

APPETIZERS

OLIVES 7

mixed Italian olives / extra virgin olive oil /
garlic / fresh herbs / lemon

ARANCINI 12

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

BRUSCHETTA DI POMODORI 14

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

MOZZARELLA BURRATA 16

roasted heirloom beets / baby arugula
balsamic vinaigrette / hazelnuts /
grilled ciabatta

CAESAR 14

whole leaf romaine / white anchovies
'oil & vinegar' caesar dressing /
parmesan

ITALIAN CHOP SALAD 15

romaine / tomato / salame /
mozzarella/ olives / red peppers /
parmesan / balsamic vinaigrette

FRITTO MISTO 18

shrimp / squid / green beans
grilled lemon / fresh herb aioli

COZZE E VONGOLE 15

steamed PEI mussels & manilla clams /
roasted tomatoes / garlic / fresh herbs /
prosecco / chili flakes

CARPACCIO 17

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

POLPETTE 12

Nonna Maria's slow braised meatballs /
tomato sauce / pecorino chianti

SALUMI E FORMAGGIO **18**

selection of artisanal salumi & Italian
cheeses / grilled ciabatta / condiments

selection of artisanal salumi /
condiments **15**

selection of artisanal Italian cheeses /
condiments **14**

PASTAS

SPAGHETTINI ALLA CHECCA **20**

roasted baby heirloom tomato / garlic /
basil / EVOO / fresh mozzarella /
touch of chili

RIGATONI ALFREDO 2.0 **24**

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

PENNE AL PESTO **22**

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

**FETTUCCINE AL
GRANCHIO E GAMBERI** **27**

shrimp / crab / garlic / lemon-basil cream
sauce / citrus roe

PAPPARDELLE BRUNO **27**

chianti braised short ribs / homemade
pappardelle / roasted mushrooms

SPAGHETTI E POLPETTE **23**

Nonna Maria's meatballs / tomato &
fresh herb sauce / fresh basil /
parmigiano

LASAGNA AL FORNO **23**

fresh pasta / homemade bolognese
sauce / béchamel / parmigiano

LINGUINE ALLA VONGOLE **24**

manilla clams / garlic / tomato / chili
flakes / white wine / fresh herbs

**ORECCHIETTE ALLA
SALSICCIA** **24**

spicy italian sausage / roasted bell
peppers / fresh basil / marinara /
smoked mozzarella

ENTRÉES

BRANZINO 32

pan seared mediterranean sea
bass filet / lemon-caper broth /
fresh spinach

BISTECCA 'FLAT IRON' 36

grilled prime flat iron steak / broccolini
pancetta / cipollini / roasted potatoes

POLLO PARMIGIANA 26

parmesan breaded chicken breast /
mozzarella / penne / marinara /
bloomsdale spinach

CIOPPINO 28

shrimp / crab / mussels / clams /
fresh fish / tomato / garlic / white
wine / fresh herbs / lemon

SALMONE 26

pan seared scottish salmon /
creamy polenta / green beans /
romesco sauce / lemon

CAPELANTE 36

pan seared diver scallops / saffron
risotto / fresh basil / pancetta / tomato/
citrus vinaigrette

SIDE DISHES

FAGIOLI VERDE 7

fresh green beans, garlic, shallots
and calabrian chili

SPINACI 7

spinach, garlic, olive oil, and sea salt

BROCCOLINI 7

garlic / pancetta / red wine vinegar

PATATE ARROSTO 7

roasted butterball potatoes
rosemary and garlic

CREAMY POLENTA 7

fontina & parmesan cheese /
extra virgin olive oil

*Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of food borne illness.

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

DESSERT

TIRAMISU 10

layers of espresso soaked lady fingers / mascarpone / rum / dusted with cocoa

BUDINO AL CARAMELLO 10

caramel pudding / chocolate ganache / whipped cream / sea salt / roasted hazelnuts

ITALIAN GELATO *choice of 3:* 10

dark chocolate / vanilla bean / pistachio / almond biscotti cookie

PANNA COTTA 10

vanilla bean & lime / fresh blueberry syrup / almond biscotti cookie

BRUNOS LIMONCELLO 8 EACH

homemade fresh limoncello liquer infused with vanilla bean and toasted fennel seeds

ESPRESSO

CAPUPUCCINO 6

ESPRESSO 5

LATTE 6



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