



Photos by Solomon Liston

Brava Modern Trattoria

Restaurant Review

By Savannah Nelson

Brava Modern Trattoria, Glenwood Springs' rendition of contemporary Italian cuisine, is a simple place, extraordinarily so: you enter hungry, and you exit happy. Chances are, you've been well-served, well-fed and well-conversed. After a meal at Brava, customers are delighted by excellent food and charmed by a lovely dining experience from start to finish.

Upon entry, visitors are greeted by a warm greeting from the charming and charismatic owner Vinny. Although he has extensive experience in the restaurant industry and chats with every person who walks through the door, he prefers to let Brava's food and its unique community do the talking.

And if Brava's dishes could speak, they would serenade guests with flavors that are savored until the plates are clean. There's no reinvention of the wheel here—just traditional Italian fare with simple twists, executed to perfection. The complimentary focaccia bread, made in-house, kicks things off on an impeccably high note.

An appetizer—Torretta di melanzane—mixes bureaus cheese with eggplant parmigiana and thoughtful touches of basil pesto, resulting in a delicious blend of crunch and cream. Gnocchi salad follows brilliantly, made from arugula, cherry tomatoes, mozzarella and a reduction. The flavors and textures work together artfully, though not surprisingly.

There's a luxurious air to several menu items—without the expense you'd expect. Pan-seared scallops atop a parmesan risotto and asparagus puree (which pairs beautifully with Chateau de Sancerre Blanc) awes and impresses, though the price is right.

You can't go wrong with the Brasato, featuring gnocchi layered with tender braised short ribs. With pesto mashed potatoes, the veal scallopine special is a showstopper matched only by a can't-miss halibut dish. The veal is smokey with an exotic flavor among the rosemary and parmesan, complemented by sage. The halibut is refreshing and light, and the potatoes are nothing short of mouth-watering.

Dessert, too, is non-negotiable. The tiramisu is thick and creamy, while the raisin bread pudding is light, airy and satisfying. A glass of Marchese Antinori Chianti complements both choices.

Perhaps even more inspiring than the food are the people who delight in it; there is a genuine and tangible community that loves and supports Brava passionately.

According to employee John, about 90% of Brava's customers are locals. Many are regulars dedicated to eating their favorite dishes as often as possible.

"I come here up to three times a week," a customer said. "This place, these people, are family." Countless others share the same sentiment. It's apparent—there's no off-season with the local regulars. They've supported Brava through the past four years, never hesitating even during a global pandemic, and plan to continue.

"Everything we do, we do for this community," Vinny said. "They are everything. There's no way to thank them enough for their support, only to make them the best food we can for them to eat."

It's easy to see why Brava is a beloved jewel of Glenwood Springs. Flavorful food is served by talented workers who are attentive, kind and hard-working, to guests who are eager, loyal and kind. There's much to love in this space, devoted to showing passion through artful Italian dishes.