

ITALIAN RESTAURANT & BAR










B·R·A·V·O·!

To-Go Catering

Please allow 24-hour notice for large orders. Some orders may require more than a 24 hour minimum notice.










STARTERS & SALADS

SM feeds 8-10 : LG feeds 16-20 | Add our Famous Focaccia Bread for \$6 per loaf.

BRUSCHETTA 	1/2 GALLON 40 GALLON 70	CHICKEN & SWEET POTATO  	SM 65 LG 85
warm tomatoes / basil / red onions / garlic / balsamic / 30 crostini		mesclun lettuces, dried cranberries, candied walnuts, gorgonzola, grape tomatoes, focaccia croutons, pomegranate vinaigrette	
HUMUS	40	BLACKENED BEEF  	SM 70 LG 90
two pints of hummus with flat breads cut into squares or 30 crostini		arugula, charcoaled red & crispy onions, fresh mozzarella, dried cherries, pine nuts, grape tomatoes, focaccia croutons, balsamic vinaigrette	
SPINACH & GOAT CHEESE SALAD BOWL  	SM 60 LG 80	CAESAR SALAD 	SM 40 LG 60
goat cheese, mushrooms, candied walnuts, pancetta, balsamic vinaigrette		with romaine lettuce, parmesan cheese, and focaccia croutons	
FIELD GREENS 	SM 45 LG 65		
mesclun lettuces, kalmatra olives, grape tomatoes, focaccia croutons, citrus vinaigrette or balsamic vinaigrette			





PASTA

One gallon pan feeds 10-12 | Add our Famous Focaccia Bread for \$6 per loaf.

PENNE WITH HEIRLOOM CHERRY TOMATOES  	120	BRAVO! LASAGNA CLASSICO	120
with pancetta, fresh mozzarella, and basil pesto-lemon cream add chicken \$20		ricotta, mozzarella, marinara and ground chuck	
LINGUINE WITH CRAWFISH TAILS  	150	PENNE WITH BEEF SHOULDER TENDERLOIN AND PORTABELLA MUSHROOMS 	140
andouille / artichoke hearts / tomatoes / button mushrooms / basil pesto / creole cream		pancetta / basil / tomatoes / vermouth broth	
ANGEL HAIR WITH ROMAN-STYLE SHRIMP, MINT & BASIL  	150	LINGUINE WITH MEATBALLS 	130
scampi with olive oil, garlic, white wine and asparagus		with 20 pork & beef meatballs / marinara / fresh basil	
		CLASSIC FETTUCCINE ALFREDO 	110
		add chicken \$20 shrimp \$65	




ENTREES

Feeds 10 | Add our Famous Focaccia Bread for \$6 per loaf.

HONEY-BALSAMIC GLAZED CHICKEN  	230	DOUBLE-CUT PORK CHOP (10 PORK CHOPS) 	300
(THE ORIGINAL!) golden raisins / pine nuts / red potatoes / onions / seasonal vegetables		yukon gold mashed potatoes / seasonal vegetables / mostarda-cream	
FOCACCIA GREMOLATA-CRUSTED SALMON (10 PCS)	275	NEW ORLEANS STYLE SIMMONS CATFISH & GRITS (10 FILETS) 	220
yukon gold mashed potatoes / ratatouille / aged balsamic		grape tomatoes / andouille / corn / bacon / green bell peppers / truffled soft polenta	

DESSERTS

All dessert orders will require a 3 day minimum notice.

TIRAMISU (9"X13" PAN)	65	OLIVE OIL CAKE (10") 	50
PEANUT BUTTER PIE (9" PIE)  	45	WHOLE CHEESECAKE (9") cheesecake flavor varies by chef's choice	65

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



GLUTEN FREE
OPTION AVAILABLE



VEGETARIAN



CONTAINS NUTS



SHELLFISH