

APPETIZERS

Bruschetta Del Giorno	8
Shrimp Cocktail <i>Served with a zesty, fresh horseradish cocktail sauce. 3 per order.</i>	14
Steamed Little Neck Clams <i>Served with warm, melted butter and fresh lemon.</i>	16
Maryland Crab Cake	13
<i>Maryland crab cake topped with truffle fries all on a bed of fresh arugula. Served with a side of citrus aioli.</i>	
Prince Edward Island Mussels	12
<i>In your choice of red or white sauce. Served with roasted garlic bread.</i>	
Baked Clams Oreganata <i>Giuseppe's recipe.</i>	16
Fried Calamari	14
<i>Tossed with freshly sliced lemon, fresh Italian parsley and a secret or two. Accompanied with marinara sauce.</i>	
Shrimp Oreganata	22
Meat Balls with Marinara Sauce & Ricotta Cheese	12
Salumi Plate	16
Pork Belly Polenta <i>Cooked in our wood fired oven.</i>	10
Grilled Long-Stem Artichokes with Polenta	11

WOOD FIRED PIZZA 12" Pies. Gluten-Free Available for Additional \$3

Margherita <i>Classic Italian cheese pizza</i>	10
Robiola <i>Soft cheese stuffed pizza topped with arugula and truffle oil.</i>	11
Fiorentina <i>Fresh spinach, garlic and tomatoes with tomato sauce and fresh water mozzarella.</i>	12
Quattro Stagione <i>1/4 Artichokes, 1/4 Mushrooms 1/4 Kalamata Olives and 1/4 Roasted Red Peppers.</i>	12
Quattro Formaggio with Speck <i>Four cheese pizza with fresh garlic and spec.k</i>	12

SOUP

Lobster Bisque <i>Lots of sherry and a touch of lemon accent this classic recipe.</i>	10
French Onion Soup <i>We do ours baked with a swiss and fontina cheese blend.</i>	6
Soup of the day	

SALADS

Bravo's House Salad <i>With homemade Italian or Balsamic dressing.</i>	6
Caesar <i>Caesar Cardini's original recipe! Muy Bien!</i>	8
<i>Add Grilled Chicken...\$5</i>	
<i>Add Grilled Shrimp...\$6</i>	
Caprese Salad	14
<i>Fresh water mozzarella and tomatoes drizzled with olive oil then topped with fresh, torn basil.</i>	
Blackened Steak Salad	15
<i>Sliced blackened steak with grilled onions and red peppers atop a roasted tomato infused Caesar salad.</i>	
Bravo Wedge Salad	10
<i>A crisp wedge of iceberg lettuce with warm crispy pancetta, and sliced tomato drizzled with a creamy, blue cheese dressing.</i>	
Gorgonzola Salad	10
<i>Mixed greens, gorgonzola cheese, Roma tomatoes and walnuts with a Balsamic vinaigrette dressing.</i>	

RISOTTO

Seafood Risotto <i>With scallops, shrimp, mussels and clams in a red sauce.</i>	25
Risotto of the day <i>Ask your server.</i>	

PASTA *Made with our Fresh, Homemade Pasta.*

Fresh Little Neck Clam Sauce <i>Served white OR red, with linguine and the fresh garlic you love!</i>	18
Fettuccine Bolognese <i>Hearty, old school, meat sauce with fettuccine.</i>	17
Fettuccine Amatriciano <i>Pork belly and onions in a marinara sauce</i>	17
Linguine Livornese <i>Olives, capers and cherry tomatoes</i>	22
Linguine Frutta di Mare <i>Mussels, clams, shrimp and calamari</i>	25
Lobster Ravioli <i>With Gran Marnier pink sauce</i>	26
Pappardelle Telefono with Chicken <i>in a pink marinara sauce</i>	17
Pork Belly with Eggplant and Mushrooms <i>With pappardelle in a red sauce.</i>	18
Lobster and Mushroom with Truffle Oil <i>Over pappardelle</i>	25
Ravioli of the day <i>Ask your server.</i>	

POULTRY *Served with Potato and Vegetable of the day.*

Roasted 1/2 Chicken <i>With Espagnole sauce. Cooked in our wood fired oven.</i>	18
Chicken Scarpariello <i>With sausage, roasted red peppers and potatoes with lemon and thyme oil. Cooked in our wood fired oven.</i>	21
Chicken Pizzaiola <i>With tomatoes, capers, olives, peppers, onion and garlic.</i>	21
Chicken Paillard Caprese <i>Thinly pounded chicken breast topped with a salad of tossed chopped tomato and arugula in olive oil and aged Balsamic vinegar.</i>	21
Chicken Involtino <i>With prosciutto and parmigiano cheese finished with a rosemary demi-glaze Cooked in our wood fired oven.</i>	16
Chicken Parmigiana <i>With a tomato ragu, marscapone cheese and fresh water mozzarella</i>	16

SEAFOOD *Served with Risotto and Vegetable of the day.*

Grilled Salmon Salmoriglio <i>In a lemon and fresh herb oil.</i>	22
Swordfish <i>Your choice of blackened OR grilled. A tough choice.</i>	22
Pan-Seared Sea Scallops <i>With lemon, wine, a drop of butter and fresh tarragon.</i>	22
Pan-Seared Halibut <i>With a chive, beurre Blanc</i>	23
Seafood of the day <i>Ask your server.</i>	

STEAKS *Served with Potato and Vegetable of the day.*

Roasted Prime Rib <i>Slowly roasted to ultra rare. Served with a side of Au jus, horseradish sour cream.</i>	24
Grilled Veal Chop	29
Bone-In Veal Parmigiana <i>With a tomato ragu, marscapone cheese and fresh water mozzarella</i>	25
Bone-In Veal Milanese <i>Served with arugula and bruschetta</i>	25
Blackened Cajun Ribeye <i>Sauteed with a caramelized onion and olive Cajun sauce.</i>	24
Braised Pork Osso Bucco <i>With polenta</i>	22
Filet Mignon <i>Grilled OR Au Poivre (Additional \$2)</i>	28
Double Blue! <i>Grilled N.Y. sirloin glazed with blue cheese then drizzled with a blue cheese demi-glaze.</i>	28
Delmonico Steak	24
Grilled NY Strip	24