

APPETIZERS

OLIVES 7

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

ARANCINI 11

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

BRUSCHETTA DI POMODORI 13

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 16

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 16

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

PENNE PRIMAVERA 19

fava beans / green beans / mushrooms /
cherry tomatos / EVOO / garlic / fresh basil

RIGATONI ALFREDO 2.0 24

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

PENNE AL PESTO 19

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

FETTUCCINE AL GRANCHIO E GAMBERI 26

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

PAPPARDELLE BRUNO 26

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 23

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

ORECCHIETTE ALLA SALSICCIA 21

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

ENTRÉES

BRANZINO 28

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

BISTECCA 'FLAT IRON' 35

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

POLLO PARMIGIANA 25

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 25

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

CAPELANTE 36

pan seared diver scallops / saffron
risotto / fava beans / pancetta / tomato/
citrus vinaigrette

SIDE DISHES

FAGIOLI VERDE 6

fresh green beans, garlic, shallots
and calabrian chili

SPINACI 6

spinach, garlic, olive oil, and sea salt

ROASTED CAULIFLOWER 6

garlic / pancetta / extra virgin olive oil

PATATE ARROSTO 6

roasted butterball potatoes
rosemary and garlic

CREAMY POLENTA 6

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

8

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

BUDINO AL CARAMELLO

8

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

ITALIAN GELATO *choice of 3:*

8

dark chocolate / vanilla bean / pistachio / amaretto cookies

RASPBERRY RICOTTA CAKE

8

fresh baked / amaretto syrup / almonds / whipped cream / raspberry sauce

BRUNOS LIMONCELLO

5

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

ESPRESSO

CAPUPUCCINO

5

ESPRESSO

4

LATTE

5



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