



bravo!

pizzeria • grill

Ingredients Matter.

Sourcing only the finest, premium ingredients has always been the base of delivering Niagara's only authentic Neapolitan dining experience here at Bravo. From the imported tomatoes and flour that form the base of our gourmet wood oven pizza, to the premium deli meats sourced from Niagara's top purveyors, our menu has always been served with an unparalleled warmth and welcoming atmosphere embracing the idea that sometimes food is more than just food.

APPETIZERS

Flaming Saganaki 15

Authentic Greek kefalytori cheese browned on both sides, Flambéed tableside with ouzo and sweet butter with a burst of lemon

Calamari 14

A generous portion of tender squid fried golden brown before being dusted with our unique blend of spices served with our housemade chutney for dipping

Grilled Satays 18

Asian inspired marinated AAA beef, Roast garlic butter east coast shrimp, Mediterranean seasoned chicken breast skewered and Grilled, Accompanied with a thai peanut sauce, housemade chipotle BBQ and refreshing Tzatziki

Mezzo Mezzo 21

Dry cured Italian sausage, parma proscuitto, imported cheese paired with housemade pickled vegetables and assorted olives

Garlic Bread Al Forno 10

Warm tender Italian bread generously spread with sweet roast garlic butter made in house. Lavishly topped with creamy mozzarella before baking to perfection

Pecan Ghost Shrimp 14

Jumbo shrimp hand breaded with panko and crushed pecans. Topped with a fiery sweet ghost pepper chutney and drizzled with a refreshing lime crème fraiche

Trio of Dips 15

Grilled Indian Naan bread and toasted greek pita served with a roasted garlic hummus, spicy red lentil dahl, and our Signature rapini and artichoke dip

Wild Mushroom Arancini 12

Sauteéd wild mushrooms blended with a creamy risotto and truffle oil hand breaded and served with a spicy arribiatta pomodoro

SOUP & SALAD

Bravo Signature 11

Heritage greens tossed with our housemade white balsamic vinaigrette garnished with split grape tomatoes, sliced English cucumbers and julienne sweet peppers Drizzled with a dark balsamic reduction

Wakeme 13

Japanese seaweed and Atlantic dulse spun with rice wine vinaigrette enhanced with sesame, garnished with fresh scallions and Japanese Spices

Caesar 12

Tender romaine hearts tossed with our signature dressing, double smoked bacon, rosemary garlic croutons and garnished with grana padano cheese

Buffalo Chicken 16

Crispy panko chicken breast tossed in a classic buffalo style hot sauce on a bed of romaine. Drizzled with our house made blue cheese dressing and garnished with julienne celery and carrot

Thai 15

Crispy napa cabbage, julienne peppers, crunchy snow peas Tender sprouts tossed in a sesame dressing Garnished with chopped cashews

Chefs Soup 7

A delicious creation inspired daily by our chef Please ask your server for details



Add grilled boneless chicken breast 6 • Add skewered Shimp 7

WOOD OVEN PIZZA

All of our pizzas are made in the true Neapolitan tradition, from imported Caputo Tipo '00' flour, hand-chopped San Marzano D.O.P. plum tomatoes, and fresh brewers yeast.

Americano 16

Creamy mozzarella cheese, dry cured pepperoni, sweet bell peppers and sliced cremini mushrooms

Arrabiatta 17

Hot sausage, calabrese salami, and hot peppers topped with creamy mozzarella

Barese 19

Imported prosciutto, fire roasted bell peppers, tender artichoke hearts, calabrese salami and creamy mozzarella

Tuscan 18

Sweet sun dried tomatoes and roast chicken breast with creamy goat cheese topped with baby arugula and drizzled with white truffle oil

Funghi 16

Porcini, cremini and shitake mushrooms with creamy mozzarella and goat cheese, drizzled with Italian white truffle oil

Margherita 14

Fiore di latte, hand chopped san marzano tomatoes, hand picked basil, drizzled with extra virgin olive oil and sprinkled with parmesan cheese

Margherita Bianca 14

Roasted garlic, fiore di latte, hand picked basil and an extra virgin olive oil base

Chicken Blue Cheese Pizza 18

Housemade Blue Cheese spread on our true napoletana dough topped with boneless chicken breast and julienne celery and carrots, drizzled with a world famous buffalo wing sauce

Capricciosa 17

Our signature four cheese blend, garlic, fresh oregano, cappicolla, artichoke hearts and shitake mushrooms.

Athena 16

Spinach, mushrooms, roasted red peppers and Kalamata olives

WOOD OVEN PIZZA YOUR WAY

Neapolitan your way 12

Start with our famous wood oven pizza dough
Choose olive oil or hand chopped san marzano sauce
Topped with mozzarella

Choose from available toppings 2 each

Pepperoni, sweet peppers, spinach, bacon, anchovies, shitake mushrooms, cremini mushrooms, vine ripened tomatoes
Black olives, green olives, roasted red peppers, green peppers, hot banana peppers, artichokes, kimchi, Italian sausage, salami, Sundried tomatoes, extra cheese, fresh basil, roast garlic, onions

Premium Toppings 3 each

Short rib, roast chicken, roast striploin, prosciutto, goat cheese, fiore di latte, porcini mushrooms, asparagus

Add a drizzle of...

Extra virgin olive oil, white truffle oil, balsamic reduction, buffalo sauce
Chilli oil or garlic olive oil at no cost

FROM THE GRILL

Dry aged Strip loin 34

A 10oz AAA new York strip loin dry aged for 31 days to enhance its flavour and tenderness. Cooked to perfection accompanied with Confit Yukon gold potatoes, seasonal vegetables and topped with a green peppercorn forty creek sweet butter.

Fillet mignon 38

An 8oz tenderloin served on a blue cheese crust, porcini and drizzled with port wine reduction. Accompanied with Yukon gold potato confit and seasonal vegetables

Butter Poached Maritime Lobster 39

A 12-13oz east coast lobster tail poached in vanilla scented sweet butter and grill finished. Accompanied with jasmine coconut rice and seasonal vegetables

Chicken Provencal 24

A tender supreme of chicken garnished with a tomato confit, fresh basil roast garlic and nicoise olives. Accompanied with creamy polenta flavoured with grana padano and Italian white truffle oil

Grilled Atlantic Salmon 26

8oz grilled salmon napped with a Quebec maple buerre blanc served with herbed fingerlings and seasonal vegetables

Rack of Lamb 36

Australian lamb chops grilled with an accompanying sauce of Muscat grapes and white balsamic reduction. Served with herbed fingerling potato and seasonal vegetables

Veal T Bone 32

A 12 oz choice veal t-bone perfectly grilled on a bed of truffled polenta served with roast garlic wilted rapini

Tomahawk Rib Eye 90

A 40oz bone in rib eye grilled to your liking, drizzled with Argentinean chimichurri and accompanied with confit Yukon gold potato and seasonal vegetables. Limited quantities available daily

Kalbi Short Ribs 25

Grilled Thinly sliced short ribs marinated in soy ginger and sesame. Accompanied with spicy kimchi and sautéed shitake mushrooms. Paired with a jasmine scented rice

CLASSICS

Cheese Manicotti 18

Creamy ricotta blended with mozzarella and parmesan rolled in fresh pasta topped with pomodoro and baked to a golden brown

Lasagna al Forno 20

Seared beef and ricotta cheese are layered with baby spinach and four cheeses between sheets of fresh pasta. \$21.99

Baked Eggplant Parmesan 18

Tender fried eggplant is rolled into delicious morsels before being topped with our signature pomodoro and creamy mozzarella. Accompanied with Al dente pasta and tomato sauce

Veal Chop Parmesan 24

A lightly breaded half pound veal rib chop topped with pomodoro And fresh fiore di latte mozzarella Accompanied with pomodoro and al dente pasta

Stuffed Chicken Parmesan 22

Fontina stuffed chicken breast hand breaded and drizzled with a parmesan basil cream. Served with a side of al dente pasta tossed in pomodoro

PASTAS AND BOWLS

Creamy chicken Pesto 19

Al dente penne sautéed with roast chicken breast in a fresh cream and basil reduction garnished with curls of imported grana padano

Lobster Mac and Cheese Bowl 22

Tender macaroni noodles tossed in an aged cheddar sauce with generous portion of Atlantic lobster. Baked with panko crumbs and Freshly grated grana padano Garnished with a chiffonade of tarragon

Chefs Feature Risotto 22

The classic dish of Italy reinvented daily with seasonal ingredients and inspired ideas

Smoked Chicken Pappardelle 21

Smoked chicken with sautéed cremini mushrooms and air-dried tomatoes tossed with al dente pappardelle in a cream reduction with just a hint of Pomodoro

Udon Tokoyo Bowl 18

Thick Japanese noodles sautéed with AAA beef, shaved napa cabbage, julienne carrots, sweet onion and bell peppers dressed with fermented soy and bonito flakes

Wild Mushroom Florentine 17

Al dente spaghetti tossed with sautéed wild mushrooms and roasted garlic, blended with air dried tomatoes and baby spinach Extra virgin olive oil and grana panado curls finish this Light dish

Roast Chicken Alfredo 18

Fresh tagletelli noodles with thyme roasted chicken breast In a classic heavy cream reduction seasoned with Crisp white wine and imported grana pandano cheese Garnished with crisp garlic chips

Taglettelli Al Polpetti 16

Our signature pomodoro with fresh taglettelli noodles topped with our tender housemade meatballs and curls of imported grana padano

Lobster Americane 24

Tender taglettelli and maritime lobster tossed with comfit tomatoes, fresh tarragon nutty shallots and extra virgin olive oil

SANDWICHES

Sicilian Panini 15

Grilled chicken breast topped with fresh tomatoes, hand picked basil leaves, smokey provolone and tender fire roasted bell pepper. lavishly spread with roasted garlic ailoli and panini pressed

Asian Short Rib 17

Tender marinated short ribs stacked on a toasted Kaiser roll piled high with spicy kimchi and tender pea sprouts drizzled with a sesame ginger glaze

Southern Steak 17

Certified Angus striploin hand breaded with panko crumbs served on a tender ciabatta roll dressed with a Creole ailoli topped with corn battered tomatoes and caramelized onions

The Great Reuben 19

Shaved corned beef piled high on marble rye with imported Swiss cheese and sauerkraut. Topped with our house made Thousand Island dressing, grilled and accompanied with house made coleslaw

Grilled Vegetable Stack 16

House grilled zucchini, bell peppers, Portobello mushrooms and eggplant stacked on a rosemary focaccia spread with a basil tzatziki before being panini pressed

Old Fashioned Burger 15

Our house made brisket chuck burger grilled to perfection served on a brioche roll topped with Boston lettuce, vine ripened tomato, sliced sweet onion and spread with our double smoked bacon marmalad