

APPETIZERS

- OLIVES** 7
Mixed Italian olives / extra virgin olive oil / garlic / fresh herbs / lemon
- ARANCINI** 10
risotto balls / porcini mushrooms / smoked mozzarella / fresh herbs / marinara sauce
- BRUSCHETTA DI POMODORI** 11
cherry tomatoes / homemade ricotta / arugula / pesto / grilled ciabatta
- MOZZARELLA BURRATA** 15
roasted heirloom beets / baby arugula / balsamic vinaigrette / hazelnuts / grilled ciabatta
- CAESAR** 12
whole leaf romaine / white anchovies / 'oil & vinegar' caesar dressing / parmesan
- ITALIAN CHOP SALAD** 13
romaine / tomato / salame / mozzarella / olives / red peppers / balsamic vinaigrette
- FRITTO MISTO** 16
shrimp / squid / green beans / grilled lemon / fresh herb aioli
- COZZE E VONGOLE** 14
steamed PEI mussels & manilla clams / roasted tomatoes / garlic / fresh herbs / prosecco / chili flakes
- CARPACCIO** 15
prime filet of beef / capers / arugula / parmigiano / virgin olive oil / lemon
- POLPETTE** 11
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 14

selection of artisanal Italian cheeses / condiments 13

PASTAS

PENNE PRIMAVERA 19

asparagus / broccolini / mushrooms / cherry tomatoes / EVOO / garlic / fresh basil

RIGATONI ALFREDO 2.0 22

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

PENNE AL PESTO 18

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

FETTUCCINE AL GRANCHIO E GAMBERI 25

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

PAPPARDELLE BRUNO 24

chianti braised short ribs / homemade pappardelle / roasted mushrooms

SPAGHETTI E POLPETTE 20

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

LASAGNA AL FORNO 21

fresh pasta / homemade bolognese sauce / béchamel / parmigiano

LINGUINE ALLA VONGOLE 22

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

ORECCHIETTE ALLA SALSICCIA 20

spicy italian sausage / roasted bell peppers / broccolini / smoked mozzarella / marinara

ENTRÉES

- BRANZINO** 27
pan seared mediterranean sea
bass filet / lemon-caper broth /
fresh spinach
- BISTECCA 'FLAT IRON'** 32
grilled prime flat iron steak / broccolini
pancetta / cipollini / roasted potatoes
- POLLO PARMIGIANA** 23
parmesan breaded chicken breast /
mozzarella / penne / marinara /
broccolini
- 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
- CAPESANTE** 34
pan seared diver scallops / saffron
risotto / asparagus / 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
- BROCCOLINI** 6
pancetta, garlic, and red wine vinegar
- 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 CARMELLO 8

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

ITALIAN GELATO *choice of 3:* 8

dark chocolate / vanilla bean / pistachio / amaretto cookies

CANNOLI CHEESECAKE 8

fresh baked / cannoli crust / chocolate / pistachios / blackberry 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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