

A N T I P A S T I

BRUSCHETTA	
WHITE BEAN & ROSEMARY HUMMUS V	7 ⁹⁹
house-made peperonata, calabrian chili oil, black olive tapenade	
BELLA BRUSCHETTA V	8 ⁹⁹
goat cheese, fresh tomato, basil, red onion, extra virgin olive oil	
PROSCIUTTO & FIG MARMELLATA	10 ⁹⁹
house-made ricotta	
GOAT CHEESE AL FORNO V	8 ⁹⁹
goat cheese, crostini, pomodoro sauce, basil pesto	
ARTICHOKES GRIGLIATA GF V	10 ⁹⁹
wood grilled artichokes, lemon caper aioli	
CAPRESE GF V	9 ⁴⁹
heirloom tomatoes, fresh mozzarella, basil, extra virgin olive oil, balsamic	
AHI TUNA CARPACCIO GF	12 ⁴⁹
fried capers, pickled fennel, calabrian chili, lemon oil, micro basil	

Z U P P E & I N S A L A T E

ZUPPA DEL GIORNO	4 ⁹⁹
soup of the day	
ZUPPA & INSALATA	7 ⁹⁹
soup of the day with your choice of a small misticanza, caesar or trattoria wedge salad	
MISTICANZA GF V	6 ⁹⁹
romaine, radicchio, cracked olives, tomatoes, honey basil vinaigrette <i>add crumbled gorgonzola ~ 1</i>	
TRATTORIA CAESAR	7 ⁹⁹
romaine, garlic butter croutons, shaved parmesan <i>add mediterranean anchovies ~ 1⁴⁹</i>	
TRATTORIA COBB GF	12 ⁹⁹
romaine, radicchio, wood-grilled chicken, applewood bacon, hard boiled egg, scallion, gorgonzola, avocado, creamy parmesan peppercorn dressing	
BELLABRAVA WEDGE GF	7 ⁹⁹
iceberg lettuce, applewood bacon, red onion, tomato, hard boiled egg, creamy gorgonzola dressing, crumbled gorgonzola	
SPINACI GF	7 ⁹⁹
baby spinach, arugula, hard boiled egg, roasted walnuts, gorgonzola, sun-dried cranberries, balsamic vinaigrette	
WOOD-GRILL ADDITIONS	
seasoned chicken breast	3 ⁹⁹
marinated skirt steak	8 ⁹⁹
grilled key west pink shrimp	7 ⁹⁹
honey rosemary salmon	7 ⁹⁹

B U R G E R S

black angus, toasted brioche bun & herbed fries

TRATTORIA	11 ⁹⁹
red wine braised onions, roasted garlic aioli, gorgonzola, romaine, tomato	
AMERICANO	11 ⁹⁹
applewood bacon, american cheese, romaine, tomato, red onion, mayo	



BellaBrava sources much of its ingredients from Florida farmers and purveyors and provides guests with the freshest seasonal ingredients whenever possible.



We proudly serve San Marzano tomatoes grown in the nutrient-rich volcanic soil found in the Campania region of southern Italy, San Marzano tomatoes are viewed as superior for their intense flavor.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any food allergies. Olives may contain pits.

GF gluten friendly **V** vegetarian

P R I M I

add a small caesar or misticanza ~ 1⁹⁹

PASTA BRAVA	10 ⁹⁹
wood-grilled chicken, fresh pappardelle pasta, cotto ham, peas, roasted mushrooms, pecorino, parmesan, asiago cream	
SPAGHETTI & HOUSEMADE MEATBALLS	10 ⁹⁹
pomodoro sauce, ricotta salata	
RAVIOLI GENOVESE V	9 ⁹⁹
goat cheese, spinach and toasted pine nut ravioli, basil pesto cream, oven dried tomatoes	
TRATTORIA CHICKEN PARMESAN	10 ⁹⁹
prosciutto di parma, fontina, spaghetti pomodoro, ricotta salata	
PORK MILANESE	9 ⁹⁹
hand breaded and flash fried, arugula and tomato salad, lemon oil, parmesan	

T R A M E Z Z I N I

choice of herbed fries, small caesar or misticanza

CHICKEN CAPRESE PANINO	9 ⁹⁹
fresh mozzarella, tomato, basil & red onion, pesto aioli, focaccia	
ITALIAN GRINDER	10 ⁹⁹
prosciutto cotto, salami, mortadella, capicola, smoked provolone, calabrian chili oil, lettuce, tomato, garlic aioli on italian bread	
SICILIAN TUNA MELT PIADINA	9 ⁹⁹
imported sicilian tuna, capers, celery, lemon, extra virgin olive oil, arugula, smoked provolone	
SIENA CHICKEN PIADINA	9 ⁹⁹
house roasted peppers, caramelized onion, goat cheese, balsamic glaze, basil	
TURKEY CLUB	8 ⁹⁹
basil pesto aioli, avocado, applewood bacon, fresh spinach, tomato, focaccia	
WOOD-GRILLED MARINATED PORTOBELLO PANINO V	8 ⁹⁹
grilled red onion, house roasted peppers, smoked provolone, arugula, roasted garlic aioli, focaccia	
WOOD-GRILLED LOCAL CATCH	MP
lemon caper aioli, brioche, agrodolce slaw	

W O O D - F I R E D F L A T B R E A D

*our dough is made fresh in-house daily
choice of a small caesar or misticanza*

TRADITIONAL MARGHERITA V	7 ⁹⁹
tomato sauce, fresh mozzarella, basil <i>add molinari pepperoni ~ 1⁴⁹</i>	
HOUSEMADE SAUSAGE & ROASTED PEPPERS	8 ⁹⁹
tomato sauce, caramelized onion, smoked mozzarella	
PROSCIUTTO DI PARMA & ASPARAGUS	9 ⁹⁹
fresh mozzarella, farm egg	
PROSCIUTTO DI PARMA & ARUGULA	10 ⁹⁹
tomato sauce, fresh mozzarella, prosciutto di parma, arugula, extra virgin olive oil	
SMOKED EGGPLANT	9 ⁹⁹
wood grilled eggplant, tomato sauce, fresh mozzarella, calabrian chili, basil, parmesan	
VEGETALI V	8 ⁹⁹
fresh mozzarella, asparagus, roasted mushrooms, oven dried tomatoes, arugula, pecorino	
BBQ CHICKEN	8 ⁹⁹
fontina, smoked mozzarella, red onion, pancetta, gorgonzola, scallion	
HOT SICILIAN	8 ⁹⁹
molinari pepperoni, hot capicola, genoa salami, tomato sauce, fresh mozzarella, asiago, calabrian chili, oregano	



A N T I P A S T I

ZUPPA DEL GIORNO soup of the day	4 ⁹⁹
BRUSCHETTA WHITE BEAN & ROSEMARY HUMMUS V house-made peperonata, calabrian chili oil, black olive tapenade	7 ⁹⁹
BELLA BRUSCHETTA V goat cheese, fresh tomato, basil, red onion, extra virgin olive oil	8 ⁹⁹
PROSCIUTTO & FIG MARMELLATA house-made ricotta	10 ⁹⁹
CAPRESE GF V heirloom tomatoes, fresh mozzarella, basil, extra virgin olive oil, balsamic	9 ⁴⁹
CALAMARI FRITTI flash fried fresh rhode island calamari, peppadew peppers, pomodoro sauce	9 ⁹⁹
AHI TUNA CARPACCIO GF fried capers, pickled fennel, calabrian chili, lemon oil, micro basil	12 ⁴⁹
GOAT CHEESE AL FORNO V goat cheese, pomodoro sauce, basil pesto, crostini	8 ⁹⁹
ARTICHOKES GRIGLIATA wood grilled artichokes, lemon caper aioli	10 ⁹⁹
SPECK & BURRATA imported italian speck, sweet pea, mint and basil vinaigrette	11 ⁹⁹

I N S A L A T E

MISTICANZA GF V romaine, radicchio, cracked olives, tomatoes, honey basil vinaigrette <i>add crumbled gorgonzola ~ 1</i>	6 ⁹⁹
TRATTORIA CAESAR romaine, shaved parmesan, garlic butter croutons <i>add mediterranean anchovies ~ 1⁴⁹</i>	7 ⁹⁹
BELLABRAVA WEDGE GF creamy gorgonzola dressing, applewood bacon, red onion, tomato, hard boiled egg, crumbled gorgonzola	7 ⁹⁹
SPINACI GF baby spinach, arugula, hard boiled egg, roasted walnuts, gorgonzola, sun-dried cranberries, balsamic vinaigrette	7 ⁹⁹
WOOD-GRILL ADDITIONS seasoned chicken breast	3 ⁹⁹
marinated skirt steak	8 ⁹⁹
grilled key west pink shrimp	8 ⁹⁹
honey rosemary salmon	9 ⁹⁹

S E C O N D I *choice of zuppa, caesar or misticanza*

PESCE PICATTA fresh local gulf fish, lemon caper butter, artichokes, crimini mushrooms, thyme, asiago polenta	MP
HONEY ROSEMARY SALMON spinaci, mascarpone mashed potatoes	19 ⁴⁹
AIRLINE CHICKEN MARSALA oven roasted, marsala sugo, roasted mushrooms, mascarpone mashed potatoes	16 ⁹⁹
EGGPLANT PARMESAN GF V wood-grilled eggplant, pomodoro sauce, ricotta, parmesan, basil	13 ⁹⁹
WOOD-GRILLED CHICKEN PICATTA lemon caper butter, artichokes, crimini mushrooms, oven dried tomatoes, thyme, goat cheese, mascarpone mashed potatoes	17 ⁹⁹
PORK MILANESE hand breaded and flash fried, arugula and tomato salad, lemon oil, parmesan	17 ⁹⁹
TRATTORIA CHICKEN PARMESAN prosciutto di parma, fontina, spaghetti pomodoro, ricotta salata	18 ⁹⁹
WOOD-GRILLED MARINATED SKIRT STEAK grilled broccolini, mascarpone mashed potatoes, salsa verde	22 ⁹⁹
AMERICANO BURGER* applewood bacon, american cheese, lettuce, tomato, red onion, mayo, herbed fries	11 ⁹⁹

*does not include zuppa or insalata

P A S T A

*add a small caesar or misticanza salad ~ 1⁹⁹
gluten friendly penne ~ 1⁴⁹*

SPAGHETTI & HOUSEMADE MEATBALLS pomodoro sauce, ricotta salata	15 ⁴⁹
RAVIOLI GENOVESE V goat cheese, spinach & toasted pine nut ravioli, basil pesto cream, oven dried tomatoes	14 ⁹⁹
LINGUINI CON VONGOLE two docks clams, white wine garlic clam broth, grilled crostini, fresh herbs	17 ⁹⁹
BUCATINI ALL'AMATRICIANA la quercia guanciale, red onion, san marzano tomato, red pepper, pecorino	16 ⁹⁹
SEAFOOD FRA DIAVOLO spaghetti di nero, key west pink shrimp, smoked bay scallops, calabrian chili, san marzano tomato, pecorino	18 ⁹⁹
PASTA BRAVA wood-grilled chicken, fresh pappardelle pasta, cotto ham, peas, roasted mushrooms, pecorino, parmesan, asiago cream	15 ⁴⁹
TRATTORIA LASAGNA housemade sausage, ricotta, mozzarella, parmesan, asiago, pomodoro sauce	15 ⁹⁹
CROSTATATA rigatoncini, pomodoro sauce, housemade sausage, house roasted peppers, ricotta, sage, fresh mozzarella, asiago cheese bread crust	17 ⁹⁹
LOBSTER MAC & CHEESE north atlantic lobster, asiago, cavatappi, black truffle bread crumbs	14 ⁹⁹

W O O D - F I R E D P I Z Z A

*our dough is made fresh in-house daily
ask your server about traditional uncut style*

TRADITIONAL MARGHERITA V tomato sauce, fresh mozzarella, basil <i>add molinari pepperoni ~ 1⁹⁹</i>	13 ⁹⁹
HOUSEMADE SAUSAGE & ROASTED PEPPERS tomato sauce, caramelized onion, smoked mozzarella	14 ⁹⁹
PROSCIUTTO DI PARMA & ARUGULA tomato sauce, fresh mozzarella, extra virgin olive oil	15 ⁹⁹
HOT SICILIAN molinari pepperoni, hot capicola, genoa salami, tomato sauce, fresh mozzarella, asiago, calabrian chili, oregano	14 ⁹⁹
SMOKED EGGPLANT wood grilled eggplant, tomato sauce, fresh mozzarella, calabrian chili, basil, parmesan	14 ⁹⁹
PROSCIUTTO DI PARMA & ASPARAGUS fresh mozzarella, farm egg	14 ⁹⁹
VEGETALI V fresh mozzarella, asparagus, roasted mushrooms, oven dried tomatoes, arugula, pecorino	13 ⁹⁹

C O N T O R N I

roasted brussel sprouts, pancetta, pecorino	4 ⁹⁹
sauteed spinaci, roasted garlic, lemon oil	3 ⁹⁹
grilled broccolini, chili, garlic, olive oil	3 ⁹⁹
roasted local vegetables	4 ⁹⁹
mascarpone mashed potatoes	3 ⁹⁹
asiago polenta	3 ⁹⁹
misticanza	4 ⁹⁹
caesar	4 ⁹⁹
<i>add mediterranean anchovies ~ 1</i>	



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