



# **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.

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# GROUP MENU

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## PARTY SIZES

The following menus are available for booking, in advance for groups of 10 or more guests. Groups of fewer than 10 can be accommodated through ordering a la carte from our lunch or dinner menus.

## SUBSTITUTIONS

Our Chef has worked diligently to prepare menus that we feel best represent our quality of food, and the interests of most group requests. Should you wish to modify menus, at your request, substitutions may be made; However a change in pricing may be reflected in adjusted menus.

## MINIMUM NOTICE

All group packages must be booked a minimum of 3 days in advance.

## PRICING

The following packages are subject to a 13% HST charge, not included in the posted prices. Gratuity charges are not automatically applied to your bill, and are left to the discretion of your group.



# Lunch Menu 1

\$16.99 per Guest

## Antipasti

### Insalata del Casa

Field greens tossed in white balsamic vinaigrette and drizzled with a dark balsamic reduction. Garnished with English cucumber, split grape tomatoes, kalamata olives, and sweet peppers.

## Secondi Piatti

Choice of one of the Following Items

### Four Cheese Manicotti

Ricotta, Fontina, Mozzarella, and Asiago cheese wrapped in fresh, tender pasta, smothered with our signature pomodoro, and baked to a golden brown.

### Grilled Chicken Italiano Sandwich

A boneless grilled chicken breast with roasted peppers, vine ripened tomatoes, peppery arugula, and provolone cheese on a ciabatta spread with sundried tomato aioli.

### Spaghetti Bolognese

Veal and beef are simmered with tomatoes, herbs, and seasonings to create this classic of Bologna. Tossed with al dente spaghetti.

## Dolci

Cannoli

Delicious Italian pastries stuffed with a smooth, sweetened ricotta filling, and dusted with icing sugar.

## Coffee and Tea Service



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To book your party, or if you have any questions or concerns, please contact bravo! Pizzeria & Grill at (905) 354-3354

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# Lunch Menu 2

\$18.99 per Guest

## Antipasti

Choice of one of the Following Items:

### Insalata del Casa

Field greens tossed in white balsamic vinaigrette and drizzled with a dark balsamic reduction. Garnished with English cucumber, split grape tomatoes, kalamata olives, and sweet peppers.

### Cesare Classico

Crisp romaine hearts and our house made Caesar dressing form the backbone of this classic salad, garnished with double smoked bacon, savoury croutons, fresh curls of Grana Padano and lemon.

## Secondi Piatti

Choice of one of the Following Items:

### Real Pizza Napoletana

Wood fired pizza finished with two toppings of your choice.

### Eggplant Parmigiana

Tender fried eggplant is rolled into delicious morsels before being topped with our signature pomodoro and four-cheese blend. Served with al dente spaghetti and pomodoro.

### Spaghetti al Polpetti

Our signature pomodoro sauce with al dente spaghetti topped with our tender, house made meatballs.

## Dolci

Cannoli – Delicious Italian pastries stuffed with a smooth, sweetened ricotta filling, and dusted with icing sugar.

## Coffee and Tea Service



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# Lunch Menu 3

\$20.99 per Guest

## Antipasti

The following items are served family style for your group:

### Bruschetta

Hand-picked vine ripened tomatoes tossed with shallots and extra virgin olive oil. Accompanied with thinly sliced grilled Italian loaf drizzled with garlic oil.

### Insalata del Casa

Field greens tossed in white balsamic vinaigrette and drizzled with a dark balsamic reduction. Garnished with English cucumber, split grape tomatoes, kalamata olives, and sweet peppers.

### Cesare Classico

Crisp romaine hearts and our house made Caesar dressing form the backbone of this classic salad, garnished with double smoked bacon, savoury croutons, fresh curls of Grana Padano and lemon

## Secondi Piatti

Choice of one of the Following Items:

### The Great Reuben Sandwich

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.

### Montreal Smoked Meat Sandwich

12oz of Canada's famous smoked meat on marble rye. Accompanied with our house made coleslaw and a side of spicy mustard.

### Croque Monsieur

Glazed slow roasted bone-in ham thinly sliced and stacked on marble rye, topped with imported Swiss and a house made honey Dijon.

All sandwiches served with choice of Soup, French Fries, or Kettle Chips.

## Dolci

Cannoli – Delicious Italian pastries stuffed with a smooth, sweetened ricotta filling, and dusted with icing sugar.

## Coffee and Tea Service



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# Dinner Menu 1

\$21.99 per Guest

## Antipasti

The following items are served family style for your group:

### Insalata del Casa

Field greens tossed in white balsamic vinaigrette and drizzled with a dark balsamic reduction. Garnished with English cucumber, split grape tomatoes, kalamata olives, and sweet peppers.

### Cesare Classico

Crisp romaine hearts and our house made Caesar dressing form the backbone of this classic salad, garnished with double smoked bacon, savoury croutons, fresh curls of Grana Padano and lemon

## Secondi Piatti

Choice of one of the Following Items:

### Tagliatelle Pescatore

Al dente tagliatelle pasta tossed in a creamy alfredo with baby spinach and shrimp.

### Wild Mushroom Risotto

Delicate caranoli rice blended with a medley of mushrooms and sweet peas, and finished with a light drizzle of white truffle oil.

### Chicken Florentine

A grilled breast of chicken topped with garlic infused baby spinach and herbed ricotta cheese. Served with an accompaniment of seasonal vegetables and Chef's choice of potato.

## Dolci

Cannoli – Delicious Italian pastries stuffed with a smooth, sweetened ricotta filling, and dusted with icing sugar.

## Coffee and Tea Service



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# Dinner Menu 2

\$26.99 per Guest

## Antipasti

The following items are served family style for your group:

### Insalata del Casa

Field greens tossed in white balsamic vinaigrette and drizzled with a dark balsamic reduction. Garnished with English cucumber, split grape tomatoes, kalamata olives, and sweet peppers.

### Cesare Classico

Crisp romaine hearts and our house made Caesar dressing form the backbone of this classic salad, garnished with double smoked bacon, savoury croutons, fresh curls of Grana Padano and lemon

## Secondi Piatti

Choice of one of the Following Items:

### Eggplant Parmigiana

Tender fried eggplant is rolled into delicious morsels before being topped with our signature pomodoro and four-cheese blend. Served with al dente spaghetti and pomodoro.

### Atlantic Tagliatelle

Jumbo shrimp and Atlantic mussels sautéed with scallions and peppernato, bound in a light butter and white wine sauce.

### Chicken Brochette

Tender marinated breast of chicken skewered, charbroiled, and served with our house made Tzatziki, candied lemon, vinegared tomatoes, and cucumbers. Accompanied by a classic rice pilaf.

## Dolci

Cannoli – Delicious Italian pastries stuffed with a smooth, sweetened ricotta filling, and dusted with icing sugar.

## Coffee and Tea Service



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# Dinner Menu 3

\$29.99 per Guest

## Antipasti

The following items are served family style for your group:

### Insalata del Casa

Field greens tossed in white balsamic vinaigrette and drizzled with a dark balsamic reduction. Garnished with English cucumber, split grape tomatoes, kalamata olives, and sweet peppers.

### Cesare Classico

Crisp romaine hearts and our house made Caesar dressing form the backbone of this classic salad, garnished with double smoked bacon, savoury croutons, fresh curls of Grana Padano and lemon

## Secondi Piatti

A flight of the following Neapolitan wood oven pizzas for your group:

### Margherita D.O.P.

Fiore di latte, hand chopped San Marzano tomato, fresh basil, extra virgin olive oil, sprinkled with parmesan cheese.

### Americano

Our signature four cheese blend, dry cured pepperoni, green peppers, and mushrooms.

### Pingue Prosciutto Bianca

Olive oil, organic Pingue prosciutto, fiore di latte, roasted garlic, and arugula.

### Quattro Fromaggi

Creamy ricotta, fiore di latte, freshly grated pecorino and parmesan cheese, freshly chopped oregano.

## Terzo Piatti

Choice of one of the Following Items:

### Penne Vodka Rosé

Al dente penne pasta tossed with sautéed scallions and pancetta flambéed with premium vodka and bound in a creamy rosé sauce.

### Spaghetti al Polpetti

Our signature pomodoro sauce with al dente spaghetti topped with our tender, house made meatballs.

### Capellini Florentine

Delicate angel hair tossed with sautéed porcini and cremini mushrooms and roasted garlic, sundried tomatoes and baby spinach. Extra virgin olive oil and freshly grated pecorino finish this light dish.

### Tagliatelle Carbonara

Sauteed pancetta, scallions and cremini mushrooms in a smooth cream tossed with al dente spaghetti.

## Dolci

Cannoli – Delicious Italian pastries stuffed with a smooth, sweetened ricotta filling, and dusted with icing sugar.

## Coffee and Tea Service



# Dinner Menu 4

\$35.99 per Guest

## Antipasti

The following items are served family style for your group:

### Insalata del Casa

Field greens tossed in white balsamic vinaigrette and drizzled with a dark balsamic reduction. Garnished with English cucumber, split grape tomatoes, kalamata olives, and sweet peppers.

### Cesare Classico

Crisp romaine hearts and our house made Caesar dressing form the backbone of this classic salad, garnished with double smoked bacon, savoury croutons, fresh curls of Grana Padano and lemon

### Mussels Calabria

Prince Edward Island mussels steamed with fresh garlic, grape tomatoes, shallots, preserved lemon, and white wine.

### Garlic Bread al Forno

Freshly baked ciabatta generously spread with garlic and herb butter, topped with mozzarella and our house spice mix.

## Secondi Piatti

Choice of one of the Following Items:

### Lasagna al Forno

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

### Grilled Chicken Cacciatore

Marinated and grilled supreme of chicken oven braised with tomato, peppers, and roast garlic, dressed with chili oil seared leeks. Accompanied with seasonal vegetables and Chef's choice of potato.

### Bone-In Veal Chop Parmigiana

A lightly breaded and hand pounded 12oz veal chop topped with our pomodoro and fresh Fiore di Latte mozzarella. Accompanied with al dente spaghetti and pomodoro.

### Grilled Atlantic Salmon

An 8oz salmon filet charbroiled and dressed with oven dried grape tomato, scallions, and lemon-infused olive oil. Accompanied with seasonal vegetables and Chef's choice of potato.

## Dolci

Tiramisu – Homemade ladyfingers soaked in espresso, layered with a creamy mascarpone filling flavoured with Sweet Marsala wine, and topped with premium cocoa.

## Coffee and Tea Service

# Dinner Menu 5

\$49.99 per Guest

## Antipasti

Each guest receives the following:

### Antipasto Mezzo Mezzo

A selection of pickled eggplant, roasted red peppers. Organic Pingu prosciutto, Fiore di Latte, and cured cantaloupe.

### Cesare Classico

Crisp romaine hearts and our house made Caesar dressing form the backbone of this classic salad, garnished with double smoked bacon, savoury croutons, fresh curls of Grana Padano and lemon

## Intermezzo

Lemoncello Sorbet – A crisp lemoncello cleanser to prepare your palate for our main course selections.

## Secondi Piatti

Choice of one of the Following Items:

### Angus New York Striploin

Hand cut 12oz center striploin grilled to your liking and drizzled with a brandy peppercorn reduction accompanied with honey roasted cipollini onions, seasonal vegetables, and Chef's choice of potato.

### Pan Seared Grouper

Wild grouper encrusted with herbs and spices, served with a papaya citrus chutney and drizzled with a balsamic reduction. Accompanied with seasonal vegetables and Chef's choice of potato.

### Tagliatelle Pescatore

Atlantic shrimp, seared ocean scallops and Atlantic mussels rest on a bed of tender tagliatelle alfredo. Garnished with baby spinach and peppernato.

### Osso Bucco Milanese

Tender braised veal shank with wine and tomato, served with a delicate saffron risotto.

### Stuffed Chicken Parmigiana

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

### Herbed Rack of Lamb

Fresh hand cut rack of lamb roasted to your liking and served with a white balsamic and Muscat grape reduction.

## Dolci

Toberone Peanut Butter Cheesecake – Creamy peanut butter cheesecake studded with decadent Toberone pieces, and resting atop a rich chocolate pate.

## Coffee and Tea Service

## Cocktail Party Menus

Looking for a less formal gathering?

Host it at Niagara's best-stocked wine bar and bier market, featuring 75 beers from 32 countries around the world, and 14 additional selections on tap. Choose from any of the following Hors d'oeuvre selections to suit your party's needs.

### Cocktail Menu 1

\$14.99 per person

Bruschetta Piccolo

Calamari Fritti

Pickled Cantaloupe and Pingue Prosciutto Canapé

Clams Casino

### Cocktail Menu 2

\$16.99 per person

Petite Crab Cakes with a Piquant Mango Chutney

Pickled Cantaloupe and Pingue Prosciutto Canapé

Scallop Ceviche in English Cucumber

Fontina Arancini

Angus Beef Satay

### Cocktail Menu 3

\$20.99 per person

Angus Carpaccio

Cilantro Chicken Breast Satay

Baked Oyster Rockefeller

Antipasti Mezzo

Scallop Stuffed Ancho Battered Shrimp

Margherita D.O.P. Piccolo



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