



Starters

Shrimp and Sweet Peppers

grilled jumbo shrimp with tri-colored sweet and sour bell peppers 13

Suppli 🌱🥄

fried risotto balls stuffed with mozzarella and parmesan with warm basil pesto-marinara sauce for dipping 9

Herbed Flatbread 🌱

baked in our wood-fired oven with herbed olive oil and parmesan 5
add hummus 2

Crab Cakes

with tomato-tarragon sauce 13

Salmon Cakes

black bean salsa, tortilla strips, roasted red bell pepper & cilantro cremas 10

Bruschetta 🌱🌱

garlic toasts smothered with warm fresh tomatoes & basil 7
add grilled chicken breast 4

Grilled Portobello Mushroom 🌱

with white bean hummus and sautéed red peppers 7 / 9

Fried Polenta 🌱

with rosemary-infused mushrooms 8 / 9

BRAVO! Antipasto 🌱LC🥄

grilled meats, roasted vegetables & cheeses (vegetarian by request)
small 9, large 15

Fried Calamari

with a caper-studded marinara sauce 9

Soup of the Day or our

House Specialty **Tomato Basil Soup** 🥄
4 cup / 6 bowl



Lunch Entrees

Omelet of the Day LC

three-egg omelet served with a choice of side. Market price.

Panéed Redfish LC

tomato-tarragon beurre blanc, shallot mashed potatoes & julienned vegetables 18

Herb Crusted Roasted Salmon 🥄

fillet served atop angel hair with tomatoes, capers, and basil pesto 17

Grilled Chicken Breasts LC

marinated skinless breasts, topped with a tomato, caper & fresh basil salsa with shallot mashed potatoes and julienned vegetables 13

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



Salads

BRAVO! Field Greens 🌱LC

with citrus vinaigrette
4 half, 7 whole

Classic Caesar* 🌱LC

romaine hearts, parmesan shavings & garlic croutons
5 half, 7 whole

Spinach & Goat Cheese 🥄

mushrooms, candied walnuts & hot balsamic laced with pancetta
7 half, 9 whole

Roma Tomato & Fresh Mozzarella 🌱🌱LC

basil leaves, extra virgin olive oil, aged balsamic vinegar 8

Towering Vegetable Napoleon 🌱🥄

eggplant, sun-dried tomato pesto, goat cheese, rosemary mushrooms, caramelized onions, roasted peppers 10

SALAD ADD-ONS

GOAT CHEESE 2
ANCHOVY FILETS 2
GRILLED CHICKEN BREAST 4
GRILLED JUMBO SHRIMP (4) 8
FRIED OYSTERS 7
GRILLED SALMON FILET 10
SMOKED SALMON 8
SAUTEED CRAWFISH TAILS 6
JUMBO LUMP CRABMEAT 9
CRAB CAKE (EACH) 5
SALMON CAKE (EACH) 4

Blackened Beef Tenderloin 🥄

arugula, charcoaled red onions, fresh mozzarella, dried cherries and toasted pine nuts tossed in balsamic vinaigrette 14

Southwestern Semolina Crusted Fried Oysters

black bean salsa, tortilla strips, field greens and orange-chipotle vinaigrette 14

Grilled Chicken & Eggplant LC🥄

field greens with citrus vinaigrette, red onion, pinenuts 11

Seared Tuna* LC

sushi grade ahi on field greens with citrus vinaigrette & kalamata olives 15



Lunch Sandwiches

NOT AVAILABLE AFTER 5 PM

On our renowned focaccia bread with soup or field greens (also available on Broad Street Sugar Buster™ bread!)

Chicken-Basil Pesto Salad LC🥄

roasted red peppers, & fontina 11

Grilled Pork Tenderloin

caramelized onions, roma tomatoes, honey-mustard mayonnaise, fontina 10

Grilled Chicken

smoked bacon, caramelized onions, creole mustard mayonnaise, fontina 11



Wood-Fired Pizzas

Standard semolina or Sugar Buster™ crust

Sweet Sausage & Olive

crumbled Italian sausage, green olives, roasted red peppers, red onion, spicy marinara, mozzarella 12

Shrimp & Basil Pesto 🌱🥄

fontina, oven-dried tomatoes, artichokes & mozzarella 14

Grilled Chicken Bianco

sharp cheddar béchamel, grilled onions, prosciutto, artichokes & mozzarella 13

Margherita 🌱

marinara, mozzarella & fresh basil 10

Smoked Salmon

smoked salmon, mascarpone-dill spread, fontina, capers & red onion 14

Pepperoni & Sausage

with marinara & mozzarella 12

Verdure 🌱🌱

vegetarian with spinach, roasted garlic, mushrooms, roasted red peppers & goat cheese 12

Four Seasons

marinara & mozzarella base with four sections of different toppings: prosciutto, rosemary mushrooms, artichoke hearts and fresh basil 13

Sorrento 🌱🥄

roma tomatoes, fresh mozzarella, crumbled bacon, sautéed spinach, roasted garlic and toasted pine nuts 13

Grilled Chicken Genovese 🥄

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

Pizza of the Day

always new & interesting. Market price

☉ = Items that can be modified to comply with the **SUGAR BUSTER™** regimen. 🥜 = Items containing **NUTS** (ingredient and/or garnish.)



Pastas

All pastas are made to order. Modifications are welcome! Whole wheat penne is available for substitution on any dish.

LUNCH PRICE / DINNER PRICE
Dinner starts at 5 pm

BRAVO! Lasagna Classico

ricotta, mozzarella, marinara & ground chuck between sheets of lasagna noodles — baked in the wood-fired oven 12 / 14

BRAVO! "Spaghetti"

house made meatballs, and marinara over linguine 10 / 14

Angel Hair with Jumbo Lump Crabmeat and Sweet Peas

in a white wine butter sauce with herbed breadcrumbs 16 / 21

Angel Hair with Jumbo Shrimp, Basil & Mint ☉

BRAVO! style scampi with olive oil, garlic, white wine, asparagus. 14 / 18

Penne with Beef Tenderloin & Portobello Mushrooms ☉

in a tomato & Noilly Prat vermouth broth laced with pancetta 14 / 18

Tri-colored Cheese Tortellini ☉

with shiitake mushrooms, red onions, baby spinach, roasted red bell peppers, and artichoke hearts in a tomato-cream sauce 13 / 18
add grilled chicken 4

Penne with Roma Tomatoes & Fresh Basil ☉☉

with red onions, garlic, balsamic vinegar & goat cheese 11 / 14
add 4 jumbo shrimp 8
add grilled chicken 4

Linguine with Crawfish & Andouille Sausage ☉🥜

with artichokes, tomatoes, mushrooms & basil pesto in a creole-cream sauce 13 / 18

Fettuccine with Jumbo Scallops & Shrimp

with artichoke hearts, tomatoes and mushrooms in a roasted red bell pepper cream sauce 16 / 21

Classic Fettuccine Alfredo ☉☉

heavy cream, parmesan & nutmeg 9 / 11
add chicken 4
add 4 jumbo shrimp 8

Fettuccine with Ahi Tuna* ☉

extra-virgin olive oil, garlic, lemon, capers, kalamata olives, and foccacia bread crumbs 13 / 16

Risotto of the Night

AVAILABLE ONLY AFTER 5PM

Creamy and rich, made with wide-grained arborio rice from the Po Valley in Italy. Each day we feature a different style. Market price

AVAILABLE AFTER 5 PM ONLY



Fish

Grilled Ahi Tuna

house seasoning-rubbed ahi tuna steak served over grilled eggplant and wilted baby spinach topped with a tomato, caper, and basil salsa 26

Roasted Salmon ☉LC

Foccacia gremolata-crusted, roasted salmon with shallot mashed potatoes and ratatouille 21

Panéed Redfish ☉LC

tomato-tarragon beurre blanc, shallot mashed potatoes, seasonal vegetables 26

Pan-Seared Jumbo Scallops

oven-dried tomato and spinach risotto, fine herb beurre blanc and crispy leeks 27

Grilled Jumbo Shrimp with Pineapple-Curry Sauce

with fried polenta and seasonal vegetables 20

Pan-Seared Crab-Crusting Fish of the Night LC

lump crabmeat, horseradish beurre blanc, artichoke, leek & prosciutto ragout and crispy potatoes. Market price

Panéed Crab Cakes

tomato-tarragon beurre blanc, truffle-infused soft polenta and seasonal vegetables 23

Pan Roasted Sea Bass

with lobster in Extra virgin olive oil, shaved garlic, citrus zest, Sherry vinegar and grape tomatoes 29



Poultry

Grilled Free Range Chicken Breast

stuffed with ricotta, spinach and prosciutto, truffle infused soft polenta, crispy haricot verts and shallot-herb compound butter 20

Glazed Chicken with Golden Raisins & Balsamic 🥜

sautéed skinless breasts with onions, rosemary, chile pepper, pinenuts & honey, crispy potatoes, seasonal vegetables 18

Grilled Duck Breast 🥜

over truffled polenta and wilted arugula with a Calimyra fig-Marsala reduction 22



Beef

Our beef is CAB™ (Certified Angus Beef)

Filet of Angus Beef ■ 8 oz. LC

port wine demi-glace, potato pavé, seasonal vegetables 31

Angus Ribeye ■ 16 oz. ☉LC

grilled to order and served with herbed compound butter, shallot mashed potatoes and seasonal vegetables 30

A ribeye is a very flavorful cut of beef, in part due to the fact that it is naturally heavily marbled with fat. If you prefer a lean cut of meat, may we suggest you order the filet.

STEAK TOPPINGS

MAINE LOBSTER MEAT	10
JUMBO SHRIMP (4)	8
JUMBO LUMP CRAB MEAT	9
CRAWFISH TAILS	6
MAYTAG™ BLUE CHEESE	4
PORTOBELLO MUSHROOM	5
ROSEMARY MUSHROOMS	4
CARAMELIZED ONIONS	4



Veal, Pork, & Lamb

Veal Scallopine – Marsala Style LC

shiitake mushrooms, veal demi-glace & shallots over crispy potatoes with seasonal vegetables 20

Veal Parmesan

pounded & panéed tender veal medallions smothered with marinara & cheeses, over fettuccine alfredo with seasonal vegetables 20

Lamb Chops "Scottodito"

pan-seared New Zealand lamb chops with a pan sauce of white wine, kalamata olives, tomatoes, capers, and demi-glace; served over truffle-infused soft polenta 30

Pork Chop "Zatarainaise" LC

roasted bone-in double-cut loin chop in a creole mustard-cream sauce with shallot mashed potatoes and seasonal vegetables 24



Vegetarian

Vegetarian Plate ☉☉🥜

white bean hummus, fried polenta or basil pesto risotto, with an assortment of grilled & sautéed vegetables 16

🥗 Please note that many of our starters, salads, sandwiches, pizzas, and pastas are also vegetarian.



Desserts

Cappuccino Brownies

rich, gooey chocolate brownies laced with freshly ground espresso beans, served warm 5
add vanilla ice cream 2

Suggested pairing: Pedroncelli Port.

Tiramisu

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

Try this with a BRAVO! White Russian for a double-delectable treat.

Vanilla Creme Brulee with Caramelized Bananas

a rich, creamy vanilla bean custard topped with sliced bananas crusted with caramelized sugar 7

The staff loves Elderton Botrytis Semillion dessert wine with this... an incredible pairing!

White Chocolate Pound Cake

with balsamic & vanilla macerated strawberries and blueberries 6

The JC Cellars Late Harvest Viognier will compliment the poundcake perfectly!

Chocolate Lovers Flourless Torte

our richest chocolate confection, made with Belcolade Belgian chocolate 6

Try this combination... Broadbent Vintage '94 and chocolate... wow!

Pear Almond Tart

classic French-styled pastry dessert. Almond paste and sliced pear halves on a sweet pastry dough, topped with whipped cream 6

Try the 2004 Pennyfield Late-picked Viognier.

Double Chocolate Bread Pudding

white chocolate bread pudding studded with dark chocolate chips and served with a warm Jim Beam bourbon sauce 7

Match this BRAVO! favorite with a glass of Alvear Cream Sherry.

Sorbet or Gelato

try an Italian-style non-fat sorbet or a decadent ice cream... both by Bindi. ask for today's flavors 4

Chocolate Hazlenut Praline Cake

gooey individual chocolate confection with praline pieces and Nutella 7

Warres "Otima" Tawny Port is fantastic with this treat!



Pick-Up Catering Menu **601-982-8111** (please allow 24 hours notice)

BRAVO! ANTIPASTO PLATTER

A variety of grilled meats, roasted vegetables and cheeses
Small: (feeds 15) \$50
Medium: (feeds 30) \$75
Large: (feeds 75) \$100
add 1 dozen crostini \$5
add 1 Loaf of ciabatta bread \$3.50
add 1 Focaccia bread strip \$3

SANDWICH PLATTER

(Feeds approximately 15)
Eleven of our large sandwiches cut into quarters — a selection of pork tenderloin, basil chicken pesto salad, and vegetarian sandwiches all served on focaccia bread. \$85

SALAD BOWLS

(Small feeds 8-10; Large feeds 15)
Caesar: SM \$25, LG \$40
Spinach & goat cheese: SM \$35, LG \$55
BRAVO! field greens: SM \$30, LG \$50

PASTA PANS

(Feeds 10-12)
Bruschetta-style vegetarian 🍄 with penne pasta, roma tomatoes, red onions, fresh basil, balsamic and goat cheese \$65
with chicken \$80
Linguine with crawfish and andouille in a Creole cream sauce \$85
Tri-colored cheese tortellini 🍄 with shiitake mushrooms, red onions, baby spinach, roasted red bell peppers, and artichoke hearts in a tomato-cream sauce \$75
with chicken \$90
Penne with beef tenderloin, pancetta and portabello mushrooms \$90
BRAVO! Lasagna \$70
Angel hair primavera with chicken, roma tomatoes, red bell peppers, tomato cream sauce \$75
Angel hair with jumbo shrimp, olive oil, garlic, asparagus, white wine, fresh mint & fresh basil \$120
Classic Fettuccine Alfredo \$60
with chicken \$75
with shrimp \$100

DESSERTS BY THE LARGE PAN

(Feeds 10-12)
Tiramisu \$45
Double chocolate bread pudding with bourbon sauce \$50

BEVERAGES

Gallon of tea \$7
(Ice available upon request)

All orders include plates, utensils and napkins.

Our full menu is always available for pick up! Visit www.bravobuzz.com

B·R·A·V·O·!

ITALIAN RESTAURANT & BAR

For pick-up orders, don't forget to take advantage of our convenient

TO·GO WINDOW!

It's the best thing since sliced focaccia!

Come as you are... it's just a few steps from the curb! Open 5PM until closing.

But if you decide to stick around, try dining in ...outside! Enjoy our

COVERED OUTDOOR PLAZA SEATING

...just outside our front entrance!

Join us for

B·R·A·V·O·! BRUNCH!

Served each Saturday & Sunday from 11:00 a.m. to 5 p.m.

LC = Items that can be easily modified to comply with **LOW CARBOHYDRATE** diet regimens such as South Beach™ & Atkins™.

🌿 = **VEGETARIAN DISHES**

⊕ = Items that can be modified to comply with the **SUGAR BUSTER™** regimen.

🥜 = Items containing **NUTS** as ingredient and/or garnish.

A 50¢ per item packaging charge is applied to all to-go orders.



To Go Menu

WINE SPECTATOR

AWARD of EXCELLENCE
for 13 consecutive years!

Jackson FREE PRESS

**BEST WINE SELECTION
BEST SOMMELIER**

601-982-8111

www.bravobuzz.com

HOURS OF OPERATION

OPEN 6 DAYS A WEEK!

BRAVO! IS CLOSED MONDAYS, BUT IS AVAILABLE FOR PRIVATE EVENTS... JUST ASK!

TUESDAY - SATURDAY, 11 AM thru 10:00 PM

SUNDAY, 11 AM thru 9:00 PM

BRAVO! BRUNCH: WEEKENDS, 11 AM thru 5:00 PM

Highland Village

I-55 North @ Northside Drive
JACKSON, MISSISSIPPI

*ultima suo
Artista
-DANTE*