

BRAVO! ITALIAN RESTAURANT & BAR
L • U • N • C • H • !

● STARTERS ●

Pecan-Crusted Fried Brie Cheese with dried cherry marmalade, petit arugula salad, and crostini 11

Herbed Flatbread baked with herbed olive oil and parmesan 6 / add white bean hummus +2

Crab Cakes with tomato-tarragon beurre blanc 13

Bruschetta garlic toasts smothered with warm, balsamic-infused tomatoes and basil 7 / add grilled chicken + 3

Grilled Portobello Mushroom with white bean hummus and sautéed red peppers 8

Fried Polenta with rosemary-infused mushrooms 8

BRAVO! Antipasto grilled meats, roasted vegetables, and cheeses 12 small, 17 large (vegetarian by request)

Fried Calamari with a caper-studded marinara sauce 10

Soup of the Day or our House Specialty **Tomato-Basil Soup** 4 cup / 7 bowl

● SALADS ●

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

Classic Caesar* romaine hearts, parmesan shavings, and garlic croutons 5 half, 8 whole

BRAVO! Field Greens with citrus vinaigrette and garlic croutons 5 half, 8 whole

Spinach and Goat Cheese mushrooms, candied walnuts, and hot balsamic with pancetta 8 half, 10 whole

Roasted Beet Salad arugula, herbed pecans, fresh mozzarella, pickled red onion, and apple cider vinaigrette 12

Grilled Chicken and Roasted Sweet Potato field greens, dried cranberries, candied walnuts, and gorgonzola with a pomegranate vinaigrette and garlic croutons 13

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

Southwestern Fried Oysters black bean salsa, tortilla strips, field greens, and orange-chipotle vinaigrette 16

Seared Yellowfin Tuna* seared rare on field greens with citrus vinaigrette, Kalamata olives, garlic croutons 16

Vegetable Napoleon eggplant, sun-dried tomato pesto, goat cheese, rosemary mushrooms, caramelized onions, roasted peppers, and garlic croutons 12

● WOOD-FIRED PIZZAS ●

Classic Neapolitan or whole wheat crust

Vesuvius marinara, mozzarella, goat cheese, roasted garlic, prosciutto, arugula, and red chile flakes 14

Shrimp and Basil Pesto Fontina, sun-dried tomatoes, artichokes, and mozzarella 15

Milano béchamel, Fontina, grilled chicken, caramelized onions, gorgonzola, and sun-dried tomatoes 14

Margherita crushed tomatoes, mozzarella, and fresh basil 11

Smoked Salmon smoked salmon, mascarpone-dill spread, Fontina, capers, and red onion 17

Pepperoni and Sausage with marinara and mozzarella 14

Verdúre spinach, roasted garlic, rosemary mushrooms, roasted red peppers, goat cheese, and fresh basil 14

Four Seasons marinara and mozzarella base with four topping sections: prosciutto, rosemary mushrooms, artichoke hearts, and fresh basil 14

Karpathos marinara, mozzarella, feta, spinach, Kalamata olives, and roasted red bell peppers 14

Genovese basil pesto, mozzarella, sun-dried tomatoes, rosemary mushrooms, and grilled chicken 14



● SANDWICHES ●

Served on our renowned focaccia or Broad Street Sugar Buster™ 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*

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

Veggie "Burger" *on a whole wheat bun with sweet and spicy peppers & onions, arugula, chile-garlic mayonnaise 14*

Grilled Chicken *smoked bacon, caramelized onions, creole mustard mayonnaise, and Fontina 13*

SIDES (choose one): *Caesar Salad, Field Greens Salad, Soup of the Day, Fresh Fruit*

Sides Substitutions: *Sweet Potato Fries +2, Regular Fries +1, Spinach Salad +2*

● PASTAS ●

Substitute whole wheat or celiac-friendly penne for an additional \$1

Angel Hair with Jumbo Lump Crabmeat and Sweet Peas *white wine butter sauce & herbed breadcrumbs 17*

Angel Hair with Jumbo Shrimp, Mint, and Basil *olive oil, garlic, white wine, and asparagus 16*

Jumbo Scallops and Shrimp *corn, grape tomatoes, shiitakes, spinach and angel hair in Sherry reduction 18*

Campanelle with Beef & Portabella Mushrooms *pancetta, basil, and tomatoes in a vermouth broth 16*

Tri-Colored Cheese Tortellini *shiitake mushrooms, baby spinach, red onions, roasted red bell peppers, and artichoke hearts in a tomato-cream sauce 16*

Roma Tomato and Fresh Basil Campanelle *red onions, garlic, balsamic vinegar, and goat cheese 11*
add grilled chicken +4, add jumbo shrimp +9

BRAVO! Lasagna Classico *ricotta, mozzarella, marinara, and ground beef baked in between silky sheets of pasta 14*

Linguine with Crawfish and Andouille *artichokes, tomatoes, mushrooms, basil pesto, creole-cream sauce 16*

BRAVO! "Spaghetti" *house made meatballs and marinara over linguine 14*

Classic Fettuccine Alfredo *heavy cream, parmesan, and nutmeg 11*
add grilled chicken +4, add jumbo shrimp +9

● ENTREES ●

New Orleans Style "Catfish and Grits" *Pan-seared Simmons Delacata, cherry tomato-andouille & corn veloute, creamy truffled polenta 17*

Omelet of the Day *three-egg omelet served with choice of side MKT*

Panéed Redfish *tomato-tarragon beurre blanc, Yukon Gold mashed potatoes, seasonal vegetables 21*

Herb-Crusted Roasted Salmon *atop angel hair tossed with tomatoes, capers, and basil pesto 18*

Grilled Chicken Breasts *grilled skinless breasts, tomato, caper, & fresh basil salsa, Yukon Gold mashed potatoes, seasonal vegetables 13*

Vegetarian Plate *white bean hummus, fried or truffle-infused soft polenta, seasonal vegetables 17*

GLUTEN SENSITIVE? WE NOW HAVE A COMPLETE MENU JUST FOR YOU... PLEASE ASK!!

Please inform your server if you have any food allergies or special dietary needs.

**Consuming raw or undercooked eggs or fish may increase your risk of foodborne illness, especially if you have certain medical conditions.
Additional Charge for Split Orders and Some Substitutions – An 18 percent service charge may be added to parties of 6 or more.*