

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 12

Herbed Flatbread baked with herbed olive oil and parmesan 5 / add white bean hummus 2

Crab Cakes with tomato-tarragon beurre blanc 13

Bruschetta garlic toasts smothered with warm fresh tomatoes and basil 7 / add grilled chicken 3

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

Fried Polenta with rosemary-infused mushrooms 10

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

Fried Calamari with a caper-studded marinara sauce 11

Soup of the Day or our **House Specialty Tomato Basil Soup** 4 cup / 6 bowl

● 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, Crab Cake (each) 6, Fried Oysters 9

Classic Caesar* romaine hearts, parmesan shavings, and garlic croutons 5 half, 7 whole

BRAVO! Field Greens with citrus vinaigrette and garlic croutons 5 half, 7 whole

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

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

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 11

● 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 16

Pepperoni and Sausage with marinara and mozzarella 13

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



● PASTAS ●

Substitute whole wheat or celiac-friendly pasta for an additional \$2.

Angel Hair with Jumbo Lump Crabmeat and Sweet Peas *white wine butter sauce & herbed breadcrumbs 21*

Angel Hair with Jumbo Shrimp, Mint, and Basil *olive oil, garlic, white wine, and asparagus 20*

Jumbo Scallops and Shrimp *corn, grape tomatoes, shiitakes, spinach and angel hair in Sherry reduction 21*

Penne with Beef & Portabella Mushrooms *pancetta, basil, and tomatoes in a vermouth broth 20*

Tri-Colored Cheese Tortellini *shiitake mushrooms, baby spinach, red onions, roasted red bell peppers, and artichoke hearts in a tomato-cream sauce 20*

Roma Tomato and Fresh Basil Penne *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 chuck baked in silky sheets of pasta 18*

Linguine with Crawfish and Andouille *artichokes, tomatoes, mushrooms, basil pesto, creole-cream sauce 18*

BRAVO! "Spaghetti" *house made meatballs and marinara over linguine 15*

Classic Fettuccine Alfredo *heavy cream, parmesan, and nutmeg 13*
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, leek, edamame & shiitake ragout, red potatoes MKT*

Jumbo Shrimp Spiedini *grilled, skewered shrimp with a pineapple-curry sauce,
fried polenta, seasonal vegetables 22*

Veal Marsala *over crispy red potatoes, seasonal vegetables 22*

Veal Parmesan *veal medallions smothered with marinara & cheeses,
over fettuccine alfredo, seasonal vegetables 22*

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 24*

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

Pan-Seared Jumbo Scallops *sun-dried tomato & spinach risotto, fine herb beurre blanc, crispy onions 28*

Grilled 8 oz. Filet *port wine reduction, cheesy potato pave, seasonal vegetables 32*

Grilled Skirt Steak *porcini-bone marrow crust, asparagus tart, truffled pommes frites 28*

Panéed Crab Cakes *tomato-tarragon beurre blanc, truffle-infused soft polenta, seasonal vegetables 23*

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 25*

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

Vegetarian Plate *white bean hummus, fried or truffle-infused soft polenta, seasonal vegetables 19*

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.*