



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

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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	
Assorted grilled meats / roasted vegetables / sundry cheeses	
SMALL (feeds 15-35)	75
REGULAR (feeds 35-50)	125
(Add dozen crostini 6) / (Add loaf ciabatta 6) / (Add loaf focaccia 6)	

sandwich platter (feeds 15)	115
10 of our large sandwiches cut into quarters. Select beef, basil pesto chicken salad, grilled chicken, or vegetarian	

salad bowls (Small feeds 8-10; Large feeds 15)	
CAESAR	SM 30 / LG 50
SPINACH & GOAT CHEESE	SM 50 / LG 70
FIELD GREENS	SM 30 / LG 50

pastas by the gallon (Feeds 10-12)
Substitute gluten-free penne for 8.

ANGEL HAIR WITH LUMP CRABMEAT	MKT
WOOD-FIRED LASAGNA	100
ANGEL HAIR WITH JUMBO SHRIMP	120
LINGUINE WITH CRAWFISH TAILS	110
ANGEL HAIR W/ SCALLOPS AND SHRIMP	140
CLASSIC FETTUCCINE ALFREDO	80
(Add chicken 20) / (Add shrimp 65)	
CAMPANELLE WITH HEIRLOOM CHERRY TOMATOES	85
(Add chicken 20)	

desserts

TIRAMISU (feeds 10-12)	60
PEANUT BUTTER-CHOCOLATE PIE	40

beverages

GALLON OF TEA	8
(ice available upon request)	

starters

BURRATA	*12/13	WOOD-OVEN ROASTED CAULIFLOWER *9/11
arugula / watermelon / herbed pecans / pickled red onions / white balsamic-vanilla bean vinaigrette		sun-dried tomato pesto sauce
PECAN-CRUSTED BRIE	*12/13	CALAMARI FRITTI
dried cherry marmalade / arugula salad / crostini		tomato-caper dipping sauce
GRILLED PORTABELLA MUSHROOM	*9/12	BRAVO! ANTIPASTO *(13/14 SM) / 20 LG
roasted red bell peppers / white bean hummus / crostini		assorted grilled meats / roasted vegetables / sundry cheeses
CRAB CAKES	MKT	BRUSCHETTA
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 5 CUP / 9 BOWL
rosemary & honey-infused mushrooms		ask your server for allergen information

* DENOTES LUNCH / DINNER PRICES

salads

CAESAR	6 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	6 HALF/ 9 WHOLE	VEGETABLE NAPOLEON	*12/13
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 8 / jumbo lump crabmeat MARKET PRICED/ crab cake (each) MARKET PRICED / fried oysters 10 / anchovies 3	
CHICKEN & SWEET POTATO	*14/15		
mesclun lettuces / dried cranberries / candied walnuts / gorgonzola / grape tomatoes / focaccia croutons / pomegranate vinaigrette			
BLACKENED BEEF	*16/17		
arugula / charcoaled red & crispy onions / fresh mozzarella / dried cherries / pine nuts / grape tomatoes / focaccia croutons / balsamic vinaigrette			
SOUTHWESTERN FRIED OYSTER	17/18		
mesclun lettuces / black bean salsa / tortilla strips / grape tomatoes / roasted red pepper and cilantro cremas / orange-chipotle vinaigrette			

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!

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



GLUTEN FREE
OPTION AVAILABLE



VEGETARIAN



CONTAINS NUTS

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	*16/17	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	16
SMOKED SALMON mascarpone-dill spread / fontina / capers / red onions / chives	19	PIZZA OF THE DAY ask your server for today's special	MKT
CARNE marinara / fresh mozzarella / pepperoni / italian sausage / prosciutto / pancetta	*15/16		

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.)	*15/18	WOOD-FIRED LASAGNA fresh pasta sheets / ricotta / marinara / house-ground beef / mozzarella	*14/21
ANGEL HAIR WITH LUMP CRABMEAT  sweet peas / extra virgin olive oil / white wine / herbed breadcrumbs / red chile peppers	MKT	ANGEL HAIR WITH SCALLOP AND SHRIMP  corn / grape tomatoes / shiitakes / spinach / sherry reduction	*19/26
ANGEL HAIR WITH JUMBO SHRIMP  basil & mint / extra virgin olive oil / garlic / white wine / asparagus / red chile peppers	*17/23	LINGUINE WITH MEATBALLS marinara / fresh basil / parmesan	*15/19
LINGUINE WITH CRAWFISH TAILS  andouille / artichoke hearts / tomatoes / mushrooms / basil pesto / creole cream	*17/23	FETTUCCINE ALFREDO  heavy cream / nutmeg / parmesan (Add chicken 4) / (Add shrimp 3 ea.)	*13/16

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VEGETARIAN



CONTAINS NUTS

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

VEGAN "BURGER"  tomatoes / pickled red onions / arugula / vegan chile-garlic mayonnaise / wheat bun	15	NEW ORLEANS STYLE SIMMONS CATFISH & GRITS  grape tomatoes / andouille / corn / truffled soft polenta	19
Sandwich Sides (choose one): caesar salad, mesclun greens, soup of the day, fresh fruit, french fries 1, sweet potato fries 2, spinach salad 2		OMELET OF THE DAY  three-egg omelet / choice of side	MKT
		REDFISH  yukon gold mashed potatoes / french green beans / tomato-tarragon butter sauce	24
		HERB-CRUSTED SALMON  angel hair pasta / tomatoes / capers / basil pesto	20
		GRILLED CHICKEN BREASTS  yukon gold mashed potatoes / french green beans tomato, caper & basil salsa / aged balsamic	14
		VEGETARIAN PLATE  grilled eggplant / grilled portabella mushroom / choice of: fried or soft truffled polenta or white bean hummus / seasonal vegetables	17

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

VEAL MARSALA  shiitakes / marsala cream / red potatoes / grilled asparagus	26	DOUBLE-CUT PORK CHOP  wilted spinach / yukon gold mashed potatoes / mostarda-cream	30
GRILLED YELLOWFIN TUNA  grilled eggplant / wilted spinach / tomato, caper & basil salsa / aged balsamic	33	VEAL PARMESAN marinara / mozzarella / fettuccine alfredo	28
FOCACCIA GREMOLATA-CRUSTED SALMON  yukon gold mashed potatoes / ratatouille	29	NEW ORLEANS STYLE SIMMONS CATFISH & GRITS  grape tomatoes / andouille / corn / truffled soft polenta	25
GRILLED 8 OZ. BEEF FILET potato parmesan "pave" / grilled asparagus / port wine demi-glace	39	REDFISH  yukon gold mashed potatoes / french green beans / tomato-tarragon butter sauce	31
CHICKEN CACCIATORE  boneless, skinless chicken breasts / green bell peppers / button mushrooms / tomatoes / pancetta / red chili peppers / red potatoes	24	SCALLOPS  sun-dried tomato & spinach risotto / crispy onions / salsa verde	36
14 OZ. ANGUS RIBEYE  heirloom toybox tomato risotto / smoked sea salt compound butter	51	VEGETARIAN PLATE  grilled eggplant / grilled portabella mushroom / choice of: fried or soft truffled polenta or white bean hummus / seasonal vegetables	22
DUCK BREAST  two potato & caramelized onion hash / french green beans / fig-marsala reduction	35	RISOTTO OF THE DAY ask your server for today's special	MKT

Steak Add-Ons: grilled shrimp (each) 3 / lump crab meat
MARKET PRICED / crawfish tails 8 / gorgonzola 4 / portabella
mushroom 5 rosemary mushrooms 4 / caramelized onions 4