










To-Go Catering

Please allow 24-hour notice for large orders. Some orders may require more than a 24 hour minium 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 crostinis		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 crostinis		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 tomoateos, focaccia croutons, citurs 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	
andouille / artichoke hearts / tomatoes / button mushrooms / basil pesto / creole cream		PORTABELLA MUSHROOMS 	140
ANGEL HAIR WITH ROMAN-STYLE SHRIMP, MINT & BASIL  	150	pancetta / basil / tomatoes / vermouth broth	
scampi with olive oil, garlic, white wine and asparagus		LINGUINE WITH MEATBALLS 	130
		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)		yukon gold mashed potatoes / seasonal vegetables / mostarda-cream	
golden raisins / pine nuts / red potatoes / onions / seasonal vegetables		NEW ORLEANS STYLE SIMMONS CATFISH & GRITS (10 FILETS) 	220
FOCACCIA GREMOLATA-CRUSTED SALMON (10 PCS)	275	grape tomatoes / andouille / corn / bacon / green bell peppers / truffled soft polenta	
yukon gold mashed potatoes / ratatouille / aged balsamic			

DESSERTS

All dessert orders will require a 3 day minium notice.

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

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



ITALIAN RESTAURANT & BAR

B·R·A·V·O·!










To-Go

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HIGHLAND VILLAGE SUITE 244, JACKSON, MS 39211

PHONE: (601) 982-8111
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TUESDAY – SATURDAY: 11AM – 10PM
SUNDAY – 11AM – 9PM
CLOSED ON MONDAYS

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	DUCK CONFIT & BRIE	20
marinara / mozzarella / goat cheese / roasted garlic / prosciutto / arugula / red chile peppers		cherry marmalade / brie / fontina / arugula / caramelized onions	
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 / fontina / sun-dried tomatoes / rosemary mushrooms	
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	







BRUNCH



served Saturday & Sunday 11 am - 3 pm

- AVOCADO TOAST WITH RATATOUILLE    16
wheat toast / avocado / ratatouille / two over-easy eggs / pine nuts / aged balsamic / whipped goat cheese
- "EGGS SARDOU" DIP   16
artichoke hearts / creamed spinach / baked eggs / creole mustard aioli / parmesan flatbread
- CRAB CAKES  25
tomato-tarragon butter / truffled polenta / crispy shoestring potatoes / seasonal vegetables
- GRILLED PEACH & PROSCIUTTO PIZZA   18
gorgonzola / arugula / aged balsamic / parmesan / evoo / chili flakes / fleur de sel
- LA PIZZA DI CRISTO   20
shrimp / prosciutto / tomato sauce / fresh mozzarella / kalamata olives / arugula / parmesan
- SMOKED SALMON PIZZA  20
mascarpone-dill spread / fontina / capers / red onions / chives / parmesan
- NEW ORLEANS STYLE SHRIMP & GRITS   24
grape tomatoes / andouille / bacon / peppers / onions / corn / truffled polenta
- BELGIAN WAFFLE  15 | 19
balsamic macerated berries / fresh whipped cream - OR- hot honey-glazed fried chicken breast / choice of side*

- STEAK & EGGS 32
8 oz skirt steak / two over-easy eggs / potato & caramelized onion hash / chimichurri
- FRIED PORK CHOP & EGGS 32
bone-in chop / two over-easy eggs / hot sauce gastrique / braised collard greens / jalapeno corn bread
- BRAVO! BENEDICT   blackened redfish -OR- crab cake two over-easy eggs / grilled prosciutto / homemade buttermilk biscuit / crawfish choron / choice of side* 24
- CRABMEAT OMELET   26
grande mozzarella / lump crabmeat / tomato-tarragon beurre blanc / choice of side*
add a 4 oz. beef filet \$19
- RATATOUILLE OMELET   17
grande mozzarella / ratatouille / choice of side*
- MEATBALL OMELET 19
house-made meatballs / grande mozzarella / red sauce / choice of side*
- BREAKFAST SMASH BURGER 21
two 3oz patties smash griddled with onions / over-easy egg / smoked bacon / beer cheese sauce / crispy fried onions / pretzel bun / hot sauce gastrique / choice of side*
- *SIDE CHOICES:
fresh fruit | field green salad | caesar salad | soup of the day | tomato basil soup
french fries \$1 | sweet potato fries \$2 | spinach salad \$2 | fried egg \$2



VEGAN



- BRUSCHETTA  13
warm tomatoes / basil / red onions / garlic / balsamic / crostini
- GRILLED PORTABELLA MUSHROOMS 13
roasted red bell peppers / white bean hummus / crostini
- FIELD GREENS SALAD 6 HALF | 10 WHOLE
mesclun lettuces / kalamata olives / red onion / grape tomatoes / balsamic vinaigrette
- VEGANO WOOD-FIRED PIZZA  18
basil pesto / ratatouille / sun-dried tomatoes / grilled portabella / asparagus / arugula / pine nuts / aged balsamic / cashew parmesan
classic or substitute gluten sensitive crust \$2
- VEGAN BURGER   16
tomatoes / pickled red onion / chili-garlic "vegan"-naise / wheat bun / choice of side
- VEGAN PENNE   17 | 20
heirloom tomatoes / basil / garlic / red onions / balsamic / cashew parmesan
substitute gluten-free pasta \$2

- VEGETABLE PLATE  19 | 23
grilled eggplant / grilled portabella mushroom / white bean hummus / seasonal vegetables / pesto risotto / choice of side
- VEGAN RISOTTO  17 | 24
arborio rice / artichoke hearts / sun-dried tomatoes / spinach / cashew parmesan
- VEGAN SIDE CHOICES:
fresh fruit | field green salad | french fries \$1 | sweet potato fries \$2 | spinach salad \$2
- VEGAN SALAD DRESSING OPTIONS:
balsamic vinaigrette | orange-chipotle vinaigrette | pomegranate vinaigrette

- DESSERT
- VEGAN CHOCOLATE CAKE  10
raspberry coulis / coconut milk whipped cream








DESSERT

- PEANUT BUTTER-CHOCOLATE PIE   11
peanut butter mousse / chocolate ganache / pecan crust / fresh whipped cream / white and dark chocolate sauces
- TIRAMISU 10
espresso & rum-soaked ladyfingers / mascarpone cheese/ cocoa / white and dark chocolate sauces
- CHEESECAKE OF THE DAY 12
ask your server for details
- OLIVE OIL CITRUS CAKE 11
fresh whipped cream / macerated seasonal berries
add vanilla ice cream \$3

- VEGAN CHOCOLATE CAKE 10
raspberry coulis / coconut milk whipped cream / macerated seasonal berries
- CAPPUCCINO BROWNIE 7
add vanilla ice cream \$3
- BANANA CRÈME BRULÉE  11
Bourbon-vanilla bean custard / bananas / caramelized sugar
- FLOURLESS CHOCOLATE TORTE  11
Belcolade chocolate / chocolate ganache / white and dark chocolate sauces
- SEASONAL BERRY NAPOLEON 10
delicate puff pastry / fresh whipped cream / white chocolate sauce / macerated seasonal berries

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 | 20
pancetta / fresh mozzarella / basil pesto-lemon cream
add chicken \$5 | add shrimp \$3 ea.
- PENNE WITH BEEF SHOULDER TENDERLOIN AND PORTABELLA MUSHROOMS  17 | 24
pancetta / basil / tomatoes / vermouth broth
- ANGEL HAIR WITH SHRIMP, ASPARAGUS, MINT, & BASIL   19 | 25
thin sauce of butter / extra virgin olive oil / garlic / red chili flakes
- LINGUINE WITH CRAWFISH TAILS   19 | 25
andouille / artichoke hearts / tomatoes / button mushrooms / basil pesto / creole cream

- LINGUINE WITH MEATBALLS  15 | 19
pork & beef meatballs / marinara / fresh basil
- WOOD-FIRED LASAGNA 20
fresh pasta sheets / ricotta / marinara / house ground beef / mozzarella
- SEAFOOD FETTUCINE ARRABIATA   19 | 25
mussels / clams / shrimp / spicy marinara
- RAVIOLI 20 | 28
cheese ravioli / duck confit / shiitake mushrooms / spinach / port wine cream sauce
- FETTUCINE ALFREDO   15 | 19
heavy cream / nutmeg / parmesan
add chicken \$5 | add shrimp \$3 ea.
- RISOTTO OF THE DAY (dinner service only) MKT

LUNCH ENTREES










available 11 am - 4 pm daily

- NEW ORLEANS STYLE SIMMONS CATFISH & GRITS  24
grape tomatoes / andouille / corn / bacon / green bell peppers / truffled soft polenta
- REDFISH  28
yukon gold mashed potatoes / seasonal vegetables / tomato-tarragon beurre blanc
- HERB-CRUSTED SALMON   22
angel hair pasta / tomatoes / capers / basil pesto
- GRILLED CHICKEN BREAST  16
yukon gold mashed potatoes / seasonal vegetables / tomato, caper & basil salsa / aged balsamic

- VEGETARIAN PLATE    19
grilled eggplant / grilled portabella mushroom / hummus / seasonal vegetables /
choice of: fried polenta, truffled soft polenta, or pesto risotto
- VEGAN BURGER   16
tomatoes / pickled red onion / chili-garlic "vegan"-naise / wheat bun / choice of side
- SIDE CHOICES:
fresh fruit | field green salad | Caesar salad | soup of the day | french fries \$1 | sweet potato fries \$2 | spinach salad \$2

DINNER ENTREES

- FETTUCINE & TUNA STEAK  34
white wine / butter / garlic / capers / lemon zest / kalamata olives / focaccia gremolata
- HONEY-BALSAMIC GLAZED CHICKEN   25
(THE ORIGINAL!)
golden raisins / pine nuts / red potatoes / onions / seasonal vegetables
- FOCACCIA GREMOLATA-CRUSTED SALMON 29
yukon gold mashed potatoes / ratatouille / aged balsamic
- CHICKEN PARMESAN 25
marinara / fresh mozzarella / fettuccine alfredo
- REDFISH WITH WHITE BEANS 33
heirloom cherry tomatoes / white wine / butter / garlic / focaccia gremolata
- GRILLED 8 OZ. BEEF FILET 39
potato parmesan "pave" / seasonal vegetables / port wine demi-glace
- GRILLED SKIRT STEAK  32
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

- SKEWERED GRILLED SHRIMP   27
pineapple-curry BBQ sauce / fried polenta / seasonal vegetables
- DUCK BREAST  39
Two potato & caramelized onion hash / fig-marsala reduction / seasonal vegetables
- DOUBLE-CUT PORK CHOP  32
yukon gold mashed potatoes / seasonal vegetables / mostarda-cream
- NEW ORLEANS STYLE SIMMONS CATFISH & GRITS  24
grape tomatoes / andouille / corn / bacon / green bell peppers / truffled soft polenta
- CRAB-CRUSTED MAHI-MAHI  35
horseradish beurre-blanc / brussels & shallot ragout / pancetta / roasted red potatoes
- VEGETARIAN PLATE    23
grilled eggplant / grilled portabella mushroom / hummus / seasonal vegetables /
choice of: fried polenta, truffled soft polenta, or pesto risotto

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

