

FRIDAY, NOVEMBER 28 - SUNDAY, NOVEMBER 30

CHOICE OF APPETIZER

BUTTERNUT SQUASH SOUP

harvest spices, cream, mascarpone, pumpkin oil, crisp sage, garlic croutons

SALMON CRUDO

fresh salmon, avocado, watermelon radish, oranges, arugula, lemon vinaigrette

CHOICE OF ENTRÉE

SHORT RIB RAVIOLI

fresh pasta, roasted butternut squash, garlic, fresh herbs, ricotta, veal sauce

CHICKEN MARSALA

free range chicken breast, roasted potatoes, sautéed calabrian green beans, marsala mushroom sauce

LINGUINI ALLA VONGOLE

manila clams, garlic, tomato, chili flakes, white wine, fresh herbs

CHOICE OF DESSERT

TIRAMISU

layers of ladyfingers, espresso mascarpone, rum, & dusted with cocoa

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PANNA COTTA

vanilla bean & lime, fresh blueberry syrup, biscotti

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RASPBERRY RICOTTA CAKE

amaretto syrup, almonds, whipped cream, raspberry

BRUNOS ITALIAN KITCHEN AUTOMATICALLY ADDS A 20% GRATUITY FEE FOR PARTIES OF 6 AND OVER



