



SMALL PLATES & PIZZABAR

Neo-Neapolitan pizza and small plates made without seed oils, with imported Italian flour and tomatoes and no artificial ingredients. Cocktails, zero-proof drinks, and gluten-free options included.

CHARCUTERIE & ANTIPASTI

SMALL PLATES

SALADS

HOUSE PASTA

WOOD-FIRED PIZZA

FOCACCIA SANDWICHES

BRUNCH

DESSERT

COCKTAILS & ZERO PROOF

WINE • DRAFT BEER & CIDER

1770 GALLERIA BLVD, FRANKLIN, TN 37067 • BRAVADO.KITCHEN

BRAVADO • SMALL PLATES & PIZZABAR

DINNER dinner service only • LUNCH lunch service only • BRUNCH weekend brunch only • VEG vegetarian • all other items served all day

CHARCUTERIE & ANTIPASTI

STARTERS AND APPETIZERS • ANTIPASTI • SHAREABLE PLATES

charcuterie board		25
2 meat + 1 cheese, marcona almonds, fruit jam, house pickles, honeycomb, grilled bread		
house focaccia	DINNER VEG	13
red sauce, whipped butter, EVOO + balsamic		
whipped goat cheese	DINNER VEG	20
pistachio, calabrian honey, focaccia		
whipped hummus	LUNCH VEG	20
roasted cauliflower, date salsa verde, grilled bread		

SMALL PLATES

VEGETABLE, SEAFOOD AND MEAT SMALL PLATES • ITALIAN SIDES • ITALIAN ENTREES

FROM THE GARDEN

roasted cauliflower	DINNER VEG	15
date salsa verde, cotija cheese, pickled onion		
beets	DINNER VEG	19
beet puree, avocado, citrus, marcona almonds		
wood fire brussels		15
parmesan sauce, bacon, breadcrumbs		
roasted broccolini	VEG	15
garlic breadcrumbs, parmesan, lemon vinaigrette		
patatas bravas	VEG	15
spicy red sauce, herb aioli, rosemary		
mushroom toast	LUNCH VEG	16
whipped goat cheese, pine nut, pickled onion		

FROM THE SEA

faroe island salmon		23
fennel salad, fried capers, beurre blanc		
garlic shrimp	DINNER	22
toasted bread, parsley		

FROM THE FIRE

prime flat iron steak		28
balsamic glazed pearl onions, herb butter		
bravado! meatballs		16
pork + beef + mushroom, red sauce, whipped ricotta		
chicken milanese		24
pecorino, arugula, lemon-herb sauce		

pork tenderloin DINNER	23
wild mushroom, marsala sauce	

SALADS & BURRATA

SALAD PLATES · ITALIAN SALADS · BURRATA DISHES

caprese salad VEG	20
campari tomatoes, torn burrata, basil, EVOO, sea salt	
roasted beet VEG	20
mixed greens, avocado, citrus, pistachio, whipped burrata	
caesar salad	18
anchovy, parmesan, focaccia croutons	
italian wedge LUNCH	20
olives, roasted tomato, salami, house giardiniera and vinaigrette	
baby arugula VEG	17
farro, pear, blue cheese, yuzu vinaigrette	
nicoise salad LUNCH	22
egg, roasted tomato, castelvetrano olives, string bean, house vinaigrette	
add chicken, salmon or tuna	

HOUSE PASTA

PASTA DISHES · ITALIAN DINNER PLATES · MADE IN-HOUSE WITH IMPORTED ITALIAN FLOUR

radiattori VEG	18
spicy vodka sauce, parmesan, parsley	
gemelli DINNER VEG	24
roasted mushroom, black pepper, parmesan	
spaghetti bolognese	26
pork + beef ragu, soffrito, basil	
campanelle DINNER	26
jumbo shrimp, parsley, garlic butter	

WOOD-FIRED PIZZA

CLASSIC, WHITE, VEGETARIAN, MEAT AND SPECIALTY PIZZAS · AVAILABLE FOR TAKEOUT, CATERING AND PRIVATE EVENTS

CLASSIC

tomato pie VEG	18
margherita VEG	18

WHITE

blanco VEG	21
roasted mushroom VEG	22

SPECIALTY

spicy vodka VEG	20
arugula, prosciutto & balsamic	23

brunch pizza BRUNCH	22
bechamel, bacon, sausage, cracked egg, arugula	
add house ranch, whipped goat cheese, hot honey or herb butter	2

FOCACCIA SANDWICHES

LUNCH SERVICE · SERVED WITH A SMALL ARUGULA OR CAESAR SALAD

caprese LUNCH VEG	18
roasted tomato, basil, roasted garlic, torn burrata, spicy tomato sauce	
wood-fired mortadella LUNCH	20
balsamic onions, arugula, pecorino, calabrian aioli	

BRUNCH

BRUNCH PLATES · ITALIAN BRUNCH DISHES · SERVED WEEKENDS

eggs in purgatory BRUNCH VEG	18
spicy vodka sauce, poached eggs, grilled bread, basil	
spanish tortilla BRUNCH VEG	17
potato, olive oil, sea salt	
eggs royal BRUNCH	21
smoked salmon, focaccia, aerated hollandaise	
steak & eggs BRUNCH	28
prime flat iron, scrambled eggs, sauteed spinach	
avocado toast BRUNCH	16
everything spice, pickled onion, goat cheese, 63 egg, prosciutto	
french toast bread pudding BRUNCH VEG	18
citrus butter, pistachio, maple syrup	
zeppoles BRUNCH VEG	16
strawberry jam, ricotta, agave	
brunch pizza BRUNCH	22
bechamel, bacon, sausage, cracked egg, arugula	

DESSERT

DESSERT PLATES · ITALIAN DESSERTS

soft serve VEG	15
crumbled lady finger, borghetti glaze, espresso	
pot de creme VEG	15
fresh berries, whipped cream	
sticky toffee pudding cake VEG	15
dates, miso caramel, whipped cream	

SIGNATURE COCKTAILS

SIGNATURE, CLASSIC AND SEASONAL COCKTAILS · HANDCRAFTED WITH INTENTION

APERITIF & WINE-FORWARD

zest intentions

Meletti Bitter, limoncello, Opera Prima, club soda

no monotony

limoncello, lemon juice, honey-basil syrup, Opera Prima

AGAVE

blanc state

mezcal, St. George green chili, Carpano dry vermouth, Aqua Perfecta

salt of the earth

blanco tequila, limoncello, Amaro di Angostura, lemon juice, simple syrup

VODKA

fresh perspective

Pearl vodka, grapefruit juice, raspberry-thyme shrub, lime, club soda

second wind

Pearl vanilla vodka, Meletti amaro, Caffè Borghetti, cold brew concentrate

WHISKEY

old habits

Rittenhouse rye, Gran Gala, amaretto, Angostura bitters

bold move

Evan Williams bourbon, Zucca Rabarbaro, black walnut bitters

GIN

the olive branch

Hendrick's gin, dry vermouth, fresh lemon, olive oil

ZERO PROOF

ZERO-PROOF COCKTAILS · CRAFTED WITH THE SAME CARE AS OUR COCKTAILS, JUST WITHOUT THE SPIRIT

garden state

Seedlip Garden, melon-rosemary syrup, lime juice, tonic water

soft edge

Seedlip Spice, blood orange-thyme syrup, lemon juice

no limits

Seedlip Spice, strawberry-mint syrup, lime juice, ginger beer

dry run

Seedlip Spice, honey-basil syrup, lemon juice, club soda

the long game

raspberry-thyme shrub, lime juice, orange juice, club soda

FRESH REFRESHERS

ZERO-PROOF · BRUNCH COCKTAILS · ALL REFRESHERS AVAILABLE WITH A SPIRIT POUR

hibiscus-lime refresher

steeped hibiscus, fresh lime, sparkling water. Deep crimson, tart-floral.

cucumber-mint lemonade

muddled cucumber and mint, fresh-pressed lemon, sparkling or still

watermelon-basil agua fresca

fresh watermelon pressed in-house, house basil syrup, squeeze of lime

sparkling lavender lemonade

fresh lemon, house lavender syrup, sparkling water. Delicate, floral.

spicy watermelon refresher

fresh watermelon, lime, chili-salt rim, jalapeno heat. Sweet and bright.

WINE

CURATED SELECTIONS BY THE GLASS · BOTTLE LIST AVAILABLE, ASK YOUR SERVER

SPARKLING

Santa Margherita Prosecco

Valdobbiadene, Italy. Crisp, dry, delicate bubbles, green apple.

Chiarli Rose

Castelvetro, Italy. Sparkling rose, light and fruity, gentle mousse.

WHITE

Babich Sauvignon Blanc

Marlborough, New Zealand. Vibrant, grapefruit, passionfruit, crisp.

Domaine Pascal Bonhomme Vire-Clesse

Burgundy, France. Chardonnay. Mineral, stone fruit, elegant.

Duckhorn Chardonnay

Napa Valley, CA. Lightly oaked, pear, vanilla, full-bodied.

Michel Girault Sancerre

Loire Valley, France. Sauvignon Blanc. Flinty, gooseberry, mineral.

Darioush Viognier

Napa Valley, CA. Apricot, peach, floral, rich finish.

Ashes + Diamonds White Blend

Napa Valley, CA. Complex, layered, bright acidity.

ROSE

Ostatu Rosado

Rioja, Spain. Tempranillo. Dry, structured, strawberry, light herb.

RED

Liberty School Cabernet Sauvignon

Paso Robles, CA. Approachable, dark cherry, smooth tannins.

Sangiovese Chianti

Tuscany, Italy. Classic, cherry, earthy, bright acidity.

Il Segno Red Blend 17

Italy. Full-bodied Italian blend, complex and robust.

Mollydooker Blue Eyed Boy Shiraz

McLaren Vale, Australia. Bold, dark fruit, chocolate, spice.

Caymus Cabernet Sauvignon

Napa Valley, CA. Rich, opulent, black cherry, cedar, long finish.

DEALCOHOLIZED

Sparkling Rose Brut NV

France. Non-alcoholic. Festive, light, fresh red fruit.

Melon de Bourgogne NV

Loire Valley, France. Non-alcoholic. Crisp, mineral, delicate citrus.

DRAFT BEER & CIDER

BEER · BAR SEATING · LOCAL AND REGIONAL FAVORITES, ALL SERVED ON DRAFT

LOCAL & CRAFT

Chicken Scratch

Little Harpeth Brewing, Nashville, TN. Pale ale.

Hippies & Cowboys IPA

Tennessee Brew Works, Nashville, TN. American IPA.

Homestyle Hazy IPA

Bearded Iris Brewing, Nashville, TN. Hazy IPA.

Gerst Amber

Yazoo Brewing, Nashville, TN. Amber ale.

Dr. Robot Berry Sour

Monday Night Brewing, Atlanta, GA. Fruited sour.

Orange Wheat

Tailgate Brewery, Nashville, TN. Wheat ale.

Blood Orange Italian Ale

Bravazzi, Chicago, IL. Gluten-free Italian ale.

Gotta Get Up Coffee Stout

Gotta Get Up To Get Down Coffee. Coffee stout.

IMPORT & DOMESTIC

Stella Artois

AB InBev, Belgium. Euro lager.

Michelob Ultra

Anheuser-Busch, USA. Light lager.

Muchacho Mexican Lager

Good People Brewing, Birmingham, AL. Mexican-style lager.

CIDER

Diskin Cider

Diskin Cider, Nashville, TN. Hard cider. Ask your server for the current variety.

Small plates dining, shareable plates, group and private dining, pizza takeout, catering and private events.
Please inform your server of any dietary restrictions or allergies.