

BRAVO

Good food is life enjoyed

DINNER

FOR THE TABLE

CALAMARI FRITTI

creamy horseradish, pomodoro | 12.59

CRISPY SHRIMP NAPOLI

green onions, charred tomato napoli sauce | 12.99

ARTICHOKE + SPINACH DIP

parmesan pizza bread | 10.99

CHICKEN, SPINACH + BACON FLATBREAD

creamy spinach, mozzarella, green onions | 8.49

CRISPY RAVIOLI

creamy horseradish, pomodoro | 10.99

PEPPERONI CHEESE DIP

mozzarella, procolone, sausage, parmesan flatbread crackers | 9.99

STUFFED PEPPERS

banana peppers, sausage, ricotta, tomato sauce | 7.99

SHRIMP BRUSCHETTA

boursin, roma tomatoes, lobster cream | 11.99

PIZZA

MARGHERITA

tomatoes, mozzarella, basil | 11.79

PEPPERONI CLASSICA

roasted banana peppers, mozzarella, oregano | 12.69

PROSCIUTTO + BURRATA PIZZA

fennel seed, arugula, reggiano | 11.99

LT DENOTES ITEMS 650 CALORIES OR LESS | DISHES MARKED WITH GF CAN BE MADE GLUTEN FREE

With options for extra fees, see our website for details.

*This item may contain raw or undercooked bread or pasteurized eggs, 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 for allergen information.

GARDEN

add grilled shrimp or chicken | 4.29
add salmon | 5.99

entrée salads

ROMANO-CRUSTED CHICKEN SALAD

cucumbers, tomatoes, egg, bacon, green onions, parmesan dressing | 13.99

GRILLED CHICKEN CHOPPED SALAD

gorgonzola, pecans, crispy pasta, herb vinaigrette | 13.99

MEDITERRANEAN VEG SALAD

grilled vegetables, tomatoes, orzo, farro, mixed greens, sweet garlic vinaigrette, pine nuts, feta, balsamic drizzle | 11.99

GRILLED SALMON SALAD*

tomatoes, grilled asparagus, shoestring potatoes, feta, balsamic vinaigrette | 15.99

side salads

INSALATA DELLA CASA

chopped greens, cucumbers, tomatoes, bacon, crispy pasta, parmesan dressing | 5.99

CAPRESE SALAD

tomatoes, mozzarella, basil, field greens, balsamic glaze | 6.99

BRAVO CHOPPED SALAD

chopped greens, cucumbers, red onions, tomatoes, olives, feta, red wine vinaigrette | 5.99

CAESAR CLASSICA

focaccia croutons | 5.99

SOUPS

ITALIAN WEDDING SOUP | 4.99

LOBSTER BISQUE | 5.99

SOUP OF THE DAY | 4.99

CHICKEN

CHICKEN CAPRESE

tomatoes, mozzarella, orzo, farro, spinach, zucchini, pesto vinaigrette | 15.99

CHICKEN SCALOPPINI

portobello, procolone, lemon caper butter, feta, tomatoes, herb linguine | 17.99

GRILLED BALSAMIC CHICKEN

orzo, farro, zucchini, red peppers, grilled asparagus, feta | 17.99

GRILLED CHICKEN MARSALA

mushroom marsala sauce, mashed potatoes, seasonal vegetables | 18.99

CHICKEN PARMESAN

pomodoro, mozzarella, herb linguine | 17.99

GRILL

BRAVO'S GRILLED PORK CHOP*

glazed, mashed potatoes, seasonal vegetables | 16.99

PARMESAN-CRUSTED BEEF MEDALLIONS*

sweet potato, bacon & crispy fingerling hash, grilled asparagus | 23.99

FILET MIGNON*

6oz, mashed potatoes, seasonal vegetables | 25.49

NEW YORK STRIP*

14oz, mashed potatoes, seasonal vegetables | 27.99

VEAL PARMESAN

pomodoro, mozzarella, herb linguine | 21.99

SEA

GRILLED SALMON*

red peppers, asparagus, tomatoes, feta, sweet potatoes, pesto vinaigrette, spinach, balsamic | 18.99

SALMON PASTA*

capellini, asparagus, tomatoes, chile flake, red peppers, spinach, feta | 15.99

LOBSTER RAVIOLI ALLA VODKA

sautéed shrimp, tomato cream, pesto bread crumbs | 18.99

SPICY BAY SCALLOP MARINARA

capellini, spinach, caramelized onions, artichokes, pesto bread crumbs | 14.99

GRILLED HARISSA SHRIMP

orzo, farro, zucchini, red peppers, feta arugula, red pepper aioli | 19.49

COD FRESCA

orzo, farro, haricot vert, grape tomatoes, lemon butter, cucumber relish | 18.49

ADD A SOUP OR SIDE SALAD TO ANY ENTRÉE | 4.59 ADD LOBSTER BISQUE OR A CAPRESE SALAD | 5.99

FAVORITES

These dishes never go out of style.

PASTA BRAVO

grilled chicken, mushrooms, rigatoni, roasted red pepper cream | 15.99

PASTA WOOZIE

grilled chicken, fettuccine, alfredo, spinach | 15.99

PASTA FRA DIAVOLO

spicy tomato cream sauce, campanelle pasta | 14.99

CHICKEN | 14.99 SHRIMP | 16.99

SAUSAGE TORTELLONI

pancetta, pomodoro, chile flake, mozzarella, basil | 16.99

SPAGHETTINI + MEATBALLS

house-made beef and pork meatballs, marinara | 15.99

SHRIMP SCAMPI PASTA

capellini, tomatoes, lemon, white wine, chile flake, pesto bread crumbs, garlic crostini | 15.99

EGGPLANT PARMESAN

marinara, mozzarella, herb linguine | 15.29

MAMA'S LASAGNA BOLOGNESE

signature meat sauce, alfredo, ricotta, mozzarella | 17.99

White & Rosé

	6 oz	9 oz	BTL
MOSCATO, CAPOSALDO <i>Lombardy, Italy</i>	9	13.5	36
RIESLING, WENTE VINEYARDS RIVERBANK <i>Monterey, CA</i>	8	12	32
WHITE BLEND, APOTHIC <i>California</i>	10	15	40
ROSÉ, A BY ACACIA <i>California</i>	8.5	13	34
ROSÉ, LE CHARME <i>Côtes de Provence, France</i>	9.5	14.5	38
PINOT GRIGIO, SARTORI FAMILY RESERVE <i>Veneto, Italy</i>	8.5	13	34
PINOT GRIGIO, TORRE DI LUNA <i>Trentino, Italy</i>	10.5	16	42
PINOT GRIGIO, SANTA MARGHERITA <i>Valdadige, Italy</i>			54
PINOT GRIS, ACROBAT <i>Oregon</i>	11	16.5	44
SAUVIGNON BLANC, EDNA VALLEY <i>Central Coast, CA</i>	9.5	14.5	38
SAUVIGNON BLANC, MATUA VALLEY <i>Marlborough, New Zealand</i>	9.5	14.5	38
SAUVIGNON BLANC, KIM CRAWFORD <i>Marlborough, New Zealand</i>	12	18	48
CHARDONNAY UNOAKED, HESS SHIRTAIL RANCHES <i>Monterey, CA</i>	9.5	14.5	38
CHARDONNAY, BENZIGER FAMILY WINERY <i>Sonoma, CA</i>	10	15	40
CHARDONNAY, WHITE OAK <i>Russian River Valley, CA</i>	13	19.5	52

Bubbly

	5 oz	Split	BTL
PROSECCO, CINZANO <i>Veneto, Italy</i>	8.5		34
BRUT DOMAINE CHANDON <i>Napa Valley, CA</i>			43
BRUT, MOET + CHANDON IMPERIAL <i>Champagne, France</i>			77
SPARKLING ROSÉ MASCHIO <i>Treviso, Italy</i>		10	

Cocktails

PEACH BELLINI <i>Peach nectar, peach schnapps, prosecco, frozen</i>	7.5
WHITE PEACH SANGRIA <i>Peach nectar, fresh berries and citrus fruits, peach schnapps, chardonnay, on the rocks</i>	7.95
RED SANGRIA <i>Black raspberry liqueur, lime juice, lemon juice, simple syrup, soda water, raspberries, orange</i>	8.5
ITALIAN MULE <i>Absolut Vodka, limoncello, ginger beer</i>	8.5
BASIL FIZZ <i>Moscato, peach schnapps, lemon juice, simple syrup, basil sprig</i>	8.5
RASPBERRY MOJITO <i>Bacardi Raspberry Rum, fresh lime, muddled mint + raspberry, on the rocks</i>	7.75
BRAVO OLD FASHIONED <i>Maker's Mark Bourbon, Amaretto Disaronno, Angostura Bitters, orange + cherry, on the rocks</i>	8.5
ISLAND SMASH <i>Pineapple infused vodka, mango, basil, lime juice, simple syrup</i>	7.25
CUCUMBER BASIL GIMLET <i>Grey Goose Vodka or Hendrick's Gin, fresh basil, crushed cucumbers, Angostura Bitters, fresh lemon + lime, on the rocks</i>	7.95
STRAWBERRY FRESCA <i>Strawberry rum, crushed strawberries, fresh lime, mist twist, up</i>	7.5

Red

	6 oz	9 oz	BTL
PINOT NOIR, SARTORI FAMILY RESERVE <i>Veneto, Italy</i>	8	12	32
PINOT NOIR, SKETCHBOOK <i>Mendocino, CA</i>	11	16.5	44
PINOT NOIR, ESTANCIA <i>Monterey, CA</i>	12	18	48
CHIANTI, PLACIDO D.O.C.G. <i>Tuscany, Italy</i>	9	13.5	36
CHIANTI CLASSICO, ROCCA DELLE MACIE <i>Tuscany, Italy</i>	10.5	16	42
CHIANTI CLASSICO RISERVA, RUFFINO DUCALE <i>Tuscany, Italy</i>			63
MONTEPULCIANO D'ABRUZZO, "TRITANO" <i>Abruzzo, Italy</i>			41
RED BLEND, 19 CRIMES <i>South Australia</i>	10	15	40
MERLOT, PARDUCCI <i>Mendocino, CA</i>	8.5	13	34
MERLOT, WENTE VINEYARDS SANDSTONE <i>Livermore Valley, CA</i>	9.5	14.5	38
RED BLEND, CANOE RIDGE, THE EXPEDITION <i>Washington</i>	11	16.5	44
BARBERA D'ASTI, ARALDICA "ALBERA" <i>Piedmont, Italy</i>			31
MALBEC, KAIKEN <i>Mendoza, Argentina</i>	11	16.5	44
CABERNET SAUVIGNON, MONTES CLASSIC <i>Colchagua Valley, Chile</i>	9.5	14.5	38
CABERNET SAUVIGNON, SKETCHBOOK <i>Mendocino, CA</i>	11.5	17.5	46
CABERNET SAUVIGNON, DECOY BY DUCKHORN <i>Sonoma, CA</i>	12.5	19	54
CABERNET SAUVIGNON, FRANCISCAN <i>Napa Valley, CA</i>			62
CABERNET SAUVIGNON, MOUNT VEEDER <i>Napa Valley, CA</i>			84
ZIG ZAG ZINFANDEL <i>Mendocino, CA</i>	10	15	40

PORTA PALO

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

6oz | 7.5 9oz | 11.5 BTL | 30

CHARDONNAY | SAUVIGNON BLANC | MERLOT | CABERNET SAUVIGNON

Beers

ASK ABOUT OUR CURRENT CRAFT BEER SELECTION

Peroni Nastro Azzurro	Coors Light	Blue Moon Belgian White
Stella Artois	Miller Lite	Angry Orchard Hard Cider
Bud Light	Sam Adams Boston Lager	
Corona	Sam Adams Seasonal	

Spirit Free

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

*All prices include a 24.25% Tennessee tax

FA-17-A/TN