

VALENTINE'S DAY PRIX FIXE MENU

3-COURSE MENU | \$60 PER PERSON

FIRST COURSE

Choice of one per person

ARANCINI

risotto balls, porcini mushrooms, smoked mozzarella, fresh herbs, marinara sauce

TOMATO SOUP

san marzano & sundried tomatoes, fresh herbs, chicken stock, cream, pesto, croutons

CAESAR

whole leaf romaine, white anchovies, 'oil & vinegar' caesar dressing

FARMERS MARKET SALAD

mixed greens, green apples, gorgonzola, candied walnuts, white balsamic vinaigrette

BRUSCHETTA DI POMODORI

cherry tomatoes, homemade ricotta, arugula, pesto, grilled ciabatta

FRITTO MISTO *FOR 2 PEOPLE

shrimp, squid, green beans, lemons, fresh herb aioli

JUMBO SHRIMP COCKTAIL

calabrian cocktail sauce, lemon aioli, watermelon radish, arugula

CARPACCIO

prime filet of beef, capers, arugula, parmigiano, virgin olive oil, lemon

SALUMI E FORMAGGI *FOR 2 PEOPLE

selection of artisanal salumi & Italian cheeses

SECOND COURSE

Choice of one per person

PENNE AL PESTO

homemade basil & arugula pesto,
fresh ricotta, toasted pine nuts,
pecorino chianti

RIGATONI ALFREDO 2.0

pancetta, roasted wild mushrooms, cream,
smoked mozzarella, parmesan

LASAGNA AL FORNO

fresh pasta, homemade bolognese sauce,
béchamel, parmigiano

PAPPARDELLE BRUNO

braised short ribs, roasted mushrooms,
homemade pappardelle

LOBSTER RAVIOLI

fresh pasta, asparagus, cherry tomato,
citrus ricotta, scampi butter

FRESH PACIFIC SWORDFISH

grilled, fontina polenta, grilled asparagus,
homemade chimichuri

BRANZINO

pan seared Mediterranean sea bass filet,
lemon-caper broth, fresh spinach

POLLO PARMIGIANA

parmesan breaded chicken breast,
mozzarella, penne, marinara,
spinach

GRILLED PORK CHOP

bone-in, roasted potatoes,
Calabrian sautéed green beans,
mushroom marsala sauce

STEAK & SHRIMP

prime flat iron & grilled shrimp, garlic butter,
fontina polenta, roasted cauliflower,
Chianti and bearnaise sauces

THIRD COURSE

Choice of one per couple

TIRAMISU

lady fingers, espresso, mascarpone,
rum, cocoa

RASPBERRY RICOTTA CAKE

amaretto syrup, almonds,
whipped cream

PANNA COTTA

vanilla bean, lime,
fresh blueberry syrup, fregolotta

BUDINO AL CARMELLO

caramel pudding, chocolate ganache,
whipped cream, hazelnuts

**Tips & Tax Not Included*

**Please No Sharing or Splitting*

Our team at Brunos is committed to provide our guests with a five star experience, if for any reason you did not enjoy something please ask to see a manager.



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