

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 / garlic / 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










APRIL 2024

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 FETTUCCINE 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 cream sauce	
		FETTUCCINE 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	fresh fruit field green salad Caesar salad soup of the day french fries \$1 sweet potato fries \$2 spinach salad \$2	
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