

## Antipasti

### Prince Edward Roasted Mussels 6

Simmered in a light marinara sauce with fresh Italian herbs

### Calamari Fritti 6

Lightly battered and served with home style marinara sauce

### Mozzarella Carrozza 6

Lightly battered and topped in a sherry cream sauce

### Fungi Ripejri 7

Wild Jumbo mushrooms stuffed with Maryland crabmeat baked in our wood burning oven

### Seafood Trio with Grilled Asparagus 9

Pan seared jumbo shrimp, calamari and Prince Edward mussels in a sherry sauce served with Grilled polenta

### Oven Roasted Artichoke 6

Fresh artichokes baked in our wood burning oven with a blend of Italian cheeses

## Zuppa

### Tuscany Style Minestrone 4

Seasonal Tuscany vegetables, Italian pasta and fresh Italian herbs

### Bravo's Soup of the Day

Market Price

## Insalates

### Bravo's Mixed Baby Greens 4

Served with marinated Roma tomatoes and fire-roasted peppers tossed with Gorgonzola vinaigrette

### Caesar Salad 4

Fresh hearts of romaine tossed in our famous Caesar dressing topped with croutons and freshly grated Parmesan cheese

### Fired Roasted Vegetables with Grilled Chicken 10

Baby greens with zucchini, marinated mushrooms, fire roasted peppers tossed with Roma tomatoes with poppy seed sesame vinaigrette dressing

### Grilled Seafood Salad 13

Marinated jumbo shrimp, calamari, and Atlantic salmon served with baby greens, fire roasted peppers, grilled red onions, and Roma tomatoes tossed in sherry vinaigrette

### Grilled Steak Romano 11

Marinated Prime beef 8 oz. served with baby greens, Roma tomatoes, marinated mushrooms, and fire oven roasted peppers tossed in a creamy Italian dressing

## Fresh Pastas

All Pastas are made in house daily using 100% semolina flour served with gourmet salad

### Capellini Al Pomodoro 10

Angel pasta sautéed with roasted garlic, shallots, plum Italian tomatoes and organic fresh basil

### Bucatini alla Carbonara 11

Straw shaped pasta sautéed with pancetta Italian bacon and onions in a parmesan cheese cream sauce

### Fettuccine Bolognese 10

Served in a Tuscany ragu meat sauce

### Ziti with Roasted Garlic and Italian Sausage 10

Simmered in home-style tomato sauce with fresh Italian sausage and herbs

### Penne Grilled Chicken and Portabella Mushrooms 12

Sautéed in a Saffron sauce with fresh basil

### Gnocchi Della Nonna 11

Baked in our wood burning oven with home-style tomato sauce and mozzarella cheese

### Spinach Fettuccine Primavera 10

Seasonal roasted vegetables in a healthy tomato sauce with a touch of pesto

### Jumbo Shrimp Cardinale with Fettuccine 15

Pan seared with Roma tomatoes, shallots, and green peas in rose sauce

### Tortellini alla Panna with Fresh Spinach 11

Tossed in an Italian mascarpone cream sauce

### Pagila e Fieno 12

Spinach fettuccine sautéed with wild mushrooms, prosciutto ham, and peas in a brandy cream sauce

### Lasagna al Forno 11

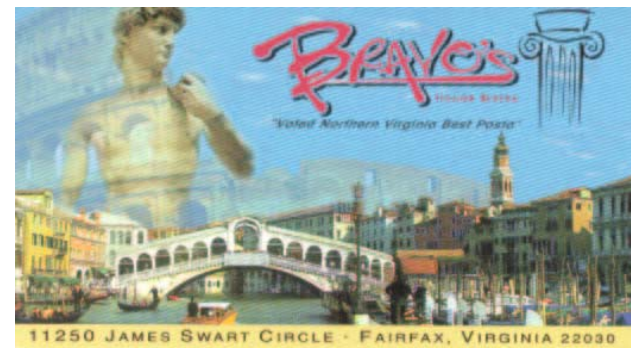
Layers of fresh pasta oven baked with hearty meat sauce and Italian cheese

### Jumbo Lobster Ravioli 15

Filled with lobster meat served in lobster cream sauce with a touch of pesto

### Seafood Posillipo with Linguini 16

Fresh jumbo shrimp, mussels, baby clams, and calamari simmered in a home-style marinara sauce



## Wood Fire Pizza

All pizzas are made using fresh dough, the highest quality cheese and baked in our wood burning oven imported from Italy

### **Margherita alla Napoli 8**

“The Famous Pizza from Naples” made with Roma tomatoes, a blend of Italian cheeses and organic fresh basil

### **Grilled Chicken Pizza 9**

Made with home style tomato sauce and Italian blend cheeses

### **Fire Roasted Vegetable Pizza 9**

Seasonal roasted vegetables with Italian olive oil and roasted garlic, topped with a blend of Italian cheeses

### **Pizza Marinara 12**

Grilled shrimp, calamari, mussels and baby clams topped with fire roasted red onions and a blend of Italian cheeses in a sherry cream sauce

### **Pizza Quatro Stagioni 10**

Topped with Italian sausage, pepperoni, wild mushrooms, artichokes, and home-style tomato sauce with a blend of Italian cheese and fresh Italian herbs



## Chef's Specialties

All entrees served with gourmet salad

### **Petto Di Pollo Parmigiana 12**

Breast of chicken baked with mozzarella cheese and home-style tomato sauce served with potato croquettes and Italian polenta

### **Veal Sacolppine Saltimbocca Ala Romano 16**

Tender milk-fed veal sautéed in sage sauce served with asparagus and potato croquettes

### **Petto di Pollo Sorrentina 14**

Fresh breast of chicken pan seared topped with fresh mozzarella cheese and smoked ham in a light sherry/wine sauce served with grilled Italian polenta and a medley of roasted vegetables

### **Eggplant Parmigiana 12**

Fresh layers of eggplant baked in our wood burning oven with home-style tomato sauce and mozzarella cheese, served with angel hair pasta and Italian polenta

### **Grilled Angus Filet Mignon 18**

9 oz. Certified Angus Tender beef frilled to perfection and served in a portabella sauce with potato croquettes and asparagus

### **Pollo and Scaloppine Matrimonio 17**

Tender veal and chicken breast pressed together sautéed with mushrooms in marsala sauce and served with Italian polenta and angel hair pasta

### **Grilled Atlantic Salmon with Grilled Tuscany Vegetables 16**

Served in a light Balsamic vinaigrette and potato croquettes

### **Lombata D'Agnello 18**

Oven roasted baby rack of lamb served with beef reduction sauce with sautéed spinach and potato croquettes