



Roasted Duck à l'Orange

# *Downtown Dining*

by Frank Chrupcala

# Bravo

BRASSERIE

An elegant eatery in Providence's resurgent theater district, Bravo Brasserie always leaves guests hungry for an encore.

Owner and General Manager Fred Goodwin classifies his restaurant and lounge, a popular scene for dinner and drinks before a show, as "an American bistro with French influences."

Goodwin has dramatically improved Bravo since taking over in 2008, taking on the task of pulling the now-flourishing restaurant out of bankruptcy.

"I took it as a personal challenge," Goodwin said. "I believed in this staff and myself. We organized the structure of the business, revamped the menu and created a professional, fully functioning restaurant."

Flipping the script on the traditionally harsh, volatile restaurant industry, Bravo has emerged from its struggles to become one of the creative capital's premier dining destinations. Goodwin credits his experienced staff and the performance of his talented chef, Johnson & Wales graduate Raymond Scarpone, for the turnaround. "This staff knows the business and knows how to serve people," Goodwin said. "They are talented and organized with an eye for detail. The service, food quality and presentation is always very consistent."



Bravo Chef Raymond Scarpone



N.Y. Sirloin Au Poivre



Pan Seared Sea Scallops

Scarpone has been with Goodwin at Bravo since 2008. The Massachusetts native has worked to craft a menu to satisfy any guest's appetite. From charbroiled steaks and burgers to fresh local produce and seafood, quality is the emphasis of his kitchen.

**“Our menu is very diverse - we have something for every mood and every taste.”**

Thanks to its cuisine and service, Bravo has played a pivotal part in the theater district's renaissance. With consistently tremendous business on event nights at the Providence Performing Arts Center, the Dunkin' Donuts Center, the Rhode Island Convention Center and other venues, Bravo has embraced its starring role in Providence.

“The entire district has undergone a revival,” Goodwin said. “It's totally changed - Bravo included. We have done a lot of work on our building, both the interior and exterior. It is totally different from what it was when we got here.”

Convenient both in location and service, particularly on event nights, Bravo offers complimentary valet parking, valid from arrival through the completion of the show or event the guest is attending.

Photos by Jen Wallace



Gluten Free Chocolate Nut Torta

In addition to the full-service restaurant and lounge, Bravo's upstairs banquet room is a perfect place for a private party. With large windows overlooking the city, the luxurious space regularly hosts rehearsal dinners, graduation events, corporate functions and birthday and holiday parties. A minimum of 25 guests is required and seating for up to 80 is available, with standing room for 125. There are no room or equipment rental fees.

Serving lunch Wed.-Fri., dinner daily and brunch on weekends, Bravo is located at 123 Empire St., across from Trinity Rep in downtown Providence. For more information, call 401-490-5112, visit [BravoBrasserie.com](http://BravoBrasserie.com) or find them on Facebook.



Raspberry Lime Rickey with Homegrown Mint