














ITALIAN RESTAURANT & BAR








B·R·A·V·O·!

Lunch

STARTERS









PECAN-CRUSTED BRIE  	\$14
dried cherry marmalade / arugula salad / crostini	
CRAB CAKES 	\$16
tomato-tarragon beurre blanc / crispy shoestring potatoes	
GRILLED PORTABELLA	
MUSHROOMS 	\$13
roasted red bell peppers / white bean hummus / crostini	
FRIED POLENTA 	\$13
rosemary & honey-infused mushrooms	
CALAMARI FRITTI  	\$16
tomato-caper dipping sauce	
BRUSCHETTA  	\$13
warm tomatoes / basil / red onions / balsamic / crostini add chicken \$5	
FRIED ARTICHOKE HEARTS 	\$12
orange-chipotle dipping sauce	
RED POTATOES ROMESCO  	\$13
spanish-inspired tomato sauce with almonds/ goat cheese / extra virgin olive oil	
TRUFFLED ARANCINI  	\$16
three fried risotto balls / goat cheese / pesto marinara	
BRAVO! CHARCUTERIE	MKT
after 30 years, a total remix of jackson's original antipasto platter small (2-4) / large (4+)	
MUSSELS ARRABIATA 	\$16
spicy marinara	
SOUP OF THE DAY	\$5 \$8
ask your server for allergen information	
HOUSE TOMATO-BASIL SOUP  	\$5 \$8

SALADS

CAESAR 	\$6 \$10
romaine / parmesan / focaccia croutons	
FIELD GREENS SALAD  	\$6 \$10
mesclun lettuces / kalamata olives / grape tomatoes / red onion / focaccia croutons / citrus and balsamic vinaigrettes	
SPINACH  	\$8 \$12
goat cheese / mushrooms / candied walnuts / red onion / warm balsamic and pancetta vinaigrette	
CHICKEN & SWEET POTATO  	\$16
mesclun lettuces / dried cranberries / candied walnuts / gorgonzola / grape tomatoes / red onion / focaccia croutons / pomegranate vinaigrette	
BLACKENED BEEF  	\$17
shoulder tenderloin grilled medium rare / arugula / charcoaled red onions / crispy onions / fresh mozzarella / dried cherries / pine nuts / grape tomatoes / focaccia croutons / balsamic vinaigrette	
SOUTHWESTERN FRIED OYSTERS 	\$19
mesclun lettuces / black bean & corn salsa / tortilla strips / grape tomatoes / red onion / roasted red pepper and cilantro cremas / orange-chipotle vinaigrette	
SEARED YELLOWFIN TUNA  	\$19
sushi grade tuna cooked rare / mesclun lettuces/ bacon / herb-spiced pecans / pickled red onion / gorgonzola / green onion / hard-boiled egg / kalamata olives / grape tomatoes / citrus vinaigrette	
SOUP & SALAD COMBO	\$12
bowl of tomato basil or soup of day / choice of caesar or mesclun greens salad	
SALAD ADD-ONS	
chicken \$5 shrimp (each) \$3 grilled salmon \$12 smoked salmon \$12 crawfish tails \$8 jumbo lump crabmeat \$16 crab cake (each) \$8 fried oysters \$14 anchovies \$3 skirt steak \$16	

WOOD-FIRED PIZZAS

(substitute gluten-sensitive crust +\$2) add side caesar or mesclun greens salad +\$3










VESUVIUS	\$16	DUCK CONFIT & BRIE	\$20
marinara / mozzarella / goat cheese / roasted garlic / prosciutto / arugula / red chile peppers		cherry marmalade / brie / fontina / arugula / caramelized onion	
SHRIMP AND BASIL PESTO  	\$18	CARNE	\$17
fontina / mozzarella / sun-dried tomatoes / artichoke hearts		marinara / fresh mozzarella / pepperoni / italian sausage / prosciutto / pancetta	
MILANO	\$16	MARGHERITA 	\$16
bechamel / fontina / chicken / caramelized onions / gorgonzola / sun-dried tomatoes		marinara / fresh mozzarella / heirloom cherry tomatoes / fresh basil	
VEGANO  	\$18	QUATTRO FORMAGGIO 	\$16
basil pesto / ratatouille / grilled portabella / asparagus / arugula / sun-dried tomatoes / pine nuts / aged balsamic / cashew parmesan		ricotta / mozzarella / fontina / parmesan / red chili flakes	
SMOKED SALMON	\$20	GENOVESE 	\$16
mascarpone-dill spread / fontina / capers / red onions / chives		basil pesto / mozzarella / chicken / sun-dried tomatoes / rosemary mushrooms / artichoke hearts / fresh basil	
VERDURE 	\$16	PIZZA OF THE DAY	MKT
spinach / roasted garlic / roasted red peppers / rosemary mushrooms / goat cheese / parmesan / fresh basil		ask your server for today's special	

PASTA

(substitute gluten free pasta + \$2) add side caesar or mesclun greens salad +\$3
all pastas are garnished with grande parmesan cheese

PENNE WITH HEIRLOOM CHERRY TOMATOES  	\$16	LINGUINE WITH MEATBALLS 	\$15
pancetta / fresh mozzarella / basil pesto-lemon cream add chicken \$5 add shrimp \$3 ea.		pork & beef meatballs / marinara / fresh basil	
PENNE WITH BEEF SHOULDER TENDERLOIN AND PORTABELLA MUSHROOMS 	\$17	WOOD-FIRED LASAGNA	\$20
pancetta / basil / tomatoes / vermouth broth		fresh pasta sheets / ricotta / marinara / house ground beef / mozzarella	
ANGEL HAIR WITH SHRIMP, ASPARAGUS, MINT, & BASIL  	\$19	SEAFOOD FETTUCINE ARRABIATA  	\$19
thin sauce of butter / extra virgin olive oil / garlic / red chili flakes		mussels / clams / shrimp / spicy marinara	
LINGUINE WITH CRAWFISH TAILS  	\$19	RAVIOLI	\$20
andouille / artichoke hearts / tomatoes / button mushrooms / basil pesto / creole cream		cheese ravioli / duck confit / shiitake mushrooms / spinach / port wine sauce	
		FETTUCINE ALFREDO  	\$15
		heavy cream / nutmeg / parmesan add chicken \$5 add shrimp \$3 ea.	

ENTREES

NEW ORLEANS STYLE SIMMONS CATFISH & GRITS 	\$24	VEGETARIAN PLATE  	\$19
grape tomatoes / andouille / corn / bacon / green bell peppers / truffled soft polenta		grilled eggplant / grilled portabella mushroom / hummus / seasonal vegetables / choice of: fried polenta, truffled soft polenta, or pesto risotto	
REDFISH 	\$28	VEGAN BURGER  	\$16
yukon gold mashed potatoes / seasonal vegetables / tomato-tarragon beurre blanc		tomatoes / pickled red onion / chili-garlic "vegan"-naise / wheat bun / choice of side:	
HERB-CRUSTED SALMON  	\$22	french fries sweet potato fries fresh fruit side romaine salad side mesclun greens salad side spinach salad soup of the day	
angel hair pasta / tomatoes / capers / basil pesto		VEGAN SALAD DRESSING OPTIONS	
GRILLED CHICKEN BREAST 	\$16	balsamic vinaigrette orange-chipotle vinaigrette pomegranate vinaigrette	
yukon gold mashed potatoes / seasonal vegetables / tomato, caper & basil salsa / aged balsamic			

*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  SHELLFISH