

BRAVO! ITALIAN RESTAURANT & BAR
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*

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

Buttermilk Pound Cake *with balsamic-macerated seasonal berries and a lemon curd 7*

Double Chocolate Bread Pudding *white chocolate bread pudding, dark chocolate chips, warm Jim Beam bourbon sauce 7*

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

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

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*

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

● **PICK UP CATERING** ●

CALL 601.982.8111 | PLEASE ALLOW 24 HOURS NOTICE FOR LARGE QUANTITIES

BRAVO! ANTIPASTO

SM (feeds 15) \$60 MED (feeds 30) \$90 LG: (feeds 75) \$140

A variety of grilled meats, roasted vegetables, cheeses
 add 1 dozen crostini \$5 | add 1 Loaf of ciabatta bread \$5
 add 1 Focaccia bread strip \$5

SANDWICH PLATTER

Eleven of our large sandwiches cut into quarters
 a selection of pork, basil pesto-chicken salad, and
 vegetarian sandwiches all served on focaccia bread \$88
 (Feeds around 15)

SALAD BOWLS

Caesar: SM \$30, LG \$50

Spinach & Goat Cheese: SM \$40, LG \$60

Field Greens: SM \$30, LG \$50

(Small feeds 8-10; Large feeds 15)

BEVERAGES

Gallon of tea \$8

(Ice available upon request)

PASTAS BY THE GALLON

(Feeds 10-12) Celiac-friendly penne is available for
 substitution on any dish for an additional \$6.

Angel Hair, Jumbo Lump Crabmeat & Sweet Peas \$140

BRAVO! Lasagna Classico - \$95

Angel Hair, Roman-Style Shrimp, Mint, & Basil - \$120

Linguine with Crawfish and Andouille \$100

Penne with Beef & Portobello Mushrooms \$135

Angel Hair, Jumbo Scallops and Shrimp \$140

Classic Fettuccine Alfredo \$75

with grilled chicken \$95 | with shrimp \$120

Penne, Roma Tomatoes & Fresh Basil \$80

with chicken \$100

DESSERTS

Tiramisu \$55 (feeds 10-12)

Peanut Butter-Chocolate Pie \$30

No Sugar Added Cheesecake \$47

*Also available: our house-made dressings by the pint,
 our basil pesto-chicken salad by the pint, and our soups by
 the half-gallon - including our tomato-basil soup - just ask!*

BRAVO! ITALIAN RESTAURANT & BAR
T·O·G·O·!

● **STARTERS** ●

Pecan-Crusted Fried Brie Cheese *with dried cherry marmalade, petit arugula salad, and crostini 10/12*

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 *7/11*

Fried Polenta *with rosemary-infused mushrooms *8/10*

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 10*

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 9

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*

Caprese *heirloom tomatoes, fresh mozzarella, basil, infused olive oil, and aged Balsamic, 11*

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 15/16*

Seared Yellowfin Tuna* *seared rare on field greens with citrus vinaigrette, kalamata olives and garlic croutons 15/16*

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

**lunch/dinner prices*

PLACE YOUR ORDER BY CALLING 601.982.8111

See the daily specials at BravoBuzz.com or via our iPhone or Android App
[facebook.com/bravobuzz](https://www.facebook.com/bravobuzz) tweet @bravobuzz



● **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 & LUNCH ENTREES** ●

Sandwiches are served on our renowned focaccia or Broad Street Sugar Buster™ bread with choice of side

Grilled Pork Tenderloin *Fontina, caramelized onions, tomatoes, and rosemary-honey-mustard mayonnaise* 11

Shrimp and Prosciutto *Fontina, caper mayonnaise, and fresh basil* 12

Basil Pesto-Chicken Salad *with roasted red peppers and Fontina* 12

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

Omelet of the Day (lunch only) *three-egg omelet served with choice of side* MKT

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*

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

● **BEEF, PORK & FOWL (Dinner only)** ●

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

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* 38

Chicken Breasts with Honey, Golden Raisins and Balsamic *pine nuts, red potatoes, vegetables* 19

Grilled Duck Breast *Calimyra fig-Marsala reduction, truffled polenta, wilted arugula* 25

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

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*

● **PASTAS** ●

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

Angel Hair with Jumbo Lump Crabmeat and Sweet Peas *white wine butter sauce with herbed breadcrumbs* *16/21

Angel Hair with Jumbo Shrimp, Mint, and Basil *olive oil, garlic, white wine, and asparagus* *15/20

Jumbo Scallops and Shrimp *corn, grape tomatoes, shiitakes, spinach and angel hair in Sherry reduction* *16/21

Penne with Beef & Portabello Mushrooms *pancetta, basil, and tomatoes in vermouth broth* *15/20

Tri-Colored Cheese Tortellini *shiitake mushrooms, baby spinach, red onions, roasted red bell peppers and artichoke hearts in a tomato-cream sauce* *15/20

Roma Tomato and Fresh Basil Penne *red onions, garlic, balsamic vinegar, and goat cheese* *11/14
add grilled chicken 4, add jumbo shrimp *9/12

BRAVO! Lasagna Classico *ricotta, mozzarella, marinara, and ground chuck baked in silky sheets of pasta* *12/16

Linguine with Crawfish and Andouille *artichokes, tomatoes, mushrooms, basil pesto, creole-cream sauce* *13/18

BRAVO! "Spaghetti" *house made meatballs and marinara over linguine* *11/15

Classic Fettuccine Alfredo *heavy cream, parmesan, and nutmeg* *9/12 *add grilled chicken 4, add jumbo shrimp* *9/12

Risotto *creamy and rich, made with Arborio rice from the Po Valley in Italy. (night only).* MKT

● **SEAFOOD (Dinner only)** ●

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

Grilled Yellowfin Tuna *spice-rubbed tuna, grilled eggplant, wilted baby spinach, tomato, caper, & basil salsa* 28

Roasted Salmon *Focaccia gremolata-cruste salmon, Yukon Gold mashed potatoes, ratatouille* 23

Panéed Redfish *tomato-tarragon beurre blanc, Yukon Gold mashed potatoes, seasonal vegetables* *19/28

Pan-Seared Jumbo Scallops *sun-dried tomato & spinach risotto, fine herb beurre blanc, crispy onions* 28

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

Vegetarian Plate *white bean hummus, fried or truffled polenta, seasonal vegetables* *15/18

**lunch/dinner prices*

Please inform us 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.*