



# 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

Focaccia gremolata-crust, 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-Crusted 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**

over a Tuscan white bean, chorizo, lobster and piquillo pepper ragout 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 (made with chicken broth), 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)

### Penne with Roma Tomatoes

& Fresh Basil 🍄 with red onions, garlic, balsamic vinegar & 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](http://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](http://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*