

# BRAVO!

## ITALIAN KITCHEN

### FRESH HANDCRAFTED COCKTAILS

<b>Top Shelf Italian Margarita</b> Camarena Reposado Tequila, Caravella Limoncello, lime & lemon juice, rocks	8
<b>Strawberry Basil Limonata</b> Absolut Vodka, Caravella Limoncello, lemon juice, strawberries, fresh basil, rocks	9
<b>Black Cherry Mule</b> Jim Beam Bourbon, Italian cherries, fresh mint, ginger beer, rocks	9
<b>Sparkling Mediterranean G&amp;T</b> Bombay Sapphire Gin, St. Germain Liqueur, Pellegrino Grapefruit Soda, tonic, fresh limes & cucumber, rocks	8
<b>Bravo Old Fashioned</b> Maker's Mark Bourbon, Amaretto Disaronno, fresh orange, Italian cherries, orange bitters, rocks	9
<b>Raspberry Mojito</b> Bacardi Superior Rum, fresh lime and raspberries, soda, rocks	8
<b>Espresso Martini</b> Absolut Vodka, Tiramisu Liqueur, Averna Amaro, Italian espresso, up <i>Make it an Affogato by adding a scoop of vanilla gelato</i>	10 3

### HANDCRAFTED BEVERAGES

<b>Lemonade</b> House-made, sugar rim	3
<b>Berry Lemonade</b> Monin Wildberry Syrup, house-made lemonade, sugar rim	3
<b>White Peach Palmer</b> Monin White Peach Syrup, lemonade, iced tea	3
<b>Mango Iced Tea</b> Monin Mango Syrup, freshly brewed iced tea	4
<b>San Pellegrino</b> Grapefruit soda	4

### SPRITZERS & SANGRIAS

<b>Peach Bellini</b> Peach nectar, peach schnapps, Prosecco, frozen	8
<b>Aperol Spritz</b> Italy's favorite cocktail made with Prosecco	8
<b>White Peach Sangria</b> House made with white wine, peach schnapps, fresh strawberries, orange, lemon and lime juice, cherries, and notes of fresh peach with a fresh orange garnish.	8
<b>Sangria Rosa</b> Raspberry Vodka, Ca'Bianca Brachetto d'Acqui, fresh pineapple, strawberries, rocks	9




### BEER

Peroni Nastro Azzuro	Coors Light	<b>CRAFT</b> Ask about our current craft beer selection
Stella Artois	Miller Lite	
Bud Light	Sam Adams	
Michelob Ultra	Blue Moon	
Corona		

### WATER

<b>San Pellegrino Sparkling</b>	<b>SM 3 LG 5</b>
<b>Acqua Panna (Still)</b>	<b>SM 3 LG 5</b>


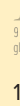

### RED WINE

			
<b>Sartori Family Reserve Pinot Noir</b> Veneto, Italy	8	12	25
<b>Votre Sante Pinot Noir</b> California	10	15	36
<b>Cecchi Sangiovese</b> Tuscany, Italy	9	13	32
<b>DaVinci DOCG Chianti</b> Tuscany, Italy	8	12	25
<b>Rocca Delle Macie Chianti Classico</b> Tuscany, Italy	11	17	42
<b>Settesoli Nero d'Avola</b> ® Sicily, Italy	8	12	30
<b>Chloe Merlot</b> San Lucas-Monterey, CA	9	13	32
<b>Kaiken Malbec</b> Mendoza, Argentina	10	15	36
<b>Allegrini Valpolicella</b> Verona, Italy	11	17	42
<b>J. Lohr Seven Oaks Cabernet Sauvignon</b> Paso Robles, CA	10	15	36
<b>Rodney Strong Cabernet Sauvignon</b> ® Sonoma County, CA	13	19	45
<b>Decoy Cabernet Sauvignon</b> Sonoma County, CA	15	22	59

### LUXURY WINES BY THE BOTTLE

			
<b>Santa Margherita Pinot Grigio</b> Valdadige, Italy	-	-	60
<b>Ruffino Ducale Chianti Classico Reserva</b> Tuscany, Italy	-	-	70
<b>Etude "Grace Benoist Ranch" Pinot Noir</b> Carneros, CA	-	-	75
<b>Stags' Leap Cabernet</b> Napa Valley, CA	-	-	85
<b>Castello Banfi Brunello di Montalcino</b> Tuscany, Italy	-	-	115




### WHITE & ROSÉ

			
<b>Seven Daughters Moscato</b> Piedmont, Italy	9	13	32
<b>Wente Vineyards Riverbank Riesling</b> ® Monterey, CA	8	12	25
<b>Love Story Rosé</b> Verona, Italy	9	13	32
<b>Sartori Family Reserve Pinot Grigio</b> Veneto, Italy	8	12	25
<b>Bottega Vinaia Pinot Grigio</b> ® Trentino, Italy	13	19	45
<b>Matua Valley Sauvignon Blanc</b> ® Marlborough, New Zealand	9	13	32
<b>Kim Crawford Sauvignon Blanc</b> Marlborough, New Zealand	11	17	42
<b>Mandarossa Chardonnay (unoaked)</b> ® Sicily, Italy	8	12	25
<b>Tormaresca Chardonnay (unoaked)</b> ® Puglia, Italy	9	13	32
<b>Mer Soleil Chardonnay</b> Santa Lucia Highlands, CA	12	18	43
<b>Sonoma-Cutrer Chardonnay</b> Sonoma County, CA	15	22	59

### HOUSE WINE

			
<b>Picco Bianco</b> Sicily, Italy	7	11	-
<b>Picco Rosso</b> Sicily, Italy	7	11	-

### BUBBLY

			
<b>Cinzano Prosecco</b> Veneto, Italy	8	-	32
<b>Rosé Maschio Sparkling Rosé</b> Treviso, Italy	-	10	-
<b>Mionetto Prosecco DOC</b> Treviso, Italy	-	10	39
<b>Moët+Chandon Imperial Brut</b> Champagne, France	-	19	72

# BRAVO!®

## ITALIAN KITCHEN DINNER

### STARTERS

#### Calamari

Crispy calamari, fresh arrabiatta, lemon aioli

11.99

#### Tomato Caprese ♦

Fresh mozzarella and basil, balsamic glaze

9.99

#### Crispy Shrimp Napoli

Premium shrimp, green onions, charred tomato sauce

12.99

#### Margherita Flatbread

Vine ripened tomatoes, mozzarella, basil

8.99

#### Crispy 'Mozz' Ravioli

Crispy pasta filled with creamy mozzarella. Served with fresh pomodoro & creamy parmesan dressing

10.99

#### Chicken, Spinach & Bacon Flatbread

Tender chicken, creamy spinach, green onions, mozzarella

9.99

#### Spinach + Artichoke Dip

Spinach, creamy artichoke, parmesan bread

10.99

#### Pepperoni Flatbread

Pepperoni, mozzarella and fresh oregano

9.99

### GARDEN

Add a side salad to any entrée for 4.99

Add on Grilled Chicken (200 cal) 4.99, Shrimp (160 cal) 5.99, Salmon\* (260) 6.99

#### Insalata Della Casa

Fresh greens, cucumbers, tomatoes, bacon, crispy pasta, creamy parmesan dressing

5.99

#### Caesar Salad ♦

Romaine, parmesan, croutons, house-made caesar dressing

5.99

#### Chopped Salad

Chopped greens, cucumbers, red onions, tomatoes, olives, feta, red wine vinaigrette

6.99

### ENTRÉE SALADS

#### Mediterranean Vegetable

Grilled seasonal vegetables, orzo, farro, feta, sweet garlic vinaigrette, balsamic glaze

12.99

#### Grilled Salmon\* ♦

Field greens, tomatoes, grilled asparagus, crispy shoestring potatoes, feta, balsamic vinaigrette

17.99

#### Grilled Chicken Chopped

Gorgonzola, pecans, crispy pasta, herb vinaigrette

13.99

### SOUP

#### Lobster Bisque

A creamy blend of succulent Maine lobster, sweet cream with a touch of sherry

5.99

#### Wedding Soup

4.99

### GUEST FAVORITES

#### Romano Crusted Chicken Salad

Crispy chicken, cucumbers, tomatoes, egg, bacon, green onions, creamy parmesan dressing

13.99

#### Lasagna

Our signature meat sauce, alfredo, ricotta, mozzarella

18.99

#### Pasta Bravo

Grilled chicken, rigatoni, mushrooms, roasted red pepper cream sauce

15.99

#### Chicken Parmesan

Crispy breaded chicken, marinara, mozzarella, herb linguine

18.99

#### Spaghetti Bolognese

Ground beef and pork, white wine and tomatoes

14.99

#### Grilled Salmon\* ♦

Fresh salmon, vegetables, pesto vinaigrette

19.99

### PARMS

#### Eggplant Parmesan

Crispy breaded eggplant, marinara, mozzarella, herb linguine

16.99

#### Veal Parmesan

Crispy breaded veal, marinara, mozzarella, herb linguine

22.99

### PASTAS

#### Spaghetti Pomodoro

Tomatoes, basil, extra virgin olive oil

13.99

#### Fra Diavolo ♦

Campanelle pasta, spicy tomato cream sauce, lobster butter

Chicken 16.99 | Shrimp 18.99

#### Pasta Wozzie

Grilled chicken, fresh fettuccine, house alfredo, fresh spinach

15.99

#### Fettuccine Alfredo

Fresh fettuccine, parmesan cheese and the freshest cream combined to create our full flavored Italian recipe

13.99

#### Spaghetti & Meatballs

Handmade meatballs, marinara, spaghetti, Grana Padano Zanetti

15.99

#### Shrimp Alfredo

Our special fettuccine alfredo topped with premium shrimp in the "scampi" style

17.99

#### Sausage Tortelloni

Mozzarella-filled tortelloni with sausage, pomodoro, chili flake, basil

16.99

### CHICKEN | MEATS | SEA

#### Chicken Caprese

Spinach, tomato, zucchini, mozzarella, orzo, farro, pesto vinaigrette and balsamic glaze

15.99

#### Pork Chops\*

Thick glazed chop, mashed potatoes, seasonal vegetables

Single 17.99 | Double 24.99

#### Chicken Marsala

Grilled chicken, mushroom marsala sauce, mashed potatoes, seasonal vegetables

18.99

#### New York Strip\* ♦

Mashed potatoes, seasonal vegetables

31.99

#### Chicken Scaloppine

Mushrooms, tomatoes, provolone, feta, lemon caper butter and herb linguine

17.99

#### Lobster & Shrimp Fettuccine

Fresh fettuccine in a light cream sauce

21.99

#### Filet Mignon\* ♦

Choice aged 6 oz, mashed potatoes, grilled asparagus

25.99

#### Shrimp Scampi ♦

Sautéed shrimp, spaghetti, garlic crostini

17.99

### PIZZA

#### Cheese

Simple, yet delicious. Mozzarella cheese on top of our signature pizza sauce

10.99

#### Pepperoni

Pepperoni, roasted banana peppers, mozzarella and fresh oregano

13.99

#### Margherita

Vine-ripened tomatoes, fresh mozzarella & the freshest basil

10.99

#### Sicilian

Italian sausage, pepperoni, diced meatballs

14.99

♦ Item can be made gluten-free

INFORM YOUR SERVER IF YOU HAVE A FOOD ALLERGY BEFORE PLACING YOUR ORDER. We rely on suppliers for accurate information. Variations may occur due to differences in suppliers, ingredient substitutions and recipe changes. As our operations involve shared preparation/cooking areas, accidental cross contact may occur. We cannot eliminate the risk of cross contact or guarantee that any item is allergen-free. If you have a severe allergy you are at a much greater risk of a serious reaction. Decisions as to the precautions you take, or risks you may expose yourself to, should be made in consultation with your doctor.

\*These items are served raw or undercooked, or contain, or may contain, raw or undercooked ingredients. Filet Mignon, Pork Chops & NY Strip are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

Limited menu available while supplies last. 21BRAVO1595 DINNER 7/21

# BRAVO!

## ITALIAN KITCHEN

### LUNCH

MONDAY - FRIDAY UNTIL 3PM

#### STARTERS

##### Calamari

Crispy calamari, fresh arrabbiatta, lemon aioli  
10.99

##### Tomato Caprese ♦

Fresh mozzarella and basil, balsamic glaze  
9.99

##### Crispy Shrimp Napoli

Premium shrimp, green onions, charred tomato sauce  
12.99

##### Margherita Flatbread

Vine ripened tomatoes, mozzarella, basil  
8.99

##### Spinach + Artichoke Dip

Spinach, creamy artichoke, parmesan bread  
10.99

##### Chicken, Spinach & Bacon Flatbread

Tender chicken, creamy spinach, green onions, mozzarella  
9.99

##### Crispy 'Mozz' Ravioli

Crispy pasta filled with creamy mozzarella. Served with fresh pomodoro & creamy parmesan dressing  
10.99

##### Pepperoni Flatbread

Pepperoni, mozzarella and fresh oregano  
9.99

#### GARDEN

Add a side salad to any entrée for 4.99

Add on Grilled Chicken 4.99, Shrimp 5.99, Salmon\* 6.99

##### Insalata Della Casa

Fresh greens, cucumbers, tomatoes, bacon, crispy pasta, creamy parmesan dressing  
5.99

##### Caesar Salad ♦

Romaine, parmesan, croutons, house-made caesar dressing  
5.99

##### Chopped Salad

Chopped greens, cucumbers, red onions, tomatoes, olives, feta, red wine vinaigrette  
5.99

#### ENTRÉE SALADS

##### Mediterranean Vegetable

Grilled seasonal vegetables, orzo, farro, feta, sweet garlic vinaigrette, balsamic glaze  
12.99

##### Grilled Chicken Chopped

Gorgonzola, pecans, crispy pasta, herb vinaigrette  
13.99

##### Grilled Salmon\* ♦

Field greens, tomatoes, grilled asparagus, crispy shoestring potatoes, feta, balsamic vinaigrette  
15.99

#### SOUP

##### Lobster Bisque

A creamy blend of succulent Maine lobster, sweet cream with a touch of sherry  
5.99

##### Wedding Soup

4.99

#### GUEST FAVORITES

##### Romano Crusted Chicken Salad

Crispy chicken, cucumbers, tomatoes, egg, bacon, green onions, creamy parmesan dressing  
13.99

##### Lasagna

Our signature meat sauce, alfredo, ricotta, mozzarella  
15.99

##### Pasta Bravo

Grilled chicken, rigatoni, mushrooms, roasted red pepper cream sauce  
13.99

##### Mezza Lasagna (half-portion)

12.99

##### Chicken Parmesan

Crispy breaded chicken, marinara, mozzarella, herb linguine  
17.99

Mezza Chicken Parm (half-portion) 14.99

##### Spaghetti Bolognese

Ground beef and pork, white wine and tomatoes  
13.99

##### Grilled Salmon\* ♦

Fresh salmon, vegetables, pesto vinaigrette  
18.99

#### LUNCH COMBOS

Pair a soup or side salad with your choice of one half-portion entrée

##### Choice of Soup or Side Salad

Italian Wedding, Lobster Bisque (add \$1), Insalata Della Casa, Caesar Salad

##### Combo 1

Margherita Flatbread, Chicken, Spinach & Bacon Flatbread, Pepperoni Flatbread, Eggplant Parmesan, Chicken Fra Diavolo  
12.99

##### Combo 2

Pasta Woozie, Lasagna, Shrimp Scampi  
13.99

#### PASTAS

##### Spaghetti Pomodoro

Tomatoes, basil, extra virgin olive oil  
13.99

##### Chicken Fra Diavolo ♦

Campanelle pasta, spicy tomato cream sauce, lobster butter  
14.99

##### Pasta Woozie

Grilled chicken, fresh fettuccine, house alfredo, fresh spinach  
13.99

##### Shrimp Fra Diavolo ♦

Campanelle pasta, spicy tomato cream sauce, lobster butter  
16.99

##### Spaghetti & Meatballs

Handmade meatballs, marinara, spaghetti, Grana Padano Zanetti  
13.99

##### Fettuccine Alfredo

Fresh fettuccine, parmesan cheese and the freshest cream combined to create our full flavored Italian recipe  
13.99

##### Sausage Tortelloni

Ricotta-filled tortelloni with sausage, pomodoro, chili flakes, basil  
14.99

##### Shrimp Alfredo

Our special fettuccine alfredo topped with premium shrimp in the "scampi" style  
14.99

#### PIZZA

##### Cheese

Simple, yet delicious. Mozzarella cheese on top of our signature pizza sauce  
10.99

##### Pepperoni

Pepperoni, roasted banana peppers, mozzarella and fresh oregano  
12.99

##### Margherita

Vine-ripened tomatoes, fresh mozzarella & the freshest basil  
10.99

##### Sicilian

Italian sausage, pepperoni, diced meatballs  
13.99

#### CHICKEN | SEA

##### Chicken Caprese

Spinach, tomato, zucchini, mozzarella, orzo, farro, pesto vinaigrette & balsamic glaze  
15.99

##### Chicken Marsala

Grilled chicken, mushroom marsala sauce, mashed potatoes, seasonal vegetables  
16.99

##### Shrimp Scampi ♦

Sautéed shrimp, spaghetti, garlic crostini  
16.99

Mezza Chicken Marsala (half-portion)  
13.99

#### PARM

##### Eggplant Parmesan

Crispy breaded eggplant, marinara, mozzarella, herb linguine  
14.99

♦ Item can be made gluten-free

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Limited menu available while supplies last. 21BRAVO1595 LUNCH 7/21

# TIME TO BRUNCH!

*SUNDAYS UNTIL 3PM*

## **Scrambled Eggs & Bacon**

Brunch potatoes, brioche toast

11.99

## **Berries & Cream French Toast**

Cream cheese stuffed,  
served with bacon

13.99

## — **Featured Cocktails** —

Bloody Mary

7.95

Peach Bellini

8

Mimosa

7.50

# KIDS

for kids 12 & under

Kid's meals include choice of a soft drink, lemonade, juice or milk

## SALADS + SIDES

### Insalata Bambino

Chopped greens, tomatoes, house-made croutons, choice of dressing  
3.95

### Junior Caesar Salad

Tender cut romaine, aged parmigiana cheese, foccacia croutons,  
house-made caesar dressing  
3.95

### Veggie of the Day

3.95

### Fresh Fruit

2.95

### French Fries

3.95



## ENTRÉES

### Mac & Cheese

House-made cheese sauce  
6.95

### Lasagna

Signature meat sauce, alfredo, marinara, ricotta, mozzarella  
7.95

### Chicken Parmigiana

Crispy lightly-breaded chicken, pasta alfredo, marinara  
6.95

### Grilled Chicken ♦

Tender grilled chicken, lemon butter sauce, veggie of the day, fresh fruit  
6.95

### Chicken Fingers

Crispy chicken, fresh fruit, fries  
6.95

### Cheese Pizza

6.95

### Pepperoni Pizza

7.95

### Create Your Own Pasta

6.95

**Choose a Pasta:** Rigatoni, Spaghetti, Campanelle or Gluten-Free Pasta

**Choose a Sauce:** Alfredo, Marinara or Butter

**Choose a Protein:** Add Chicken or Meat Sauce **Add 2.00**



## DESSERT

### Ice Cream Sundae

3.95

♦ Item can be made gluten-free

Please let us know if you have any allergies. Some of our menu items contain nuts, dairy or gluten.



**ITALIAN KITCHEN**

**DESSERT**

**Vanilla Gelato**

4.99

**Warm Chocolate Cake**

Molten chocolate cake, anglaise, vanilla bean gelato

7.99

**Crème Brûlée**

Vanilla bean custard topped with a caramelized sugar crust.

Garnished with a strawberry and powdered sugar

6.99

**Caramel Mascarpone Cheesecake**

Mascarpone cream, anglaise, caramel drizzle

6.99

**Tiramisu**

Lady fingers, coffee liqueur, mascarpone, cocoa

6.99