweet & sour style breasts, pine nuts, red potatoes, seasonal vegetables* 19

**Pan-Seared Duck Breast** *fig-Marsala reduction, two-potato & caramelized onion hash, seasonal vegetables* 25

**Pork Chop "Zatarainaise"** *double-cut loin chop, creole mustard-cream sauce, Yukon Gold mashed potatoes, seasonal vegetables* 25

**Vegetarian Plate** *white bean hummus, truffle-infused soft polenta, seasonal vegetables* 18

**Steak Add Ons:** *Grilled Jumbo Shrimp (each) 3, Jumbo Lump Crab Meat 12, Crawfish Tails 6, Gorgonzola Blue Cheese 4, Portobello Mushroom 5, Rosemary Mushrooms 4, Caramelized Onions 4*

## ● DESSERTS ●

**Banana Creme Brulee** *creamy Bourbon vanilla bean custard topped with bananas crusted with caramelized sugar* 7

**Chocolate Lovers Flourless Torte**  
*our richest chocolate confection made with Belcolade Belgian chocolate* 8

**Peanut Butter Chocolate Pie**  
*Creamy peanut butter mousse topped with chocolate ganache in pecan crust* 9

**Sorbet or Gelato** *try an Italian-style non-fat sorbet or a decadent ice cream... both by Bindi.* 5

## ● GLUTEN FREE BEERS ●

**Redbridge** 4.25

**Woodchuck Pear Cider** 5

*\*lunch/dinner prices*

*\*Consuming raw or undercooked eggs or fish may increase your risk of foodborne illness, especially if you have certain medical conditions*