

Appetizers

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| Calamari Marinara | 9 | Grilled Bruschetta & Peppers | 7 |
| <i>Sushi grade, crispy seasoning, spicy marinara</i> | | <i>Seasonal peppers, gorgonzola, basil</i> | |
| Escargot | 9 | Traditional Grilled Bruschetta | 6 |
| <i>Mushroom caps, parsley garlic butter sauce</i> | | <i>Tomatoes, basil, garlic, olive oil</i> | |
| Scampi Classico* | 12 | Grilled Sausage & Peppers | 10 |
| <i>Shrimp, lemon, white wine butter sauce</i> | | <i>Home made sausage, seasonal peppers, marinara</i> | |
| Antipasto to Share | 16 | | |
| <i>Marinated roasted peppers, mushrooms, zucchini, sun dried tomatoes, prosciutto, mozzarella, olives</i> | | | |

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| Mediterranean Mazza to Share | 16 |
| <i>Stuffed grape leaves, babaghannouj, lentil bean salad, feta, olives, tomatoes, cucumbers</i> | |

Salads

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| Iceberg Wedge | 6 | Classic Caesar | 6 |
| <i>Creamy gorgonzola, tomatoes, bacon crumbles</i> | | <i>Chopped romaine, parmesan croutons</i> | |
| Caprese | 8 | House | 5 |
| <i>House made mozzarella, tomatoes, basil</i> | | <i>Seasonal baby greens, balsamic honey vinaigrette</i> | |
| Mediterranean Chopped | 8 | | |
| <i>Romaine, tomatoes, cucumber, red onion, feta, cheese, lemon mint dressing</i> | | | |
| Soup of the day | 6 | | |
| <i>Prepared fresh daily, please ask your server</i> | | | |

Entrees

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| Capellini Pomodoro | 14 | Chicken Picatta | 18 |
| <i>Angel hair pasta, fresh marinara, parmesan</i> | | <i>Lemon white wine caper sauce, Chef's medley</i> | |
| Linguini and Clams* | 18 | Veal Picatta | 26 |
| <i>Little neck clams, choice of white wine or spicy marinara</i> | | <i>Scallopine, lemon white wine capers, Chef's medley</i> | |
| Bravo Lasagna | 18 | Jenne's Penne | 18 |
| <i>Ground beef, quattro formaggio rosso sauce</i> | | <i>Tea smoked chicken, quattro formaggio bianca sauce</i> | |
| Penne Primavera (Gluten Free) | 14 | Chicken Marsala | 18 |
| <i>Vegetables, garlic, olive oil</i> | | <i>Mushrooms, marsala wine, demi-glace, Chef's medley</i> | |
| Traditional Ravioli | 16 | Veal Marsala | 26 |
| <i>Home made pasta, creamy ricotta cheese filling</i> | | <i>Scallopine, mushrooms, Chef's medley</i> | |
| Cannelloni | 18 | Stuffed Eggplant | 18 |
| <i>Veal, chicken & spinach filling, béchamel sauce</i> | | <i>Ricotta & spinach filled, penne marinara</i> | |
| Spaghetti Bolognese | 14 | Chef's Mixed Grill* | 26 |
| <i>Marinara meat sauce</i> | | <i>Chef's selection of seafood, tenderloin tips, couscous</i> | |
| Chicken Parmesan | 18 | Pan Seared Salmon* | 22 |
| <i>Penne marinara</i> | | <i>lemon black pepper crusting, Chef's medley</i> | |
| Roasted Half Chicken | 18 | Prime Filet Mignon* (8oz. USDA Prime) | 36 |
| <i>Moroccan harissa, grilled vegetables</i> | | <i>Grilled to order, Chef's medley</i> | |
| Veal Ossobuco* (32oz.) | 44 | Fish of the Day* | mkt |
| <i>Shank of veal, saffron risotto, braised vegetables, demi-glace</i> | | <i>Flown in Daily, please ask your server</i> | |

Sides

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| Homemade Grilled Sausage | 6 | Parma Italian Prosciutto | 8 |
| Hummus or Babaghannouj & Pita | 4 | Vegetable of the Day | 6 |
| Oven Roasted Garlic Bread | 4 | | |

Desserts

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| Cannolis | 8 |
| Tiramisu | |
| Crème Brulee | |
| Chocolate Bread Pudding | |



Split Entrée charge \$4

For parties of six or more, 18% gratuity will be added to check.

Bravo! Bistro is a member of Slow Food U.S.A. We use the finest ingredients, prime meats, fresh seafood and organic produce.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Menu date 11/2011