

ANTIPASTO / PRIMI

Garlic bread loaf 	\$10
<i>Oven baked loaf with garlic butter & herbs (add cheese \$3)</i>	
Mix antipasto plate	\$28
<i>Mortadella, salumi, cacciatore, provolone, mix olives, roasted red peppers & ciabatta</i>	
Marinated olives, ciabatta 	\$12
<i>Black & green olives marinated in chilli, garlic, thyme & rosemary served with ciabatta</i>	
Fresh shaved prosciutto, ciabatta	\$24
<i>36 Month aged fresh sliced prosciutto & ciabatta</i>	
Mortadella con ciabatta	\$16
<i>Mortadella & ciabatta</i>	
Provolone con ciabatta 	\$18
<i>Provolone cheese & ciabatta</i>	
Salumi con ciabatta 	\$16
<i>Ventracina salumi & ciabatta</i>	
Polpette con ciabatta	\$28
<i>Homemade veal & pork meatballs cooked in sugo Pomodoro topped with mozzarella & parmesan cheese, served with ciabatta</i>	
Mushroom arancini, aioli 	\$16
<i>Field mushroom, truffle, parmesan, arborio rice balled, crumbed & fried, served with aioli</i>	
Bruschetta tomato 	\$16
<i>Tomato, red onion, red wine vinegar & basil on toasted ciabatta</i>	
Calamari fritti	\$25
<i>Lightly fried local calamari served with aioli & lemon</i>	
Extra bread & EVOO	\$5

PASTA

Spaghetti Bolognese	\$28
<i>Beef & pork ragu</i>	
Gnocchi alla Sorrentino 	\$32
<i>House made potato gnocchi, onion, garlic, rosé sauce & mozzarella</i>	
Lasagne di casa	\$32
<i>Beef, pork, egg, ham, béchamel, mozzarella & sugo</i>	
Linguine marinara rosa 	\$36
<i>King prawns, NT barra, local calamari, WA black mussels, SA cockles, onion, garlic, chilli & sugo</i>	
Ravioli Milano	\$32
<i>Beef filled pasta with beef, pork & rose' sauce</i>	
Penne chorizo	\$28
<i>Chorizo, onion, garlic, chilli, black olives & sugo</i>	
Penne chilli barramundi	\$32
<i>Local barramundi, white wine, chilli & rose' sauce</i>	
Spaghetti meatballs	\$28
<i>Slow braised pork & veal meatballs with sugo</i>	
Penne alla vodka con pollo	\$29
<i>Chicken breast, onion, garlic & vodka sauce</i>	
Tortellini alla pana	\$32
<i>Beef filled pasta, smoked bacon, mushrooms, garlic, onion, parmesan & cream</i>	
Penne creamy chicken carbonara	\$ 29
<i>Chicken breast, bacon, mushroom, onion, garlic, cream, egg & parmesan</i>	
Penne pesto chicken	\$29
<i>Basil pesto, chicken breast, cream, pine nuts & parmesan</i>	
Linguine mussels	\$34
<i>Western Australia black mussels, onion, garlic, chilli, white wine & sugo</i>	
Spaghetti carbonara traditional	\$26

BRAVO!

PIZZA, PASTA & WINE BAR

DARWIN WATERFRONT

<i>Guanciale, eggs, parmesan & black pepper (tradition carbonara, no cream)</i>	
Linguine vongole'	\$ 36
<i>Goolwa SA cockles, EVOO, onion, garlic & chilli</i>	
Spaghetti Gambari	\$ 32
<i>King prawns, onion, garlic, chilli & sugo</i>	

RISOTTO

Risotto Con Pollo E Funghi 	\$34
<i>Arborio Rice, Mushroom, Truffle, Chicken Breast & Reggiano</i>	
Risotto Tutti Mare  	\$36
<i>Arborio Rice, king prawns, local Calamari, NT Barra, WA Black Mussels, SA Cockles, Onion, Garlic, Chilli & Sugo</i>	
Vegan Risotto 	\$27
<i>Arborio Rice, Mushroom, Truffle, Peas, Tomato, Chilli, Garlic, Onion & EVOO</i>	

MAIN DISHES

Pork schnitzel	\$29
<i>Crumbed pork loin served with fresh lemon & crispy garlic & rosemary potatoes (add parmigiana topping 5)</i>	
Veal scaloppini	\$34
<i>Seared veal fillet, mushroom, marsala, garlic, cream & parmesan served with crispy garlic & rosemary potatoes (add spaghetti + \$4)</i>	
Garlic prawns	\$34
<i>King prawns cooked in creamy garlic sauce, served with garden salad, rice & lemon</i>	
Chilli prawns	\$34
<i>King prawns cooked with onion, garlic chilli & sugo pomodoro, served with garden salad, rice & lemon</i>	
Calamari fritti main	\$34
<i>Lightly fried local calamari with crispy garlic & rosemary potatoes, garden salad, lemon & aioli</i>	
Chilli mussels	\$36
<i>Western Australia black mussels cooked with onion, garlic, chilli, white wine & sugo pomodoro served with ciabatta</i>	

PIZZA 12'

(Gluten free base alternative + \$4)

Margarita 	\$30
<i>Tomato base, mozzarella & bocconcini cheese, oregano & fresh basil</i>	
Prosciutto pizza	\$32
<i>Tomato base, mozzarella cheese & fresh prosciutto</i>	
Bravo Special	\$32
<i>Tomato base, mozzarella cheese, ham, salami, mushroom, roasted capsicum & kalamata olives</i>	
Hawaiian	\$32
<i>Tomato base, mozzarella cheese, ham & pineapple</i>	
Capriccosa	\$34
<i>Tomato base, mozzarella cheese, ham, salami, fresh mushroom & kalamata olives</i>	
Siciliano	\$34
<i>Tomato base, mozzarella cheese, garlic, chilli, salami, mushroom, bacon & oregano</i>	

BBQ chicken	\$32
<i>Tomato base, mozzarella cheese, chicken breast, bacon, red onion & BBQ swirl</i>	
Vegetarian 	\$30
<i>Tomato base, mozzarella cheese, mushroom, onion, roasted capsicum, pineapple & olives</i>	
Pig lovers	\$35
<i>Tomato base, mozzarella cheese, ham, salami, pepperoni & bacon</i>	
Tartufo	\$34
<i>Tomato base, mozzarella cheese, truffle paste, fresh mushroom & fresh prosciutto</i>	
Pig & Prawn 	\$35
<i>Tomato base, mozzarella cheese, prawns, chorizo, red onion, garlic & chilli</i>	
Atlantic 	\$40
<i>Tomato base, mozzarella cheese, prawns, calamari, smoked mussels & anchovies</i>	
The Lot	\$40
<i>Tomato base, mozzarella, ham, salami, mushroom, onion, roast capsicum, pineapple, bacon, olives, anchovies & prawns</i>	
Pepperoni	\$32
<i>Tomato base, mozzarella cheese, loads of pepperoni & hot honey</i>	
Supreme	\$35
<i>Ham, salami, mushrooms, roasted capsicum, onions, pineapple, olives & bacon</i>	

SIDES/SALADS

Tomato bocconcini salad  	\$15
<i>Tomato, cucumber, onion, fresh basil, oregano, black olives, bocconcini cheese & house dressing</i>	
Garden salad  	\$10
<i>Lettuce, tomato, cucumber, onion, fresh basil, oregano, black olives & house dressing</i>	
Crispy patata  	\$14
<i>crispy fried potatoes tossed with fresh garlic, rosemary & sea salt</i>	

BAMBINO

(12 Years & Under)

Kids spaghetti Bolognese	\$15
<i>Kids serve spaghetti Bolognese topped with cheese</i>	
Penne alfredo	\$15
<i>kids serve rigatoni pasta with cheesy sauce</i>	

DOLCI

Tiramisu 	\$18
<i>Traditional Tiramisu</i>	
Ricotta Cannoli (2) 	\$16
<i>Ricotta Cream Filled Cannoli Dipped In Pistachio</i>	
Affogato Frangelico  	\$18
<i>Frangelico Shot, Espresso & Vanilla Ice Cream</i>	
Vanilla Panna Cotta  	\$16
<i>Vanilla Panna Cotta with Strawberry Couli</i>	
Lemon & Ricotta Cheesecake	\$18
<i>housemade traditional lemon & ricotta cheesecake</i>	

GLUTEN FREE PASTA PENNE ALTERNATIVE +\$4

GLUTEN FREE BASE ALTERNATIVE + \$4

 VEGETARIAN  IMPORTED  GLUTEN FREE
*15% PUBLIC HOLIDAY SURCHARGE

7 Kitchener Dr, Darwin City NT 0800
bravopastawine.net | (08) 8941 4264

SPIRITS

30ml & Mixer

30ML

Bacardi White Rum	\$11.50
Bundaberg Rum	\$11.50
Spear Grass Vodka	\$11.50
Johnny Walker Red	\$11.50
Jim Beam	\$11.50
Gordons Dry Gin	\$11.50
Gordons Pink Gin	\$11.50
Jack Daniels Tennessee Whiskey	\$12
Johnny Walker Black	\$12
Malfy Gin Rosa	\$13
Limon Gin	\$13
Con Arincia	\$13
Tanqueray Gin	\$14
Green Ant Gin	\$14
Bullet Bourbon	\$14

30ML

Captain Morgan's Spiced Rum	\$12
Belvedere Polish Vodka	\$12
Grey Goose Vodka	\$14
El Jimador 100% Agave Tequila	\$12
1800 Coconut Tequila	\$14
Jim Beam Bourbon	\$10
Makers Mark Bourbon	\$13
Chivas Regal Scotch Whisky	\$13
Limoncello	\$10
Frangelico	\$10
Baileys	\$10
Tia Maria	\$10
Kahlua	\$10
Galliano White/Black/Ameretto	\$10

TAP BEER SCHOONER/PINT

See black board

READY TO DRINK

Matso Ginger/Mango Beer	\$12.50
Peroni Rosa	\$11
Lchnusa	\$11
Asahi Superdry	\$11
corona	\$11
Heineiken	\$11
Birra Moretti	\$11
XXXX Gold	\$9

Hahn 3.5	\$9
Great Northern 0%	\$7
Hahn Superdry	\$10.50
Great northern 4.2%	\$10.50
Peroni Nastro 3.5	\$10.50
Somersby Apple Cider	\$12.50
Jim Beam & Cola	\$14
CC. & dry	\$14

NON-ALCOHOLIC

SMALL/ LARGE / JUG

Coke	\$4.50 /\$ 6 / \$12
Coke No Sugar	\$4.50 /\$ 6 / \$12
Lift	\$4.50 /\$ 6 / \$12
Sprite	\$4.50 /\$ 6 / \$12
Dry Ginger Ale	\$4.50 /\$ 6 / \$12
Tonic water/Soda Lime	\$4.50 /\$ 6 / \$12
Lemon Lime Bitters	\$5.50/\$7/\$14

CAN

San Pellegrino Chinotto	\$8
San Pellegrino Arincata Rossa	\$8
San Pellegrino Limonata Can	\$8
San Pellegrino Arincata Can	\$8
SMALL/ LARGE	
San Pellegrino Sparkling Water	\$5 / \$9
San Bitters Red 100ml	\$5

COFFEE/TEA

SMALL/ LARGE

Short / Long / Iced Black	\$4.50	\$5
Cappuccino / Flat White / Latte / Mocha / Chai	\$5	\$5.50
Hot Chocolate		\$5
English Breakfast Tea		\$5
Iced Chocolate/ Iced Coffee With Cream & Ice Cream		\$8

BRAVO!

PIZZA, PASTA & WINE BAR

DARWIN WATERFRONT

RED WINE

150ML / 250ML / BOTTLE

Jim Barry Cover Drive Cabernet Sauvignon	\$12	\$20	\$60
--	------	------	------

Aromas Of Tobacco Leaf, Cassis, Boysenberry & Spice with A Silk Entry & Tannin, Ripe Berried Fruit Flavours (Coonawarra, SA)

Pizzini "Noanna Gisella" Sangiovese	\$12	\$20	\$60
-------------------------------------	------	------	------

Soft Tanis & Flavours of Plum & Cherries (King Valley, Vic)

Langmeil Long Mile Shiraz	\$12	\$20	\$60
---------------------------	------	------	------

Toasty White Pepper, Juicy Red Fruit & Savoury Aromas with White Pepper & Sweet Spice Flavours (Barossa Valley, SA)

Running With Bulls Tempranillo	\$12	\$20	\$60
--------------------------------	------	------	------

Dry, Light Bodied Ripe Tropical Characters with Restrained Grassy Notes (Adelaide Hills)

Wirra Wirra Church block Cabernet, Sauvignon, Shiraz, Merlot	\$12	\$20	\$60
--	------	------	------

Sweet & Fragrant Red Currents, Dark Cherries & Blackberry Aromas with Autumn Leaf, Toasted Oak & Rosemary Characters (McClaren Vale, SA)

Pitchfork Cabernet Merlot	\$11	\$18	\$52
---------------------------	------	------	------

Ripe, Red & Dark Berry Fruits with Lush Ripe Tannins (Margaret River, WA)

Smith & Hooper Merlot			\$55
-----------------------	--	--	------

Ripe Plums, Cedar & Spice Aromas, Cinnamon Perfumes with Plum, Blackberry, Briar & Cedar Savoury Flavours (Wrattonbully, SA)

Yalumba Samuels Collection Shiraz			\$60
-----------------------------------	--	--	------

Generously Aromatic Wine with Ripe Plums, Anise, Lavender, Currents & Dark Chocolate with Pepper & Spice, Purple Fruit, Liquorice & Violet Flavours (Barossa Valley, SA)

SPARKLING WINE

GLASS / BOTTLE

Bottega Prosecco	\$10	\$50
------------------	------	------

Fine Persistent Pelage, Fruity Delicate & Floral Notes Balanced with A Harmonious Blend of Acidity & Softness (Veneto, Italy)

Sidewood Estate Sparkling Pinot Noir Chardonnay	\$12	\$55
---	------	------

Lifted Aromas of Strawberry, Lemon Citrus & Underlying Notes of Biscotti (Adelaide Hills, SA)

Redbank King valley Prosecco	\$12	\$55
------------------------------	------	------

Fresh & light with white peach, honeycomb & crisp granny smith apple flavours. Subtle, sweet & finely balanced

Pol Roger Champagne		\$140
---------------------	--	-------

Impressively Rich, Dry Style from One of The Oldest & Most Distinguished Champagne Houses (France)

ROSE' WINE

150ML / 250ML / BOTTLE

La Viella Rose'	\$11	\$18	\$50
-----------------	------	------	------

Refreshing, Bright, Red Cherry Flavour & Crisp Finish (France)

Chaffey Bros 'Not Your Grandma's Rose'	\$12	\$20	\$60
--	------	------	------

Its Aromatic, Juicy & Dry but Laden with Old Vine Grenache with Suttle sweetness (Barossa Valley, SA)

WHITE WINE

150ML / 250ML / BOTTLE

Twin Islands Sauv� Blanc	\$10	\$16	\$45
--------------------------	------	------	------

Dry & Light Bodied with Gooseberry, Citrus & Tropical Fruit Flavours (Marlborough, NZ)

Farnese Fantini Pinot Grigio	\$12	\$20	\$60
------------------------------	------	------	------

Complex Fruit, Herbal, Nutmeg & Vanilla Aromas with Fruity & Mineral Flavours – Medium Bodied & Balanced (Italy)

Jim Barry Watervale Riesling	\$12	\$20	\$60
------------------------------	------	------	------

Dry, Light Bodied Ripe Tropical Characters with Restrained Grassy Notes (Clare Valley, SA)

Borgo Maragliano La Caliera Moscato d'Asti DOCG	\$12	\$20	\$60
---	------	------	------

Full bodied, robust & velvety Moscato d'Asti. The intense aroma carries a fragrance of candied fruit, acacia flowers & a typical musky but delicate bouquet (Piedmont, Italy)

Bleasdale Pinot Gris	\$12	\$20	\$60
----------------------	------	------	------

Nashi, Ginger & Rosewater Perfume Leads to A Textured Palate with Nutty Complexity from The Barrel Ferment (Adelaide Hills, SA)

Vasse Felix Chardonnay	\$12	\$20	\$60
------------------------	------	------	------

Delicate Dry & Rich Structure with Complex Floral Aromas of Jasmine & Camomile (Margaret River, WA)

Skuttlebutt Sauvignon Blanc Semillon SSB	\$11	\$18	\$50
--	------	------	------

Citrus Of the Nose & Adding White Peach, Tree Fruits & Rockmelons (Margaret River, WA)

DINNER

Sunday - Thursday
5pm - 9pm

Friday - Saturday
5pm - 9.30pm

LUNCH

Saturday - Sunday
11.30am - 2pm

OPEN HOURS

Dine In | Takeaway | Uber Eats