

ITALIAN RESTAURANT & BAR
B·R·A·V·O·!
Dinner

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
- 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 | vegan patty \$8 |

WOOD-FIRED PIZZAS

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













- VESUVIUS \$16
 marinara / mozzarella / goat cheese / roasted garlic / prosciutto / arugula / red chile peppers
- SHRIMP AND BASIL PESTO 🦞 🦪 \$18
 fontina / mozzarella / sun-dried tomatoes / artichoke hearts
- MILANO \$16
 bechamel / fontina / chicken / caramelized onions / gorgonzola / sun-dried tomatoes
- VEGANO 🍴 🥜 \$18
 basil pesto / ratatouille / grilled portabella / asparagus / arugula / sun-dried tomatoes / pine nuts / aged balsamic / cashew parmesan
- SMOKED SALMON \$20
 mascarpone-dill spread / fontina / capers / red onions / chives
- VERDURE 🍴 \$16
 spinach / roasted garlic / roasted red peppers / rosemary mushrooms / goat cheese / parmesan / fresh basil
- DUCK CONFIT & BRIE \$20
 cherry marmalade / brie / fontina / arugula / caramelized onion
- CARNE \$17
 marinara / fresh mozzarella / pepperoni / italian sausage / prosciutto / pancetta
- MARGHERITA 🍴 \$16
 marinara / fresh mozzarella / heirloom cherry tomatoes / fresh basil
- QUATTRO FORMAGGIO 🍴 \$16
 ricotta / mozzarella / fontina / parmesan / red chili flakes
- GENOVESE 🥜 \$16
 basil pesto / mozzarella / chicken / fontina / sun-dried tomatoes / rosemary mushrooms
- PIZZA OF THE DAY MKT
 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  	\$20	LINGUINE WITH MEATBALLS 	\$19
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 	\$24	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  	\$25	SEAFOOD FETTUCCINE ARRABIATA  	\$25
thin sauce of butter / extra virgin olive oil / garlic / red chili flakes		mussels / clams / shrimp / spicy marinara	
LINGUINE WITH CRAWFISH TAILS  	\$25	RAVIOLI	\$28
andouille / artichoke hearts / tomatoes / button mushrooms / basil pesto / creole cream		cheese ravioli / duck confit / shiitake mushrooms / spinach / port wine cream sauce	
		FETTUCCINE ALFREDO  	\$19
		heavy cream / nutmeg / parmesan add chicken \$5 add shrimp \$3 ea.	
		RISOTTO OF THE DAY	MKT

ENTREES

FETTUCCINE & TUNA STEAK 	\$34	SKEWERED GRILLED SHRIMP  	\$27
white wine / butter / garlic / capers / lemon zest / kalamata olives / focaccia gremolata		pineapple-curry BBQ sauce / fried polenta / seasonal vegetables	
HONEY-BALSAMIC GLAZED CHICKEN (THE ORIGINAL!)  	\$25	DUCK BREAST 	\$39
golden raisins / pine nuts / red potatoes / onions / seasonal vegetables		Two potato & caramelized onion hash / fig-marsala reduction / seasonal vegetables	
FOCACCIA GREMOLATA-CRUSTED SALMON	\$29	DOUBLE-CUT PORK CHOP 	\$32
yukon gold mashed potatoes / ratatouille / aged balsamic		yukon gold mashed potatoes / seasonal vegetables / mostarda-cream	
CHICKEN PARMESAN	\$25	NEW ORLEANS STYLE SIMMONS CATFISH & GRITS 	\$24
marinara / fresh mozzarella / fettucine alfredo		grape tomatoes / andouille / corn / bacon / green bell peppers / truffled soft polenta	
REDFISH WITH WHITE BEANS	\$33	CRAB-CRUSTED MAHI-MAHI	\$35
heirloom cherry tomatoes / white wine / butter / garlic / focaccia gremolata		horseradish beurre-blanc / brussels & shallot ragout / pancetta / roasted red potatoes	
GRILLED 8 OZ. BEEF FILET	\$39	VEGETARIAN PLATE   	\$23
potato parmesan "pave" / seasonal vegetables / port wine demi-glaze		grilled eggplant / grilled portabella mushroom / hummus / seasonal vegetables /	
GRILLED SKIRT STEAK 	\$32	choice of: fried polenta, truffled soft polenta, or pesto risotto	
porcini-bone marrow compound butter / sweet potato risotto / seasonal vegetables / pommes frites			

STEAK ADD-ONS: grilled shrimp (each) \$3 / lump crab meat \$16 / crawfish tails \$8 / gorgonzola \$5 / portabella mushroom \$6 / rosemary mushrooms \$4 / caramelized onions \$4

*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

APRIL 2024