

Appetizers

Mozzarella Caprese \$7.95
Sliced fresh mozzarella topped with fresh sliced tomato, fresh basil, ground pepper and extra virgin olive oil
Suggested Wine: Pinot Noir, Torrontes, Gavi, Sauvignon Blanc

Fried Calamari \$7.95
Breaded calamari rings served with a spicy Marinara sauce
Suggested Wine: Pinot Grigio, Riesling, Verdejo, Chardonnay

Mozzarella Sticks \$6.50
Served with tomato sauce for dipping
Suggested Wine: Cabernet, Merlot, Cesanese, Zinfandel

Jumbo Shrimp Cocktail \$7.95
Six jumbo shrimp served with cocktail sauce
Suggested Wine: Riesling, Gewurztraminer, Pinot Grigio, Pinot Noir

Mussels Marinara \$7.95
Steamed mussels prepared with fresh garlic, black pepper, in your choice of white wine sauce or marinara sauce
Suggested Wine: Chianti, Malbec, Gavi, Chardonnay

Clams Marinara \$7.95
Steamed clams prepared with fresh garlic, black pepper, in your choice of white wine sauce or marinara sauce
Suggested Wine: Pinot Noir, White Zinfandel, Chardonnay, Verdejo

Bruschetta \$6.50
Sliced fresh Italian bread topped with roasted tomatoes, sprinkled with Italian seasonings, fresh basil and extra virgin olive oil
Suggested Wine: Cesanese, Zinfandel, Chardonnay, Greco di Tufo

Since food can be every bit as complex as wine, the options for creating rich pairings are staggering. It cannot be stressed enough, however, a successful pairing is one that you find pleasing. Bravo's pairing suggestions are intended to aid you in finding a wine that enhances your dining experience.

Soups and Salad

Dressings: House Vinaigrette, Ranch, Blue Cheese

House Salad \$3.95
Fresh lettuce, tomatoes, cucumbers, carrots, onions and red cabbage

Caesar Salad \$3.95
Fresh romaine lettuce, croutons and parmigiana tossed with Caesar dressing

Shrimp Pasta Salad \$8.95
Ziti noodles with medium sized shrimp, fresh tomatoes, sautéed red and green peppers, mushrooms, carrots, zucchini, olives and cucumbers served on a bed of lettuce

Zuppa del Giorno \$3.95
Soup of the day prepared fresh daily by our chefs

Grilled Chicken Salad \$8.95
Fresh romaine lettuce, grilled chicken, roasted red peppers, tomato, cheese, olives, onions, feta cheese and mozzarella cheese

Antipasto \$9.50
Fresh iceberg lettuce, tomatoes, cucumbers, carrots, marinated mushrooms, red cabbage, onions, green peppers, black and green olives, sun-dried tomatoes, egg, giardiniera blend, ham, capicola, feta, provolone and mozzarella cheese

Seafood Chowder \$4.95
Shrimp and clams in a creamy broth



Our signature "Zuppa del Giorno" (soup of the day) is created by our Bravo chefs fresh each morning for your dining enjoyment.



Hot and Cold Sandwiches

Served on an Italian roll with french fries or fried mushrooms

Cheese Steak Super Special \$7.95

With sautéed mushrooms, green peppers, onions, lettuce, tomatoes and mayonnaise

Cheese Steak Super Hoagie \$6.95

With lettuce, tomatoes, onions and mayonnaise

Italian Sub \$7.95

Salami, ham, capicola, provolone, lettuce, tomatoes, onions and mayonnaise

Ham and Cheese Sub \$6.95

Lettuce, tomatoes, onion, mayonnaise and cheese

Tuna Fish Sub \$6.95

Homemade tuna salad with lettuce, tomatoes, and onions

Chicken Fillet \$6.95

Fried chicken breast with lettuce, tomatoes, onions and mayonnaise

Vegetarian \$5.95

Sautéed mushrooms, green peppers, onions, carrots and black olives, topped with melted cheese, mayonnaise, lettuce and tomato

Meatball Parmigiana \$7.95

Meatballs with tomato sauce and melted mozzarella cheese

Sausage and Pepper Parmigiana \$7.95

Italian sausage with tomato sauce, sautéed green peppers and melted mozzarella cheese

Chicken Parmigiana \$7.95

Breaded chicken with tomato sauce and melted mozzarella cheese

Eggplant Parmigiana \$6.95

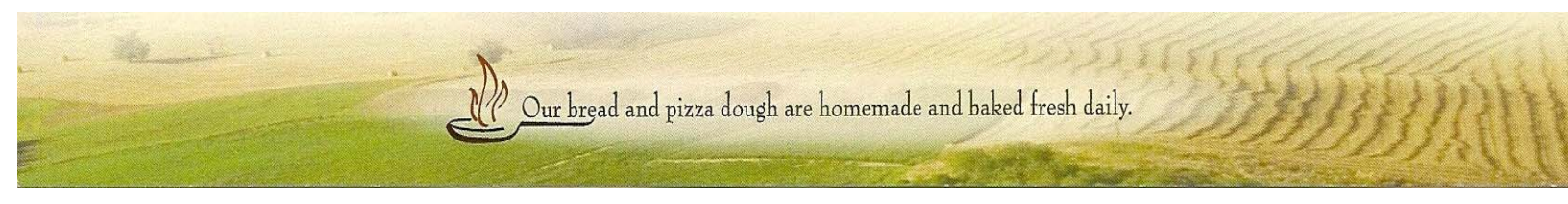
Eggplant with tomato sauce and melted mozzarella cheese

Cheeseburger \$5.95

1/4 lb. hamburger topped with melted cheese, served with lettuce, tomato, onion and mayonnaise



Our bread and pizza dough are homemade and baked fresh daily.



Baked Oven Specialties

	Small	Large
Spinach and Broccoli Turnover <i>Spinach, broccoli, ricotta, mozzarella and parmigiana cheese</i>	\$7.95	\$10.95
Calzone <i>Ham, pepperoni, ricotta, mozzarella and parmigiana cheese</i>	\$7.95	\$10.95
Stromboli <i>Pepperoni, ham, salami, onions, mushrooms, green peppers, tomato sauce and mozzarella cheese</i>	\$8.95	\$11.95

Fresh Dough Hand-Tossed Pizza

	Small 10"	Medium 12"	Large 16"
Cheese	\$7.95	\$8.95	\$10.95
<i>Each Extra Topping</i>	\$1.00	\$1.35	\$1.75
Personal Size Gourmet <i>Chicken, fresh sun-dried tomatoes, ricotta cheese, parmigiana cheese and fresh basil with marinara</i>	\$9.95	\$12.95	\$16.95
House Special <i>Sausage, ham, pepperoni, onions, mushrooms, black olives, green peppers, ground beef and cheese</i>		\$13.95	\$17.95
Meat Lovers <i>Sausage, ham, pepperoni, ground beef and extra cheese</i>		\$13.95	\$17.95
Vegetarian <i>Green peppers, mushrooms, onions, black olives and extra cheese</i>		\$11.95	\$15.95
White Pizza <i>Roasted garlic, fresh tomatoes, broccoli, mozzarella and parmigiana cheese (no sauce)</i>		\$13.95	\$15.95
Pizza Mediterranean <i>Feta cheese, kalamata olives, tomato and spinach</i>		\$11.95	\$15.95
Pizza Margherita <i>Fresh mozzarella, basil, tomato and extra virgin olive oil</i>		\$11.95	\$15.95

Pizza Toppings

Extra Cheese, Pepperoni, Sausage, Ground Beef, Ham, Mushrooms, Onions, Black Olives, Green Peppers, Broccoli, Spinach, Eggplant, Fresh Tomatoes, Roasted Garlic, Anchovies



Pasta Specialties
Served with garden salad, Caesar salad, or soup

Spaghetti Marinara \$7.95

Spaghetti in our homemade marinara sauce
Suggested Wine: Borolo, Bordeaux, Pinot Grigio, Chardonnay

Spaghetti Aglio and Olio \$7.95

Garlic, olive oil and spices
Suggested Wine: Pinot Noir, Riesling, Sauvignon Blanc, Gavi

Spaghetti Bolognese \$8.95

Homemade tomato sauce with fresh ground beef
Suggested Wine: Barbaresco, Montepulciano, Shiraz, Verdejo

Spaghetti con Polpette or Salcicce \$9.95

Homemade meatballs or sausage topped with tomato sauce
Suggested Wine: Cabernet, Shiraz, Dolcetto, Aaron

Ravioli Parmigiana \$8.95

Ravioli stuffed with ricotta and parmigiana cheese,
topped with tomato sauce and mozzarella
Suggested Wine: Pinot Noir, Zinfandel, Merlot, Pinot Grigio

Lasagna \$8.95

Fresh ground beef parmigiana and ricotta cheese, topped with
tomato sauce and mozzarella
Suggested Wine: Chial.ti, Cesanese, Bordeaux, Pinot Grigio

Fettuccine Alfredo \$8.95

Noodles in cream sauce and parmigiana cheese
Suggested Wine: Pinot Noir, White Zinfandel, Pinot Grigio,
Chardonnay

Fettuccine Primavera \$9.95

Served with sautéed peppers, zucchini, broccoli,
tomato, mushrooms, carrots and olives in a white
cream sauce
Suggested Wine: Pinot Noir, Zinfandel, Gavi, White Zinfandel

Fettuccine D'Estate \$9.95

Noodles served sautéed peppers, zucchini, broccoli,
tomato, mushrooms, carrots and olives in a light
marinara sauce
Suggested Wine: Chianti, Gavi, Pinot Grigio, Reisling

Tortellini Alla Crema \$8.95

Fresh Italian dumplings with bacon and Parmigiana cheese
in a white cream sauce
Suggested Wine: Cesanese, Dolcetto, Pinot Grigio, Gewurztraminer

Fettuccine Carbonara \$8.95

Noodles smothered in spiced bacon, Romano cheese,
eggs and cream sauce
Suggested Wine: Shiraz, Cabernet, Montepulciano, Sauvignon Blanc

Manicotti Florentine \$8.95

Manicotti stuffed with ricotta and Parmigiana cheese,
topped with tomato sauce, spinach and melted mozzarella
Suggested Wine: Merlot, Malbec, Torrontes, Pinot Grigio

Baked Ziti \$8.95

Ziti noodles with marinara sauce and ricotta cheese,
baked in the oven, topped with mozzarella cheese
Suggested Wine: Cabernet, Shiraz, Dolcetto, Bordeaux

All pasta dishes can be substituted with angel hair pasta for \$1.00 extra. Any meal can be prepared low-fat at no extra cost.



Our sauces are prepared from scratch, using only the freshest vegetables and quality spices. There are 16 different sauces used in our recipes.



House Specialties

Served with garden salad, Caesar salad, or soup and a side of linguine

Melenzane Parmigiana **\$9.95**

Battered eggplant topped with tomato sauce and melted mozzarella cheese

Suggested Wine: Shiraz, Zinfandel, Malbec, Chardonnay

Pollo Cacciatore **\$10.95**

Tender pieces of chicken sautéed in wine and tomato sauce with mushrooms and black olives

Suggested Wine: Cesanese, Bordeaux, Chardonnay, Verdejo

Pollo Marsala **\$10.95**

Tender chicken breast with mushrooms in a marsala sauce

Suggested Wine: Pinot Noir, Verdejo, Pinot Grigio, Chardonnay

Pollo Parmigiana **\$10.95**

Tender chicken breast topped with tomato sauce and melted mozzarella cheese

Suggested Wine: Chianti, Rosso Piceno, Greco di Tufo, Falanghina

Seafood Specialties

Served with garden salad, Caesar salad, or soup

Linguine Alla Vongole **\$11.95**

Fresh shelled clams sautéed in wine served in white wine sauce or marinara sauce over linguine

Suggested Wine: Barbaresco, Pinot Noir, White Zinfandel, Gavi

Gamberi Marinara **\$11.95**

Shrimp sautéed in spicy marinara sauce over linguine

Suggested Wine: Bordeaux, Malbec, Reisling, Gewurztraminer

Gamberi Scampi **\$11.95**

Shrimp sautéed in garlic, dipped in a lemon butter sauce served over linguine

Suggested Wine: Riesling, Gavi, Sauvignon blanc, Torrontes

Gamberi Parmigiana Marinara **\$11.95**


Breaded shrimp topped with tomato sauce and melted mozzarella cheese

Suggested Wine: Chianti, Cabernet, Montepulciano, Rosso Piceno

Gamberi Alfredo **\$11.95**

Shrimp served over linguine in a creamy alfredo sauce

Suggested Wine: Chardonnay, White Zinfandel, Pinot Grigio



Pairing the right wine with our authentic Italian dishes enhances the flavor of the food and recreates that initial taste experience from the first bite to the last.