

Lunch Menu 1

Starter

Bravo Signature

Heritage greens tossed with our house made white balsamic vinaigrette, garnished with split grape tomatoes, sliced English cucumbers and julienne sweet peppers. Drizzled with a dark balsamic reduction and garnished with fried chick peas.

Soup of the Day

A seasonal creation made daily in house. Please ask your server for details.

Entrée

Spaghetti alla Polpetti

Our signature Pomodoro with fresh spaghetti noodles topped with our tender house made meatballs and curls of imported Grana Padano.

Pepperoni Pizza

Creamy mozzarella cheese, dry cured pepperoni, with our house made tomato sauce and dough, cooked in our wood burning oven.

Chicken Alfredo

Tender chicken breast sautéed with fresh garlic and shallots tossed in our creamy alfredo sauce, tagliatelle pasta and topped with fresh scallions.

Dessert

Canoli

Flaky pastries filled with a creamy

Chocolate chip ricotta

Coffee and tea

Lunch Menu 2

\$23 per person

Starter

Bravo Signature

Heritage greens tossed with our house made white balsamic vinaigrette, garnished with split grape tomatoes, sliced English cucumbers and julienne sweet peppers. Drizzled with a dark balsamic reduction and garnished with fried chick peas.

Soup of the Day

A seasonal creation made daily in house. Please ask your server for details.

Entrée

Mediterranean Chicken Wrap

Tender grilled chicken breast wrapped in a whole-wheat tortilla with feta cheese, romaine hearts, sweet peppers, red peppers, Kalamata olives and our garlic aioli.

Pepperoni Pizza

Creamy mozzarella cheese, dry cured pepperoni, with our house made tomato sauce and dough, cooked in our wood burning oven.

Sautéed Veggie Wrap

Sautéed bell peppers, zucchini, red onion, carrot and broccoli with our artichoke pesto, baby spinach goat cheese lightly toasted in a whole-wheat tortilla.

Dessert

Gelato

Mango flavoured Italian ice cream.

Lunch Menu 3

\$25 per person

Starter

Bravo Signature

Heritage greens tossed with our house made white balsamic vinaigrette, garnished with split grape tomatoes, sliced English cucumbers and julienne sweet peppers. Drizzled with a dark balsamic reduction and garnished with fried chick peas.

Soup of the Day

A seasonal creation made daily in house. Please ask your server for details.

Entrée

Baked Eggplant Parmesan

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.

Fish & Chips

6oz piece of crispy battered haddock accompanied with our signature fries and house made tartar sauce and our house slaw.

Bravo Burger

Our house made brisket burger grilled to perfection served on a brioche roll topped with crisp arugula, vine ripened tomato, and caramelized onions. Served with a side of fries.

Dessert

Gelato

Mango flavoured Italian ice cream.

Lunch Menu 4

\$30 per person

Starter

Bravo Signature

Heritage greens tossed with our house made white balsamic vinaigrette, garnished with split grape tomatoes, sliced English cucumbers and julienne sweet peppers. Drizzled with a dark balsamic reduction and garnished with fried chick peas.

Soup of the Day

A seasonal creation made daily in house. Please ask your server for details.

Entrée

Wild Mushroom Risotto

Slow-cooked Arborio rice blended with Grana Padano cheese, baby peas and sautéed wild mushrooms.

Chicken Alfredo

Tender chicken breast sautéed with fresh garlic and shallots tossed in our creamy alfredo sauce, tagliatelle pasta and topped with fresh scallions.

Baked Eggplant Parmesan

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.

Chicken Parmesan

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

Dessert

Gelato

Mango flavoured Italian ice cream.

Dinner Menu 1

\$27per person

Starter

Bravo Signature

Heritage greens tossed with our house made white balsamic vinaigrette, garnished with split grape tomatoes, sliced English cucumbers and julienne sweet peppers. Drizzled with a dark balsamic reduction and garnished with fried chick peas.

Soup of the Day

A seasonal creation made daily in house. Please ask your server for details.

Entrée

Spaghetti Bolognese

Our signature Pomodoro with fresh spaghetti noodles topped with our traditional bolognese sauce and curls of imported grana Padano.

Pepperoni Pizza

Creamy mozzarella cheese, dry cured pepperoni, with our house made tomato sauce and dough, cooked in our wood burning oven.

Baked Eggplant Parmesan

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.

Wild Mushroom Risotto

Slow-cooked Arborio rice blended with Grana Padano cheese, baby peas and sautéed wild mushrooms.

Dessert

Cannoli's

Chocolate lined wafer cookies filled with a sweetened ricotta mixture.

Dinner Menu 2

\$32 per person

Starter

Bravo Signature

Heritage greens tossed with our house made white balsamic vinaigrette, garnished with split grape tomatoes, sliced English cucumbers and julienne sweet peppers. Drizzled with a dark balsamic reduction and garnished with fried chick peas.

Caesar

Tender romaine hearts tossed with our signature Caesar dressing, double smoked bacon, rosemary garlic croutons, Grana Padano cheese and garnished with deep fried capers.

Entrée

Chicken Alfredo

Tender chicken breast sautéed with fresh garlic and shallots tossed in our creamy alfredo sauce, tagliatelle pasta and topped with fresh scallions.

Lasagna al Forno

Seared beef and ricotta cheese with four cheeses between sheets of fresh pasta.

Grilled Atlantic Salmon

Grilled Atlantic salmon served with a jalapeno-cucumber salsa, citrus yogurt and steamed basmati rice.

Chicken Parmesan

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

Dessert

Cannoli's

Chocolate lined wafer cookies filled with a sweetened ricotta mixture.

Dinner Menu 3

\$37 per person

Starter

Bravo Signature

Heritage greens tossed with our house made white balsamic vinaigrette, garnished with split grape tomatoes, sliced English cucumbers and julienne sweet peppers. Drizzled with a dark balsamic reduction and garnished with fried chick peas.

Caesar

Tender romaine hearts tossed with our signature Caesar dressing, double smoked bacon, rosemary garlic croutons, Grana Padano cheese and garnished with deep fried capers.

Entrée

Chicken Limón

Pan seared breast of chicken finished in the oven with fresh lemon. Served with a balsamic cream, roasted fennel slaw, fresh market vegetables and roasted fingerling potato.

Penne alla Vodka

Al dente penne with sauteed, thinly sliced, prosciutto and shallots. Tossed with a vodka rosé sauce and garnished with fresh curls of imported grana Padano.

Risotto Gambretto

Slow cooked arborio rice blended with grana padano cheese and baby spinach. Topped with herbed tomato concasse, grilled black tiger shrimp and white truffle oil.

Veal Scallopini

Tenderized and breaded veal cutlets seared golden brown topped with a wild mushroom marsala cream sauce and served with roasted garlic mashed potato.

Dessert

Cannoli's

Chocolate lined wafer cookies filled with a sweetened ricotta mixture.

Dinner Menu 4

\$42 per person

Starter

Bravo Signature

Heritage greens tossed with our house made white balsamic vinaigrette, garnished with split grape tomatoes, sliced English cucumbers and julienne sweet peppers. Drizzled with a dark balsamic reduction and garnished with fried chick peas.

Caesar

Tender romaine hearts tossed with our signature Caesar dressing, double smoked bacon, rosemary garlic croutons, Grana Padano cheese and garnished with deep fried capers.

Entrée

Tagliatelle Pescatore

Al dente tagliatelle pasta tossed in a creamy alfredo with baby spinach, air dried tomatoes, seared scallops, black tiger shrimp and PEI mussels.

Chicken Tuscany

Flame grilled chicken, topped with goat cheese, air dried tomatoes, drizzled with our blanc accompanied with herbed roasted fingerling and seasonal vegetables.

Grilled Atlantic Salmon

Grilled Atlantic salmon served with a jalapeno-cucumber salsa, citrus yogurt and steamed basmati rice.

Marinated Sirloin Steak

8oz top sirloin marinated in olive oil and Italian spices grilled to your liking and topped with a roasted garlic au jus, fingerling potato and fresh market vegetables.

Dessert

Cannoli's

Chocolate lined wafer cookies filled with a sweetened ricotta mixture.