



4500 INTERSTATE 55 FRONTAGE RD,
HIGHLAND VILLAGE SUITE 244, JACKSON, MS 39211

PHONE: (601) 982-8111
EMAIL: INFO@BRAVOBUZZ.COM

TUESDAY - SATURDAY: 11AM - 10PM
SUNDAY - 11AM - 9PM
CLOSED ON MONDAYS

dessert

PEANUT BUTTER-CHOCOLATE PIE	10	BANANA CRÈME BRULEE	9
peanut butter mousse / chocolate ganache / pecan crust / whipped cream		bourbon-vanilla bean custard / bananas / caramelized sugar	
TIRAMISU	9	FLOURLESS CHOCOLATE TORTE	9
espresso & rum-soaked ladyfingers / mascarpone cheese / cocoa		Belcolade chocolate / chocolate ganache	
CHEESECAKE OF THE DAY	9	DOUBLE CHOCOLATE BREAD PUDDING	9
ask your server for details		white & milk chocolate chips / raisins / bourbon sauce / whipped cream	
CAPPUCCINO BROWNIE	7	SORBET & GELATO OF THE DAY	6
(Add vanilla ice cream 2)		ask your server for details	

to go catering See main menu for allergen information. Please allow 24-hour notice for large orders.

BRAVO! ANTIPASTO		pastas by the gallon	(Feeds 10-12)
Assorted grilled meats / roasted vegetables / sundry cheeses		Substitute gluten-free penne for 8.	
SMALL (feeds 15)	80	ANGEL HAIR WITH LUMP CRABMEAT	140
MEDIUM (feeds 30)	140	WOOD-FIRED LASAGNA	100
LARGE (feeds 75)	250	ANGEL HAIR WITH JUMBO SHRIMP	120
(Add dozen crostini 6) / (Add loaf ciabatta 6) / (Add loaf focaccia 6)		LINGUINE WITH CRAWFISH TAILS	110
sandwich platter (feeds 15)	115	ANGEL HAIR W/ SCALLOPS AND SHRIMP	140
10 of our large sandwiches cut into quarters. Select beef, basil pesto chicken salad, grilled chicken, or vegetarian		CLASSIC FETTUCCINE ALFREDO	80
salad bowls (Small feeds 8-10; Large feeds 15)		(Add chicken 20) / (Add shrimp 65)	
CAESAR	SM 30 / LG 50	CAMPANELLE WITH HEIRLOOM CHERRY TOMATOES	85
SPINACH & GOAT CHEESE	SM 50 / LG 70	(Add chicken 20)	
FIELD GREENS	SM 30 / LG 50	desserts	
		TIRAMISU (feeds 10-12)	60
		PEANUT BUTTER-CHOCOLATE PIE	40
		beverages	
		GALLON OF TEA	8
		(ice available upon request)	

Also available: house-made dressings by the pint, basil pesto chicken salad by the pint, and our soups by the half-gallon. Please call 601.982.8111 for details and pricing!

starters

BURRATA & PEARS	*12/13	WOOD-OVEN ROASTED CAULIFLOWER	*9/11
arugula / pickled red onions / toybox heirloom tomatoes / white balsamic-vanilla bean vinaigrette		sun-dried tomato pesto dipping sauce	
PECAN-CRUSTED BRIE	*12/13	CALAMARI FRITTI	*11/13
dried cherry marmalade / arugula salad / crostini		tomato-caper dipping sauce	
GRILLED PORTABELLA MUSHROOM	*9/12	BRAVO! ANTIPASTO	*(12/13 SM) / 17 LG
roasted red bell peppers / white bean hummus / crostini		assorted grilled meats / roasted vegetables / sundry cheeses	
CRAB CAKES	*13/14	BRUSCHETTA	7
tomato-tarragon butter sauce / crispy shoestring potatoes		warm tomatoes / basil / red onions / balsamic / crostini (Add chicken 4)	
FRIED POLENTA	*9/12	SOUP OF THE DAY	4 CUP / 7 BOWL
rosemary & honey-infused mushrooms		ask your server for allergen information	
		TOMATO-BASIL SOUP	4 CUP / 7 BOWL

* DENOTES LUNCH / DINNER PRICES


salads

CAESAR	5 HALF/ 9 WHOLE	SEARED YELLOWFIN TUNA	*17/18
romaine / parmesan / focaccia croutons		mesclun lettuces / bacon / herb-spiced pecans / pickled red onion / gorgonzola / kalamata olives / hard-boiled egg / green onion / grape tomatoes / citrus vinaigrette	
FIELD GREENS	5 HALF/ 9 WHOLE	VEGETABLE NAPOLEON	12
mesclun lettuces / kalamata olives / grape tomatoes / focaccia croutons / citrus and balsamic vinaigrettes		grilled eggplant / sun-dried tomato pesto / goat cheese / rosemary mushrooms / caramelized onions / roasted red bell peppers / grape tomatoes / focaccia croutons	
SPINACH	8 HALF/ 11 WHOLE	Salad Add-Ons:	
goat cheese / mushrooms / candied walnuts / pancetta / warm balsamic vinaigrette		goat cheese 4 / chicken breast 4 / grilled shrimp (each) 3 / grilled salmon 12 / smoked salmon 10 / crawfish tails 7 / jumbo lump crabmeat 12 / crab cake (each) 7 / fried oysters 10 / anchovies 3	
CHICKEN & SWEET POTATO	*13/14		
mesclun lettuces / dried cranberries / candied walnuts / gorgonzola / grape tomatoes / focaccia croutons / pomegranate vinaigrette			
BLACKENED BEEF	*14/15		
arugula / charcoaled red & crispy onions / fresh mozzarella / dried cherries / pine nuts / grape tomatoes / focaccia croutons / balsamic vinaigrette			
SOUTHWESTERN FRIED OYSTER	17		
mesclun lettuces / black bean salsa / tortilla strips / grape tomatoes / roasted red pepper and cilantro cremas / orange-chipotle vinaigrette			

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



wood-fired pizza classic, wheat, or gluten-sensitive crust (2)

VESUVIUS marinara / mozzarella / goat cheese / prosciutto / roasted garlic / arugula / red chile peppers	*14/15	VERDURE  spinach / roasted garlic / roasted red peppers / rosemary mushrooms / goat cheese / parmesan / fresh basil	15
SHRIMP AND BASIL PESTO  fontina / mozzarella / sun-dried tomatoes / artichoke hearts	*15/16	VEGANO  basil pesto / ratatouille / sun-dried tomatoes / grilled portabella / asparagus / arugula / pine nuts / aged balsamic / cashew parmesan	17
MILANO béchamel / fontina / chicken / caramelized onions / gorgonzola / sun-dried tomatoes	*14/15	FOUR SEASONS marinara / mozzarella / prosciutto / fresh basil / artichoke hearts / rosemary mushrooms	14
SMOKED SALMON mascarpone-dill spread / fontina / capers / red onions / chives	18	PIZZA OF THE DAY ask your server for today's special	MKT
CARNE marinara / fresh mozzarella / pepperoni / italian sausage / prosciutto / pancetta	*14/15		

pasta (substitutie Gluten Free Pasta +2)

CAMPANELLE WITH HEIRLOOM CHERRY TOMATOES  pancetta / fresh mozzarella / basil pesto-lemon cream (Add chicken 4) / (Add shrimp 3 ea.)	*13/16	WOOD-FIRED LASAGNA fresh pasta sheets / ricotta / marinara / house-ground beef / mozzarella	*14/20
ANGEL HAIR WITH LUMP CRABMEAT  sweet peas / extra virgin olive oil / white wine / herbed breadcrumbs	*18/24	ANGEL HAIR WITH SCALLOP AND SHRIMP  corn / grape tomatoes / shiitakes / spinach / sherry reduction	*19/25
ANGEL HAIR WITH JUMBO SHRIMP  basil & mint / extra virgin olive oil / garlic / white wine / asparagus / red chile peppers	*17/21	LINGUINE WITH MEATBALLS marinara / fresh basil / parmesan	*14/18
LINGUINE WITH CRAWFISH TAILS  andouille / artichoke hearts / tomatoes / mushrooms / basil pesto / creole cream	*17/21	FETTUCCINE ALFREDO heavy cream / nutmeg / parmesan (Add chicken 4) / (Add shrimp 3 ea.)	*12/14

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GLUTEN FREE
OPTION AVAILABLE



VEGETARIAN














CONTAINS NUTS

lunch sandwiches & entrees (available 11 am - 5 pm)

SEARED BEEF SANDWICH  medium rare beef shoulder tenderloin / fontina / artichoke hearts / pickled red onions / caper mayonnaise / house-baked focaccia	15	NEW ORLEANS STYLE SIMMONS CATFISH & GRITS  grape tomatoes / andouille / corn / truffled soft polenta	17
SHRIMP SANDWICH  fontina / prosciutto / caper mayonnaise / fresh basil / house-baked focaccia	13	OMELET OF THE DAY  three-egg omelet / choice of side	MKT
BASIL PESTO CHICKEN SALAD SANDWICH  fontina / roasted red peppers / house-baked focaccia	13	REDFISH  yukon gold mashed potatoes / french green beans / tomato-tarragon butter sauce	22
VEGAN "BURGER"  tomatoes / pickled red onions / arugula / vegan chile-garlic mayonnaise / wheat bun	14	HERB-CRUSTED SALMON  angel hair pasta / tomatoes / capers / basil pesto	19
GRILLED CHICKEN SANDWICH  fontina / smoked bacon / caramelized onions / creole- mustard mayonnaise / house-baked focaccia	13	GRILLED CHICKEN BREASTS  yukon gold mashed potatoes / french green beans tomato, caper & basil salsa / aged balsamic	13
		VEGETARIAN PLATE  grilled eggplant / grilled portabella mushroom / choice of: fried or soft truffled polenta or white bean hummus / seasonal vegetables	17

Sandwich Sides (choose one): caesar salad,
mesclun greens, soup of the day, fresh fruit,
french fries 1, sweet potato fries 2, spinach salad 2

dinner entrees (available 5 - 10 pm, 9 pm Sundays)

VEAL MARSALA  shiitakes / marsala cream / red potatoes / grilled asparagus	23	DOUBLE-CUT PORK CHOP  wilted spinach / yukon gold mashed potatoes / mostarda-cream	26
GRILLED YELLOWFIN TUNA  grilled eggplant / wilted spinach / tomato, caper & basil salsa / aged balsamic	28	VEAL PARMESAN marinara / mozzarella / fettuccine alfredo	25
FOCACCIA GREMOLATA-CRUSTED SALMON  yukon gold mashed potatoes / ratatouille	26	NEW ORLEANS STYLE SIMMONS CATFISH & GRITS  grape tomatoes / andouille / corn / truffled soft polenta	22
GRILLED 8 OZ. BEEF FILET potato parmesan "pave" / grilled asparagus / port wine demi-glace	34	REDFISH  yukon gold mashed potatoes / french green beans / tomato-tarragon butter sauce	30
CHICKEN CACCIATORE  boneless, skinless chicken breasts / green bell peppers / button mushrooms / tomatoes / pancetta / red chili peppers / red potatoes	22	SCALLOPS  sun-dried tomato & spinach risotto / crispy onions / salsa verde	32
14 OZ. ANGUS RIBEYE  heirloom toybox tomato risotto / smoked sea salt compound butter	39	VEGETARIAN PLATE  grilled eggplant / grilled portabella mushroom / choice of: fried or soft truffled polenta or white bean hummus / seasonal vegetables	21
DUCK BREAST  two potato & caramelized onion hash / french green beans / fig-marsala reduction	30	RISOTTO OF THE DAY ask your server for today's special	MKT

Steak Add-Ons: grilled shrimp (each) 3 / lump crab meat 12
crawfish tails 7 / gorgonzola 4 / portabella mushroom 5 rosemary
mushrooms 4 / caramelized onions 4