

BRAVO! ITALIAN RESTAURANT & BAR
D·I·N·N·E·R·!

● STARTERS ●

Pecan-Crusted Fried Brie Cheese with dried cherry marmalade, petit arugula salad, and crostini 13

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 12

Fried Polenta with rosemary-infused mushrooms 11

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

Fried Calamari with a caper-studded marinara sauce 12

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

Strawberry-Feta Salad arugula, strawberries, Feta, crispy prosciutto, pickled red onions and herbed pecans in a white balsamic vinaigrette 11

Grilled Chicken and Roasted Sweet Potato field greens, dried cranberries, candied walnuts, and gorgonzola with a pomegranate vinaigrette and garlic croutons 14

Blackened Beef Tenderloin arugula, charcoaled red onions, fresh mozzarella, dried cherries, garlic croutons and toasted pine nuts tossed in balsamic vinaigrette 15

Southwestern Fried Oysters field greens, black bean salsa, tortilla strips, and orange-chipotle vinaigrette 17

Seared Yellowfin Tuna* fields greens, Bloody Mary-infused tuna, smoked bacon, herbed-spiced pecans, pickled red onions, Gorgonzola, green onion, hard-boiled egg, Kalamata olives, grape tomatoes, and citrus vinaigrette 18

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 15

Shrimp and Basil Pesto Fontina, sun-dried tomatoes, artichokes, and mozzarella 16

Milano béchamel, Fontina, grilled chicken, caramelized onions, gorgonzola, and sun-dried tomatoes 15

Margherita crushed tomatoes, mozzarella, and fresh basil 12

Smoked Salmon smoked salmon, mascarpone-dill spread, Fontina, capers, and red onion 18

Pepperoni and Sausage with marinara and mozzarella 14

Verdúre spinach, roasted garlic, rosemary mushrooms, roasted red peppers, goat cheese, and fresh basil 15

Four Seasons marinara and mozzarella base with four topping sections: prosciutto, rosemary mushrooms, artichoke hearts, and fresh basil 15

Vegano ratatouille, grilled portabellas & asparagus, basil pesto, arugula, and sun-dried tomatoes finished with pine nuts, aged balsamic and cashew Parmesan 17

Genovese basil pesto, mozzarella, sun-dried tomatoes, rosemary mushrooms, and grilled chicken 15



● PASTAS ●

Substitute whole wheat or gluten-free pasta for an additional \$2

Angel Hair with Jumbo Lump Crabmeat and Sweet Peas *white wine butter sauce & herbed breadcrumbs* 22

Angel Hair with Jumbo Shrimp, Mint, and Basil *olive oil, garlic, white wine, and asparagus* 21

Jumbo Scallops and Shrimp *corn, grape tomatoes, shiitakes, spinach and angel hair in a Sherry reduction* 24

Campanelle with Beef & Portabella Mushrooms *pancetta, basil, and tomatoes in a vermouth broth* 21

Tri-Colored Cheese Tortellini *shiitake mushrooms, baby spinach, red onions, roasted red bell peppers, and artichoke hearts in a tomato-cream sauce* 21

Roma Tomato and Fresh Basil Campanelle *red onions, garlic, balsamic vinegar, and goat cheese* 14
add grilled chicken +4, add jumbo shrimp +12

BRAVO! Lasagna Classico *ricotta, mozzarella, marinara, and ground beef baked in between silky sheets of pasta* 20

Linguine with Crawfish and Andouille *artichokes, tomatoes, mushrooms, basil pesto, creole-cream sauce* 21

BRAVO! "Spaghetti" *house made meatballs and marinara over linguine* 18

Classic Fettuccine Alfredo *heavy cream, parmesan, and nutmeg* 14
add grilled chicken +4, add jumbo shrimp +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; shiitake, leek, and prosciutto ragout; red potatoes* MKT

Jumbo Shrimp Spiedini *grilled, skewered shrimp with a pineapple-curry sauce, fried polenta, seasonal vegetables* 23

Veal Marsala *veal scallops in a Marsala cream sauce, crispy red potatoes, seasonal vegetables* 23

Veal Parmesan *veal medallions smothered with marinara & cheeses over fettuccine alfredo, seasonal vegetables* 23

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

Roasted Salmon *Foccacia gremolata-crusted salmon, Yukon Gold mashed potatoes, ratatouille* 26

Panéed Redfish *tomato-tarragon beurre blanc, Yukon Gold mashed potatoes, seasonal vegetables* 30

Pan-Seared Jumbo Scallops *sun-dried tomato & spinach risotto, fine herb beurre blanc, crispy onions* 31

Grilled 8 oz. Filet *port wine reduction, cheesy potato pave, seasonal vegetables* 34

Angus NY Strip Steak *honey-black pepper jus, Yukon Gold mashed potatoes, seasonal vegetables* 34

Panéed Crab Cakes *tomato-tarragon beurre blanc, truffle-infused soft polenta, seasonal vegetables* 24

Chicken with Honey, Golden Raisins and Balsamic *sweet & sour style breasts, pine nuts, red potatoes, seasonal vegetables* 20

Pan-Seared Duck Breast *fig-Marsala reduction, two-potato & caramelized onion hash, seasonal vegetables* 26

Pork Chop "Zatarainaise" *double-cut loin chop, creole mustard-cream sauce, Yukon mashed potatoes, seasonal vegetables* 26

New Orleans Style "Catfish and Grits" *Pan-seared Simmons Delacata, grape tomato-andouille & corn veloute, creamy truffled polenta* 21

Vegetarian Plate *white bean hummus, fried or truffle-infused soft polenta, seasonal vegetables* 21

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*

Please inform your server if you have any food allergies or special dietary needs. Gluten Sensitive? We have a special menu... just ask!
**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.