



Antipasti

FOCACCIA TRUFFATA 9

woodfired truffled flatbread topped with cremini-porcini mushrooms, mozzarella and parmigiano

POLPETTE NAPOLETANE 9

handcrafted meatballs in pomodoro topped with goat cheese mousse and crispy bacon

PICCOLI CALZONI 9

woodfired mini calzone filled with ricotta, mozzarella and pepperoni, with pomodoro on the side

INVOLTINI DI ZUCCHINI 10

zucchini involtini filled with goat cheese mousse, pomodoro, mozzarella au gratin and pesto genovese

MELANZANE ALLA PARMIGIANA 11

woodfired breaded eggplant parmigiana with ricotta, pomodoro, mozzarella au gratin and pesto genovese

CALAMARI BRAVISSIMO 12

crispy coconut calamari with arrabiata sauce

PORCINI ARANCINI 12

handcrafted cremini-porcini mushrooms and mozzarel'a arancini, with truffled cream sauce

CARPACCIO DI MANZO 14

thinly sliced beef fillet* with arugula, parmigiano and capers, drizzled with truffle oil and balsamic glaze

ZUPPA DI POMODORO 7

homemade roasted tomato soup topped with croutons, pesto genovese and parmigiano

Insalate

INSALATA CAESAR 10

romaine lettuce with italian herbs croutons, parmigiano and our homemade caesar dressing
add chicken (4.99) add shrimp (6.99)

INSALATA CAPRESE 11

fresh mozzarella and sliced tomatoes with pesto genovese and balsamic glaze

INSALATA CAPRINA 13

mesclun salad with goat cheese croquettes, pears, caramelized onions, pecans and pear truffled vinaigrette

BURRATINA E PROSCIUTTO 14

creamy burrata with prosciutto, cherry tomatoes, arugula and fig glaze

INSALATA SANTA FE 16

mesclun salad with grilled chicken, gouda, avocado, crispy bacon bits, sweet corn and santa fe dressing

Panini

PANINI CAPRESE 12

crispy prosciutto, fresh mozzarella, tomato and basil pesto genovese on ciabatta bread, with a side of french fries

SHORT RIB PANINI 13

slow braised short rib, provolone, caramelized onions with tomato herb spread on ciabatta, with a side of french fries

CHICKEN PARMIGIANA PANINI 14

italian herbs breaded chicken scaloppine with pomodoro and mozzarella au gratin on ciabatta, with a side of french fries

Zucchini & Cauliflower

ZUCCHINI POMODORO 12

zucchini noodles with pomodoro, cherry tomatoes, basil and parmigiano

ZUCCHINI BOLOGNESE 16

zucchini noodles with rustic homemade bolognese

ZUCCHINI GAMBERONI 18

zucchini noodles with shrimp, cherry tomatoes, parsley and white wine-seafood reduction

NOSTRO ROASTED CAULIFLOWER 16

roasted cauliflower with crispy bacon, green peas, aurora sauce and parmigiano au gratin

Pasta Fresca Della Casa

FETTUCCINE ALFREDO 14

fettuccine with traditional alfredo sauce
add chicken (4.99) add shrimp (6.99) add broccolini (2.99)

RAVIOLI POMODORO 15

ravioli filled with ricotta, parmigiano, pecorino romano and mozzarella with cherry tomatoes, basil and pomodoro

SHORT RIB RAVIOLI 18

ravioli filled with slow braised short rib and mozzarella with cabernet wine and short rib reduction

RAVIOLI PORCINI E CREMINI 18

ravioli filled with ricotta, parmigiano, pecorino romano and mozzarella with truffled porcini and cremini cream

GNOCCHI SORRENTINO 15

pomodoro, basil and mozzarella au gratin

GNOCCHI FIRENZE 16

spinach, artichoke and bacon, with four cheese sauce and walnuts

LASAGNA DI MANZO 17

woodfired lasagna bolognese with aurora sauce and mozzarella au gratin

PAPPARDELLE SHORT RIB 18

pappardelle with pulled slow braised short rib in cabernet wine and short rib reduction

Pasta & Risotto

*substitute your pasta with zucchini noodles (+1.99) or roasted cauliflower (+2.99)

SPAGHETTINI POMODORO 10

cherry tomatoes, basil and pomodoro

PENNE ALLA VODKA 12

traditional vodka sauce
add chicken (4.99) add shrimp (6.99) add salmon (7.99)

STROZZAPRETI AL PESTO 12

cherry tomatoes and basil pesto genovese
add chicken (4.99) add burrata (5.99) add shrimp (6.99)

NOSTRO STROZZAPRETI 14

crispy bacon, green peas, aurora and parmigiano au gratin

BUCATINI CARBONARA 14

traditional roman style carbonara sauce with egg yolk

SPAGHETTINI POLPETTE 16

handcrafted meatballs, crispy bacon, goat cheese, cherry tomatoes and pomodoro

RIGATONI BOLOGNESE 15

rustic homemade bolognese

LINGUINE VONGOLE 17

littleneck clams and cherry tomatoes in garlic, white wine and clam reduction

RIGATONI ARRABIATA BRAVA 18

spicy arrabiata sauce with shrimp

RIGATONI DI MARIA 18

truffled cream, shrimp, goat cheese mousse, with mozzarella au gratin

RISOTTO PORCINI E CREMINI 16

truffled porcini and cremini mushroom risotto
add churrasco (7.99)

RISOTTO AL PESTO 19

creamy basil pesto genovese risotto
with your choice of skirt steak or shrimp

LINGUINI NERO ALLA PESCATORE 24

squid ink linguini with shrimp, octopus, calamari and littleneck clams, cherry tomatoes in fra diavolo sauce

Meats & Fish

served with side of house salad, caesar salad (+1.99), or roasted tomato soup (+1.99)

VEAL MILANESE 17

italian herbs breaded scaloppine served with arugula, cherry tomatoes and parmigiano

CHICKEN PARMIGIANA 18

italian herbs breaded scaloppine with pomodoro and mozzarella au gratin, served over linguini

PIATTO BRAVO CHICKEN 18

chicken rollatini with goat cheese, dates, walnuts and white wine reduction, over garlic sauteed spinach

VEAL or CHICKEN MARSALA 18

tender scaloppine with cremini mushrooms in marsala reduction, served over linguini

VEAL or CHICKEN PICCATA 18

tender scaloppine in a white wine, lemon and caper reduction, served over linguini

SALMONE ALLA GRIGLIA 18

grilled salmon with capers and white wine reduction, served with sauteed spinach and cherry tomatoes

CHURRASCO ALLA GRIGLIA 21

grilled outside skirt steak, served with charred broccolini

TAGLIATTA DI MANZO 24

sliced sirloin steak with arugula and cherry tomatoes

Sides

garlic sauteed spinach 3

garden vegetables 3

house salad 3

truffled fries 4

pasta aglio e olio 4

parmigiano truffled roasted cauliflower 5

caesar salad 5

lobster mac and cheese 9

Woodfired Pizza & Calzone

substitute your pizza with calzone (+1.99) or cauliflower dough (+2.99)

TRADIZIONALE 11

pomodoro and mozzarella

MARGHERITA 13

pomodoro, fresh mozzarella, fresh tomatoes and basil

CONSTANZA 14

bacon, garlic, parsley, pomodoro, mozzarella

PIATTO BRAVO 15

cremini mushrooms, italian sausage, truffle oil, pomodoro, mozzarella

BIANCA 15

carbonara, mozzarella, bacon, caramelized onions, parmesan

PROVENCE 15

goat cheese, dates, bacon, caramelized onions, pomodoro, mozzarella

ITALIA 16

prosciutto, arugula, parmigiano and balsamic glaze, pomodoro, mozzarella

BOSTON 16

italian sausage, caramelized onions, red bell peppers, basil, pomodoro, mozzarella,

ARGENTINA 18

churrasco skirt steak, garlic, parsley, pomodoro, mozzarella,

WEST COAST CAULIFLOWER 17

cauliflower pizza with goat cheese, red bell peppers, cremini mushrooms, pomodoro, mozzarella

WELLINGTON CALZONE 18

ricotta, mozzarella, blue cheese, pepperoni, mushrooms, onions and truffle oil, with a side of pomodoro sauce

Create your Own

TRADIZIONALE 11 CALZONE 13 CAULIFLOWER DOUGH 14

TOPPINGS +1 each

cherry tomatoes • basil • sweet corn • parsley • pesto • black olives • pineapple • onion • bell pepper • arugula • garlic • caramelized onions • dates • mushrooms • jalapeño

CHEESE +1.49 each

extra mozzarella • ricotta • provolone • blue cheese • parmesan • cheddar • goat cheese

MEAT +1.99 each

ham • bacon • pepperoni • italian sausage • anchovies

For the kids

mozzarella sticks 6

piccola pizetta 8

macarrone and cheese 6

chicken tenders 7



Take-out & Delivery

(561) 841-6083

2803 SR7 Suite 300, Wellington, FL

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