

VALENTINE'S DAY A LA CARTE MENU

APPETIZERS

ARANCINI 11

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

TOMATO SOUP 12

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

CAESAR 13

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

FARMERS MARKET SALAD 13

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

BRUSCHETTA DI POMODORI 12

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

FRITTO MISTO 16

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

JUMBO SHRIMP COCKTAIL 15

calabrian cocktail sauce, lemon aioli,
watermelon radish, arugula

CARPACCIO 16

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

SALUMI E FORMAGGI 18

selection of artisanal salumi
& Italian cheeses

ENTRÉES

PENNE AL PESTO 19

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

RIGATONI ALFREDO 2.0 24

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

LASAGNA AL FORNO 23

fresh pasta, homemade bolognese
sauce, béchamel, parmigiano

PAPPARDELLE BRUNO 26

braised short ribs, roasted mushrooms,
homemade pappardelle

LOBSTER RAVIOLI 34

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

FRESH PACIFIC SWORDFISH 27

grilled, fontina polenta, grilled asparagus,
homemade chimichuri

BRANZINO 28

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

POLLO PARMIGIANA 25

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

GRILLED PORK CHOP 32

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

STEAK & SHRIMP 36

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

DESSERT

8 EACH

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 CARAMELLO

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.