

BRAVO! ITALIAN RESTAURANT & BAR
B · R · U · N · C · H · !

Blackened Redfish Benedict *over-easy egg, blackened redfish filet, and grilled prosciutto, on Focaccia toast with a crawfish choron 19*

Crabmeat & Cheese Omelet *mozzarella cheese-filled omelet topped with jumbo lump crabmeat and a tomato-tarragon beurre blanc 15 / add a 4 oz. grilled filet or 8 oz. ribeye 15*

Italian Omelet *filled with spicy Italian sausage, pepperoni, green olives, red onion and mozzarella cheese topped with warm Marinara 12 / add a 4 oz. grilled filet or 8 oz. ribeye 15*

"Club-Style" BLT *a triple-decker BLT with hickory smoked bacon, romaine lettuce, roasted garlic mayonnaise, and roma tomato, on Broad Street Farmhouse White bread 10*

The above items are served with a choice of side :
*fresh fruit salad, field green salad, Caesar salad, or soup of the day
french fries +1, sweet potato fries +2, spinach salad +2*

Paneed Crab Cakes *three crab cakes, truffled polenta, tomato-tarragon beurre blanc, seasonal vegetables 20*

New Orleans Style "Shrimp and Grits" *Jumbo Gulf Shrimp, cherry tomato, andouille and corn veloute over creamy truffled polenta 18*

Veal Piccata *veal scallops with capers and lemon, red potatoes, seasonal vegetables 18*

Veal Grillades and "Grits" *veal scallops, spicy Cajun-tomato sauce, truffled polenta, seasonal vegetables 18*

Veal Marsala *over crispy red potatoes, seasonal vegetables 18*

Breakfast Pizza *sauce bechamel, mozzarella, bacon, Italian sausage, caramelized onions, scrambled eggs 14*

Please inform your server if you have any food allergies or special dietary needs.

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



● **SPECIAL BRUNCH COCKTAILS** ●

BRAVO! Bloody Mary with house-made Pepper-infused vodka 7

BRAVO! Driver Bacardi O and orange juice 7

Milk Punch Raynal Napoleon Brandy, simple syrup & milk, served over ice & topped with nutmeg 7

BRAVO! White Russian Stoli Vanil, Kahlua, Godiva white chocolate liqueur, half & half, shaken over ice 8

● **BUBBLY BEVERAGES** ●

Mimosa chilled sparkling wine with orange juice 7

Bellini chilled sparkling wine with peach schnapps 7

Champagne Cocktail chilled sparkling wine with sugar and Angostura bitters 7

Lord Byron House-made Earl Grey-infused simple syrup and sparkling wine with a twist of lemon 8

Kir Royale sparkling wine & Chambord with fresh lemon twist 8

● **MARTINIS** ●

Absolut Freddo Absolut Kurrant, Triple Sec, and Roses Lime Juice
(Featured in the Sweet Potato Queen™ Book of Love as "The Revirginator") 8

COCO BRAVO! Bacardi Coconut, pineapple juice 8

BRAVO! Cosmo Bacardi O, Cointreau, Roses Lime Juice, and cranberry juice 8

Bellini Martini Skyy vodka, Peach Schnapps, and Roses Lime Juice in a sugar-rimmed glass 8

Limontini Bacardi Limón, orange juice, sweet & sour
(A BRAVO! original cocktail, featured in Bartender magazine) 8

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D·E·S·S·E·R·T·!

Peanut Butter-Chocolate Pie

*creamy peanut butter mousse topped with
chocolate ganache in a graham cracker crust 7*

Broadbent Rainwater Madeira is a great match for this

Tiramisu *espresso & rum-soaked lady fingers with layers of
creamy mascarpone cheese 7*

a BRAVO! White Russian makes a double-delectable treat.

Key Lime Tart

classic, tangy Key lime custard filling a graham cracker crust 7

try this the 2004 Louis Guntrum Eiswein.

Double Chocolate Bread Pudding

white chocolate bread pudding, dark chocolate chips,

warm Jim Beam bourbon sauce 7

match this with a glass of Alvear Cream Sherry.

Cappuccino Brownies *gooey chocolate brownies laced with
freshly ground espresso, served warm 5 add vanilla ice cream 2*

suggested pairing: Pedroncelli Port.

Banana Creme Brulee *creamy Bourbon vanilla bean custard
topped with bananas crusted with caramelized sugar 7*

our staff loves Elderton Botrytis Semillion with this

No-Sugar-Added New York Cheesecake

only 12g of total carbs 7

Chocolate Lovers Flourless Torte

*our richest chocolate confection made with Belcolade Belgian
chocolate 7*

Broadbent Vintage '94 and chocolate... wow!

Sorbet or Gelato *try an Italian-style non-fat sorbet or a
decadent ice cream... both by Bindi. 5*

After Dinner Martini

*Absolut Vanilia, Amaretto,
Bailey's Irish Cream 7*

Amaretto Freeze

Amaretto di Saronna & vanilla ice cream 7.5

Frangelico Freeze

Frangelico & vanilla ice cream 7.5

Brandy Alexander

*Raynal brandy, dark Crème de Cacao,
shaken with half & half on the rocks. 6.75
frozen with ice cream 7.5*

Chocolate Martini

*Grey Goose, light Crème de Cacao, shaken
and served up in a cocoa-rimmed glass 7.5*

Espresso Martini

*Espresso, Grey Goose, Tia Maria,
Tuaca vanilla liqueur 8*

Toasted Almond

*Kahlua and Amaretto shaken
with half & half, served on the rocks 7*

Vaniliatini

*Absolut Vanilia, Bailey's Irish Cream,
served with chocolate shavings 7*

White Chocolate Martini

*Absolut Vanilia, Godiva White Chocolate
liqueur, Bailey's Irish Cream shaken and
served in a cocoa-rimmed martini glass 7.5*

Grasshopper

*Crème de Menthe, Crème de Cacao,
half & half, on the rocks 7.5*

Key Lime Martini

*Absolut Vanilia, lime juice,
lemon Torani syrup, half & half 6.5*

Roman Martini

*Sambucca liqueur shaken with Stolichnaya,
served up with 3 espresso beans 8.00*



● **DESSERT WINES, PORTS, MADEIRAS & SHERRIES** ●

2005 JC Cellars Late Harvest Viognier - Ripken Vineyard (California) 10

2005 Joseph "LaMagia" Botrytis Reisling Traminer (Australia) 13

2004 Louis Guntrum Eiswein (Germany) 19.5

Francis Tannahill Passito Gewurztraminer (Oregon) 9.5

Bonny Doon Vin de Glacier Muscat 7

Elderton Botrytis Semillion (Australia) 9

Broadbent Madeira Rainwater 6

Graham's "Six Grapes" Reserve 7.75

Warres "Otima" 10 yr. Tawny Port 9.5

Broadbent 1994 Vintage Port 15

Ferreira Ruby Porto 6

Alvear Cream Sherry – Montilla (Spain) 8

1927 Alvear Solera (Spain) 15

2006 Weltevrede Cape Muscat (South Africa) \$8

Pedroncelli Vintage Port 2003 (Dry Creek Valley) 6.5

Quinta Do Crasto Late Bottled Vintage 2000 8.5

● **ESPRESSOS , CAPPUCCINOS, COFFEES WITH LIQUEURS** ●

Espresso single 2.75, double 3.5

Caffe Latte single 3.75, double 4.5

Caffe Mocha espresso with chocolate frothed milk 4

Cappuccino Float cappuccino served in a tall glass with a scoop of vanilla ice cream 5.5

BRAVO! Cappuccino espresso, frothed milk with your choice of almond, amaretto, chocolate, hazlenut, Irish cream or vanilla Torani syrup 4.5

Caffe Coretto espresso with a splash of Grappa 6

London Fog Earl Gray infused simple syrup with steamed milk and vanilla Torani syrup 4.5

Russian Coffee Stolichnaya vodka & cinnamon Torani topped with frothed milk and ground cinnamon 6.25

Tuscan Angel Frangelico light creme de cacao, steamed & frothed milk 6.75

Belgian Coffee Godiva white chocolate liqueur and frothed milk 6.75

Caffe Amore Bailey's Irish Cream, Kahlua, Amaretto topped with frothed milk 6.75

Irish Coffee Jameson Irish Whiskey & frothed milk 6.5

Hot Frangelico Chocolate cocoa, steamed milk, Frangelico hazelnut liqueur, whipped cream 7

Hot Chocolate Mint cocoa, steamed milk, Kahlua, peppermint schnapps 7

Caffe BRAVO! Amaretto, dark creme de cacao, vanilla Torani syrup topped with frothed milk 6.75

BRAVO! ITALIAN RESTAURANT & BAR
L • U • N • C • H • !

● STARTERS ●

Pecan-Crusted Fried Brie Cheese with dried cherry marmalade, petit arugula salad, and crostini 10

Herbed Flatbread baked with herbed olive oil and parmesan 5 / add white bean hummus 2

Crab Cakes with tomato-tarragon beurre blanc 13

Bruschetta garlic toasts smothered with warm fresh tomatoes and basil 7 / add grilled chicken 3

Grilled Portobello Mushroom with white bean hummus and sautéed red peppers 7

Fried Polenta with rosemary-infused mushrooms 8

Sweet Potato Fries with apricot-cinnamon yogurt dipping sauce 6

BRAVO! Antipasto grilled meats, roasted vegetables, and cheeses 11 small, 16 large (vegetarian by request)

Fried Calamari with a caper-studded marinara sauce 11

Soup of the Day or our House Specialty **Tomato Basil Soup** 4 cup / 6 bowl

● SALADS ●

Salad Add Ons: Goat Cheese 4, Anchovies 3, Grilled Chicken Breast 4, Grilled Jumbo Shrimp (each) 3, Grilled Salmon Filet 10, Smoked Salmon 8, Sautéed Crawfish Tails 6, Jumbo Lump Crabmeat 12, Crab Cake (each) 6, Fried Oysters 8

Classic Caesar* romaine hearts, parmesan shavings, and garlic croutons 5 half, 7 whole

BRAVO! Field Greens with citrus vinaigrette and garlic croutons 4 half, 7 whole

Spinach and Goat Cheese mushrooms, candied walnuts, and hot balsamic with pancetta 7 half, 9 whole

Grilled Chicken and Roasted Sweet Potato field greens, dried cranberries, candied walnuts, and gorgonzola with a pomegranate vinaigrette and garlic croutons 13

Blackened Beef Tenderloin arugula, charcoaled red onions, fresh mozzarella, dried cherries, garlic croutons and toasted pine nuts tossed in balsamic vinaigrette 14

Southwestern Fried Oysters black bean salsa, tortilla strips, field greens, and orange-chipotle vinaigrette 15

Seared Tuna* seared rare ahi on field greens with citrus vinaigrette, kalamata olives and garlic croutons 15

Vegetable Napoleon eggplant, sun-dried tomato pesto, goat cheese, rosemary mushrooms, caramelized onions, roasted peppers, and garlic croutons 11

● WOOD-FIRED PIZZAS ●

Classic Neapolitan or whole wheat crust

Vesuvius marinara, mozzarella, goat cheese, roasted garlic, prosciutto, arugula, and red chile flakes 13

Shrimp and Basil Pesto fontina, sun-dried tomatoes, artichokes, and mozzarella 14

Milano béchamel, fontina, grilled chicken, caramelized onions, gorgonzola, and sun-dried tomatoes 13

Margherita crushed tomatoes, mozzarella, and fresh basil 10

Smoked Salmon smoked salmon, mascarpone-dill spread, fontina, capers, and red onion 15

Pepperoni and Sausage with marinara and mozzarella 13

Verdúre spinach, roasted garlic, rosemary mushrooms, roasted red peppers, goat cheese, and fresh basil 13

Four Seasons marinara and mozzarella base with four topping sections: prosciutto, rosemary mushrooms, artichoke hearts, and fresh basil 13

Karpathos marinara, mozzarella, feta, spinach, kalamata olives, and roasted red bell peppers 13

Genovese basil pesto, mozzarella, sun-dried tomatoes, rosemary mushrooms, and grilled chicken 13



● SANDWICHES ●

Served on our renowned focaccia or Broad Street Sugar Buster™ bread with choice of side

Roasted Turkey with a dried cranberry, walnut, & sage pesto mayonnaise, arugula, and fontina 11

Shrimp and Prosciutto fontina, caper mayonnaise, and fresh basil 11

Chicken-Basil Pesto Salad with roasted red peppers and fontina 11

Portobello grilled portobello mushroom, roasted red peppers, caramelized onions, garlic aioli, and fontina 11

Grilled Chicken smoked bacon, caramelized onions, creole mustard mayonnaise, and fontina 11

SIDES (choose one): Caesar Salad, Field Greens Salad, Soup of the Day, Fresh Fruit

Sides Substitutions: Sweet Potato Fries +2, Regular Fries +1, Spinach Salad +2

● PASTAS ●

Substitute whole wheat or celiac-friendly penne for an additional \$1.

Jumbo Lump Crabmeat and Sweet Pea Angel Hair white wine butter sauce with herbed breadcrumbs 16

Roman-Style Shrimp, Mint and Basil Angel Hair olive oil, garlic, white wine, and asparagus 15

Jumbo Scallops and Shrimp corn, grape tomatoes, shiitakes, spinach and angel hair in a Sherry reduction 16

Grilled Chicken and Portobello Mushroom Penne spinach and pancetta in a Marsala cream sauce 13

Wild Mushroom Ravioli portobello & porcini mushrooms, mozzarella, parmesan Port wine-cream sauce 14

Roma Tomato and Fresh Basil Penne red onions, garlic, balsamic vinegar, and goat cheese 11
add grilled chicken 4, add jumbo shrimp 9

BRAVO! Lasagna Classico ricotta, mozzarella, marinara, and ground chuck baked in silky sheets of pasta 12

Linguine with Crawfish and Andouille artichokes, tomatoes, mushrooms, basil pesto, creole-cream sauce 13

BRAVO! "Spaghetti" house made meatballs and marinara over linguine 10

Classic Fettuccine Alfredo heavy cream, parmesan, and nutmeg 9
add grilled chicken 4, add jumbo shrimp 9

● ENTREES ●

Omelet of the Day three-egg omelet served with choice of side MKT

Panéed Redfish tomato-tarragon beurre blanc, Yukon Gold mashed potatoes, seasonal vegetables 19

Herb Crusted Roasted Salmon atop angel hair tossed with tomatoes, capers, and basil pesto 17

Grilled Chicken Breasts grilled skinless breasts, tomato, caper, & fresh basil salsa,
Yukon Gold mashed potatoes, seasonal vegetables 13

Vegetarian Plate white bean hummus, fried or truffled polenta, seasonal vegetables 15

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BRAVO! Antipasto grilled meats, roasted vegetables, and cheeses 11 small, 16 large (vegetarian by request)

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● WOOD-FIRED PIZZAS ●

Classic Neapolitan or whole wheat crust

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Shrimp and Basil Pesto fontina, sun-dried tomatoes, artichokes, and mozzarella 14

Milano béchamel, fontina, grilled chicken, caramelized onions, gorgonzola, and sun-dried tomatoes 13

Margherita crushed tomatoes, mozzarella, and fresh basil 10

Smoked Salmon smoked salmon, mascarpone-dill spread, fontina, capers, and red onion 15

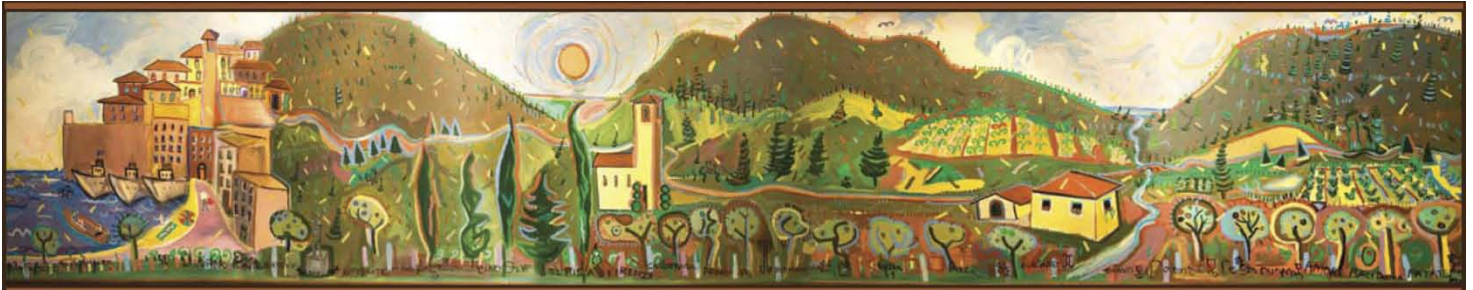
Pepperoni and Sausage with marinara and mozzarella 13

Verdúre spinach, roasted garlic, rosemary mushrooms, roasted red peppers, goat cheese, and fresh basil 13

Four Seasons marinara and mozzarella base with four topping sections: prosciutto, rosemary mushrooms, artichoke hearts, and fresh basil 13

Karpathos marinara, mozzarella, feta, spinach, kalamata olives, and roasted red bell peppers 13

Genovese basil pesto, mozzarella, sun-dried tomatoes, rosemary mushrooms, and grilled chicken 13



● PASTAS ●

Substitute whole wheat or celiac-friendly pasta for an additional \$2.

Jumbo Lump Crabmeat and Sweet Pea Angel Hair *white wine butter sauce with herbed breadcrumbs* 21

Roman-Style Shrimp, Mint, and Basil Angel Hair *olive oil, garlic, white wine, and asparagus* 20

Jumbo Scallops and Shrimp *corn, grape tomatoes, shiitakes, spinach and angel hair in Sherry reduction* 21

Grilled Chicken and Portobello Mushroom Penne *spinach and pancetta in a Marsala cream sauce* 17

Wild Mushroom Ravioli *portobello & porcini mushrooms, mozzarella, parmesan Port wine-cream sauce* 19

Roma Tomato and Fresh Basil Penne *red onions, garlic, balsamic vinegar, and goat cheese* 14
add grilled chicken 4, add jumbo shrimp 10

BRAVO! Lasagna Classico *ricotta, mozzarella, marinara, and ground chuck baked in silky sheets of pasta* 16

Linguine with Crawfish and Andouille *artichokes, tomatoes, mushrooms, basil pesto, creole-cream sauce* 18

BRAVO! "Spaghetti" *house made meatballs and marinara over linguine* 15

Classic Fettuccine Alfredo *heavy cream, parmesan, and nutmeg* 12
add grilled chicken 4, add jumbo shrimp 10

Risotto *creamy and rich, made with Arborio rice from the Po Valley in Italy. Varies nightly. MKT*

● ENTREES ●

Crab-Crusted Fish of the Day *horseradish beurre blanc, leek, grape tomato & shiitake ragout, red potatoes* MKT

Jumbo Shrimp Spiedini *grilled skewered shrimp, Romesco sauce, fried polenta, seasonal vegetables* 23

Veal Marsala *over crispy red potatoes, seasonal vegetables* 22

Veal Parmesan *veal medallions smothered with marinara and cheeses,
over fettuccine alfredo, seasonal vegetables* 22

Grilled Ahi Tuna *spice-rubbed tuna, grilled eggplant, wilted baby spinach, tomato, caper, & basil salsa* 26

Roasted Salmon *Foccacia gremolata-crusted salmon, Yukon Gold mashed potatoes, ratatouille* 23

Panéed Redfish *tomato-tarragon beurre blanc, Yukon Gold mashed potatoes, seasonal vegetables* 28

Pan-Seared Jumbo Scallops *sun-dried tomato & spinach risotto, fine herb beurre blanc, crispy onions* 27

Pan-Seared 8 oz. Filet *port wine reduction, cheesy potato pave, seasonal vegetables* 32

Grilled 16 oz. Ribeye *compound butter, Yukon Gold mashed potatoes, seasonal vegetables* 39

Panéed Crab Cakes *tomato-tarragon beurre blanc, truffle-infused soft polenta, seasonal vegetables* 23

Chicken with Honey, Golden Raisins and Balsamic *sweet & sour style breasts, pine nuts,
red potatoes, seasonal vegetables* 19

Grilled Duck Breast *Calimyra fig-Marsala reduction, truffled polenta, wilted arugula* 23

Pork Chop "Zatarainaise" *double-cut loin chop, creole mustard-cream sauce,
Yukon mashed potatoes, seasonal vegetables* 25

Vegetarian Plate *white bean hummus, fried or truffled polenta, seasonal vegetables* 18

Steak Add Ons: *Grilled Jumbo Shrimp (each) 3, Jumbo Lump Crab Meat 12, Crawfish Tails 6,
Gorgonzola Blue Cheese 4, Portobello Mushroom 5, Rosemary Mushrooms 4, Caramelized Onions 4*

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