

Pizze

The Queen • PIZZA MARGHERITA

Tomato sauce, fresh mozzarella, fresh organic basil, grated Parmesan

\$7

Marky • PEPPERONI AMERICANA

Tomato sauce, fresh mozzarella, Salumi Calabrese, crushed red pepper, grated Parmesan

\$8

Sonny • SPICY ITALIAN SAUSAGE

Tomato sauce, fresh mozzarella, spicy Italian sausage, grated Parmesan

\$8

Bianca Fresca • WHITE PIZZA

Garlic infused olive oil, prosciutto, goat cheese, fresh mozzarella, topped with dressed arugula and shaved Parmesan post oven

\$9

Fun Guy • MUSHROOM PIZZA

Garlic infused olive oil, goat cheese, fresh mozzarella, sauteed button and oyster mushrooms

\$9

Pizza Special of the Week

Pizza inspired by seasonal toppings. See specials board for details and price.

Additional Toppings

\$2 ea.

sausage
pepperoni
prosciutto
chicken
mushrooms
goat cheese
fresh mozzarella

\$1 ea.

kalamata olives
pepperoncini
basil
arugula
artichoke hearts
red onion
cherry tomatoes
shaved Parmesan
shredded mozzarella

Antipasti

THE BOARD

Imported cured meats and cheeses, Brava! Funky Nuts, house-made focaccia	\$14
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BRAVA! FAMILY JEWELS

Brava! meatballs served open-faced slider style on house-made focaccia	\$7
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BACON POPS

Bacon wrapped, goat cheese stuffed dates, wood-fire roasted	\$7
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BAR BITES

<ul style="list-style-type: none">• Fire-roasted Brava! Funky Nuts• Fire warmed olives• House-made focaccia olive oil & balsamic vinegar	\$4
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• *We proudly use* •

FRESH, ORGANIC & LOCAL
INGREDIENTS

Insalate

THE FORAGER

Arugula, shaved fennel, house-made ricotta salata, heirloom grape tomatoes, oven roasted walnuts tossed with a Mediterranean honey mustard vinaigrette	\$7
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ITALIAN CHOP

Romaine, spring mix, heirloom grape tomatoes, cucumber, red onion, artichoke hearts, hot coppa, smoked Provolone, focaccia croutons	\$8
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YOUR CHOICE OF DRESSINGS:

Italian herb, sundried tomato vinaigrette,
Mediterranean honey mustard

Add roasted chicken for \$4

Sandwiches

PORCHETTA FLATBREAD

Pan seared Italian seasoned pork served on a fresh made flatbread with basil & mustard pesto and fresh dressed arugula	\$8
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Dolci

CROSTATA MARMELETTA

Shortbread crust, seasonal preserves
filling, whipped cream

\$4

ITALIAN SMORES

Pizzelles, Nutella, marshmallow, wood-fire

\$3

Bevande

SAN PELLEGRINO

assorted flavors

\$2

SPARKLING WATER

\$3

FOUNTAIN BEVERAGE

\$2

ESPRESSO DRINKS

SHOT

\$2⁵⁰

LATTE

\$3⁵⁰

AMERICANO

\$2⁵⁰

MOCHA

\$3⁷⁵

CORTADO

\$3

Additional items

FLAVORS

50¢

ALMOND MILK

\$1



*We proudly source ingredients
and partner with these local artisans
and special interest groups*

HAZEL DELL MUSHROOMS

JUMPIN' GOOD GOAT DAIRY

ROCKY MOUNTAIN MILLING

TONALI'S MEATS

BRUSH LOCKER

SLOW FOOD DENVER