

WHITE & ROSÉ

| | 6 oz | 9 oz | BTL |
|--|------|------|-----|
| MOSCATO, CAPOSALDO Lombardy, Italy | 8.5 | 13 | 34 |
| RIESLING, WENTE VINEYARDS RIVERBANK Monterey, CA | 7.5 | 11.5 | 30 |
| ROSÉ, LE CHARMEL Côtes de Provence, France | 9 | 13.5 | 36 |
| PINOT GRIGIO, SARTORI FAMILY RESERVE Veneto, Italy | 8 | 12 | 32 |
| PINOT GRIGIO, TORRE DI LUNA Trentino, Italy | 9.5 | 14.5 | 38 |
| PINOT GRIGIO, SANTA MARGHERITA Valdadige, Italy | | | 50 |
| SAUVIGNON BLANC, MATUA VALLEY Marlborough, New Zealand | 9.5 | 14.5 | 38 |
| SAUVIGNON BLANC, KIM CRAWFORD Marlborough, New Zealand | 11 | 16.5 | 44 |
| CHARDONNAY (UNOAKED), HESS SHIRTAIL RANCHES Monterey, CA | 10 | 15 | 40 |
| CHARDONNAY, BENZIGER FAMILY WINERY Sonoma, CA | 10 | 15 | 40 |
| CHARDONNAY, SONOMA-CUTRER Russian River Ranches, CA | 12 | 18 | 48 |

125-160 CAL PER 6 OZ | 185-240 CAL PER 9 OZ | 525-675 CAL PER BOTTLE

COCKTAILS

| | |
|---|------|
| BLOODY MARY Slightly spicy, made with Tito's Handmade Vodka | 7.95 |
| MIMOSA Freshly squeezed orange juice, prosecco | 7.5 |
| PEACH BELLINI Peach nectar, peach schnapps, prosecco, frozen | 7.5 |
| WHITE PEACH SANGRIA Peach nectar, fresh berries and citrus fruits, peach schnapps, chardonnay, on the rocks | 7.95 |
| RED SANGRIA Black raspberry liqueur, lime juice, lemon juice, simple syrup, soda water, raspberries, orange | 8.5 |
| ITALIAN MULE Absolut Vodka, Il Tramonto Limoncello, ginger beer | 8.5 |
| RASPBERRY MOJITO Bacardi Raspberry Rum, fresh lime, muddled mint + raspberry, on the rocks | 7.75 |
| STRAWBERRY FRESCA Strawberry rum, crushed strawberries, fresh lime, Sierra Mist, up | 7.5 |

120-260 CAL PER DRINK

SPIRIT-FREE

| | |
|--|-----------|
| LEMONADE House-made with a sugar rim | 3 |
| BERRY LEMONADE Monin Wildberry Syrup, house-made lemonade, sugar rim | 3.5 |
| WHITE PEACH PALMER Monin White Peach Syrup, lemonade and iced tea | 3.5 |
| MANGO ICED TEA Monin Mango Syrup, fresh brewed iced tea | 3.5 |
| SAN BENEDETTO Imported peach tea | 3.75 |
| SAN PELLEGRINO SPARKLING | SM 3 LG 5 |
| ACQUA PANNA | SM 3 LG 5 |

0-150 CAL PER DRINK

RED

| | 6 oz | 9 oz | BTL |
|---|------|------|-----|
| PINOT NOIR, SARTORI FAMILY RESERVE Veneto, Italy | 8 | 12 | 32 |
| PINOT NOIR, SKETCHBOOK Mendocino, CA | 10 | 15 | 40 |
| PINOT NOIR, ESTANCIA Monterey, CA | 10 | 15 | 39 |
| CHIANTI, PLACIDO D.O.C.G. Tuscany, Italy | 8 | 12 | 32 |
| CHIANTI CLASSICO, ROCCA DELLE MACIE Tuscany, Italy | 10.5 | 16 | 42 |
| CHIANTI CLASSICO RISERVA, RUFFINO DUCALE Tuscany, Italy | | | 60 |
| MONTEPULCIANO D'ABRUZZO, "TRITANO" Abruzzo, Italy | | | 40 |
| RED BLEND, 19 CRIMES South Australia | 9 | 13.5 | 36 |
| MERLOT, PARDUCCI Mendocino, CA | 8 | 12 | 32 |
| MALBEC, KAIKEN Mendoza, Argentina | 10 | 15 | 40 |
| CABERNET SAUVIGNON, MONTES CLASSIC Colchagua Valley, Chile | 9 | 13.5 | 36 |
| CABERNET SAUVIGNON, SKETCHBOOK Mendocino, CA | 11 | 16.5 | 44 |
| CABERNET SAUVIGNON, DECOY BY DUCKHORN Sonoma, CA | 12.5 | 19 | 50 |
| CABERNET SAUVIGNON, FRANCISCAN Napa Valley, CA | | | 54 |
| CABERNET SAUVIGNON, MOUNT VEEDER Napa Valley, CA | | | 75 |
| ZINFANDEL, CLINE CELLARS ANCIENT VINES Contra Costa Co., CA | 9.5 | 14.5 | 38 |

125-160 CAL PER 6 OZ | 185-240 CAL PER 9 OZ | 525-675 CAL PER BOTTLE

BUBBLY

| | 5 oz | Split | BTL |
|---|------|-------|-----|
| PROSECCO, CINZANO Veneto, Italy | 8 | | 32 |
| BRUT, DOMAINE CHANDON Napa Valley, CA | | | 43 |
| BRUT, MOET + CHANDON IMPERIAL Champagne, France | | | 75 |
| SPARKLING ROSÉ, MASCHIO Treviso, Italy | | 10 | |

100-125 CAL PER 5 OZ | 500-635 CAL PER BOTTLE

PORTA PALO

Bottled for Bravo by a local community of family vine growers from the fishing village of Porta Palo, Italy

6oz 125-160 CAL | 7 9oz 185-240 CAL | 10.5 BTL 525-675 CAL | 28

CHARDONNAY | SAUVIGNON BLANC | MERLOT | CABERNET SAUVIGNON

BEERS

ASK ABOUT OUR CURRENT CRAFT BEER SELECTION

| | | |
|-----------------------|----------------|-------------------------|
| Peroni Nastro Azzurro | Michelob Ultra | Miller Lite |
| Stella Artois | Corona | Sam Adams |
| Bud Light | Coors Light | Blue Moon Belgian White |

95-170 CAL PER 12 OZ

SU-18-AA/AA

BRAVO

Good food is life enjoyed

BRUNCH

FOR THE TABLE

CRISPY SHRIMP NAPOLI 11.99
succulent shrimp, green onions, charred tomato sauce (790 cal)

CALAMARI 12.49
crispy wild-caught calamari, fresh arrabiatta, lemon aioli (880 cal)

ARTICHOKE + SPINACH DIP 10.59
creamy artichoke, spinach, parmesan pizza bread (1350 cal)

CHICKEN + SPINACH FLATBREAD 8.49
tender chicken, creamy spinach, applewood bacon, mozzarella, green onions (630 cal) [LT](#)

CRISPY RAVIOLI 10.99
cheese ravioli, creamy horseradish, pomodoro (610 cal) [LT](#)

PIZZA & SANDWICHES

MARGHERITA PIZZA 11.59
vine-ripened tomatoes, mozzarella, basil (960 cal)

PEPPERONI PIZZA 12.29
pepperoni, roasted banana peppers, mozzarella, oregano (970 cal)

ROASTED TURKEY SANDWICH 11.79
roasted turkey, bacon, heirloom tomatoes, arugula, avocado, green onion mayo, toasted brioche, fresh fruit (730 cal)

GRILLED CHICKEN SANDWICH 11.79
grilled chicken, bacon, heirloom tomatoes, arugula, green onion mayo, brioche bun, Tuscan fries (1260 cal)

SOUPS

SOUP + SALAD 10.99
choice of soup and side salad
lobster bisque or caprese salad Add \$1
(240-800 cal)

ITALIAN WEDDING SOUP 4.99
(200 cal) [LT](#)

LOBSTER BISQUE 5.99
(490 cal) [LT](#)

SOUP OF THE DAY 4.99
(70-350 cal) [LT](#)

GARDEN **ADD GRILLED SHRIMP OR CHICKEN** 4.29
(190/200 cal) **ADD SALMON*** 5.99
(300 cal)

ENTRÉE SALADS

ROMANO-CRUSTED CHICKEN SALAD 13.99
crispy chicken, cucumbers, tomatoes, egg, bacon, green onions, parmesan dressing (1040 cal)

GRILLED CHICKEN CHOPPED SALAD 13.59
tender grilled chicken, gorgonzola, pecans, crispy pasta, herb vinaigrette (780 cal)

MEDITERRANEAN VEGETABLE SALAD 11.99
grilled vegetables, tomatoes, orzo, farro, sweet garlic vinaigrette, pine nuts, feta, balsamic glaze (470 cal) [LT](#)

GRILLED SALMON SALAD* 14.99
fresh salmon, field greens, tomatoes, grilled asparagus, crispy pasta, feta, balsamic vinaigrette (820 cal) [GF](#)

SIDE SALADS

INSALATA DELLA CASA 5.99
house salad with chopped greens, cucumbers, tomatoes, bacon, crispy pasta, parmesan dressing (240 cal) [LT](#)

CAPRESE SALAD 6.99
tomatoes, mozzarella, basil, field greens, balsamic glaze (300 cal) [LT](#) [GF](#)

BRAVO CHOPPED SALAD 5.99
chopped greens, cucumbers, red onions, tomatoes, olives, feta, red wine vinaigrette (170 cal) [LT](#) [GF](#)

CAESAR SALAD 5.99
tender cut romaine, aged parmesan cheese, focaccia croutons, house-made caesar dressing (310 cal) [LT](#) [GF](#)

BRUNCH

SERVED SATURDAY & SUNDAY UNTIL 3 P.M.

SCRAMBLED EGGS + BACON 9.99
cage-free scrambled eggs, applewood bacon, brunch potatoes, brioche toast (1210 cal)

VEGETARIAN OMELETTE 10.99
egg whites, zucchini, mushrooms, roasted peppers, mozzarella, avocado, tomato relish, fresh fruit (540 cal) [LT](#)

BREAD PUDDING FRENCH TOAST 9.49
crème anglaise, candied pecans, caramel sauce, mascarpone cream (1290 cal)

ADD A SOUP OR SIDE SALAD TO ANY ENTRÉE 4.59
(70-350 cal)

ADD LOBSTER BISQUE OR A CAPRESE SALAD 5.59
(490/300 cal)

PASTA

PASTA WOOKIE 14.29
(CHICKEN + SPINACH ALFREDO)
tender grilled chicken, fresh fettuccine, house alfredo, fresh spinach (950 cal) [GF](#)

PASTA BRAVO 13.99
tender grilled chicken, mushrooms, rigatoni, roasted red pepper cream (970 cal) [GF](#)

SHRIMP SCAMPI PASTA 14.29
sautéed shrimp, capellini, tomatoes, lemon, white wine, chili flake, parmesan bread crumbs, garlic crostini (720 cal) [GF](#)

SPAGHETTINI + MEATBALLS 13.99
handmade beef and pork meatballs, thin spaghetti, house marinara, parmigiano reggiano (680 cal)

SPICY BAY SCALLOP MARINARA 14.49
sautéed scallops, capellini, spinach, caramelized onions, spicy marinara, parmesan bread crumbs (520 cal) [LT](#)

SALMON PASTA* 15.99
fresh salmon, capellini, asparagus, tomatoes, chili flake, red peppers, spinach, feta (730 cal)

LOBSTER RAVIOLI ALLA VODKA 15.49
ravioli with lobster, sautéed shrimp, creamy tomato sauce, parmesan bread crumbs (560 cal) [LT](#)

PASTA FRA DIAVOLO
campanelle pasta, spicy tomato cream sauce, lobster butter

CHICKEN 13.99
(1000 cal) [GF](#) **SHRIMP** 14.99
(850 cal) [GF](#)

SICILIAN OMELETTE 10.99
smoked ham, applewood bacon, sweet Italian sausage, tomato compote, caramelized onions, mozzarella, brunch potatoes (1360 cal)

BACON + EGG CHEESEBURGER* 12.99
all-beef burger, fried egg, applewood bacon, provolone, lettuce, tomato, mayo, brioche bun, Tuscan fries (1790 cal)

PROSCIUTTO FRITTATA 9.99
thin-sliced prosciutto, fontina cheese, asparagus, parmigiano reggiano, field green salad (1060 cal)

FAVORITES

CLASSIC. AUTHENTIC. FRESH.

CHICKEN PARMESAN 12.99
crispy lightly-breaded chicken, pomodoro, mozzarella, herb linguine (1140 cal)

SAUSAGE TORTELLONI 12.99
cheese-filled tortelloni, sausage, pomodoro, chili flake, mozzarella, basil, pancetta (990 cal)

EGGPLANT PARMESAN 14.49
breaded eggplant, marinara, mozzarella, herb linguine (1100 cal)

GRILLED CHICKEN MARSALA
tender grilled chicken, mushroom marsala sauce, yukon gold mashed potatoes, seasonal vegetables

MEZZA 12.99
(830 cal) **FULL** 14.99
(1160 cal)

CHICKEN CAPRESE 13.99
tender chicken with balsamic glaze, tomatoes, mozzarella, orzo, farro, spinach, zucchini, pesto vinaigrette (550 cal) [LT](#)

GRILLED SALMON* 17.99
fresh grilled salmon, peppers, asparagus, tomatoes, sweet potatoes, pesto vinaigrette, spinach, feta, balsamic glaze (560 cal) [LT](#)

GRILLED BALSAMIC CHICKEN 16.99
tender grilled chicken with balsamic glaze, orzo, farro, zucchini, red peppers, grilled asparagus, feta (810 cal)

MAMA'S LASAGNA BOLOGNESE 14.99
signature meat sauce, alfredo, ricotta, mozzarella (1340 cal)

[LT](#) DENOTES ITEMS 650 CALORIES OR LESS | DISHES MARKED WITH [GF](#) CAN BE MADE GLUTEN-FREE

We offer gluten-free menu items, but our kitchen is not gluten-free.

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have a food allergy, please speak to a manager, chef, or your server.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.