

# Brunello Trattoria

## APPETIZERS

**Zuppa** 14  
Chef's Choice Soup

**Palle di Riso** 20  
Fried rice balls stuffed with porcini mushrooms, mozzarella and peas. Served with a truffle bechamel sauce.

**Calamari Fritti** 22  
Traditional fried calamari. Served with arrabbiata sauce

**Bruschetta** 16  
Our homemade bread, grilled and bread topped with tomatoes, olive oil, garlic and basil

**Carpaccio Di Manzo** 23  
Beef carpaccio topped with arugula, crispy artichokes and shaved parmesan.

**Melanzane Parmigiana** 22  
Eggplant Parmesan

**Caprese** 16  
Sliced tomatoes, mozzarella, pesto, basil, extra virgin olive oil and balsamic reduction. Sub burrata +4

**Prosciutto e Burrata** 24  
Prosciutto di Parma, burrata cheese, salt, pepper, extra virgin olive oil

## PIZZA (WHITE) *12 inch*

**Rustica** 26  
Mozzarella, garlic, tomatoes. Fresh arugula, prosciutto, shaved parmesan and truffle oil

**Quarto Formaggi** 23  
Mozzarella, ricotta, gorgonzola, parmesan

**Calabrese** 23  
Mozzarella, garlic, sausage, calabrian chili, ricotta, and parmesan

**Pistacchio** 26  
Pistachio pesto base, mozzarella, mortadella, burrata and fresh pistachio.

## PIZZA (RED) *12 inch*

**Margherita** 20  
Tomato sauce, mozzarella, basil, parmesan, olive oil

**Diavola** 23  
Tomato sauce, mozzarella, oregano, garlic, hot pepper, spicy salami, onions, honey drizzle

**Livornese** 23  
Tomato sauce, mozzarella, anchovies, olives, capers, garlic, oregano, hot pepper

**Capricciosa** 23  
Tomato sauce, black olives, mushrooms, artichokes and mozzarella.

## SALADS

**Insalata di Cesare** 15  
Romaine lettuce, croutons, shaved parmesan cheese and homemade Caesar dressing

**Casa** 15  
Organic spring mix, tomatoes, cucumbers, radishes, creamy balsamic dressing

**Insalata Tre Colore** 18  
Wild arugula, radicchio and Belgian endive and shaved Parmesan cheese with extra virgin olive oil and balsamic vinegar.

**Insalata di Portobello** 21  
Organic spring mix lettuce, roasted portobello mushrooms and truffle infused burrata cheese with extra virgin olive oil and balsamic

**Insalata Mediterraneo** 18  
Wild arugula, tomatoes, cucumbers, onions, Kalamata olives and goat cheese with a lemon garlic dressing.

**Insalata di Mela** 19  
Fresh spinach, sliced apples, goat cheese, onions, dried cranberries, candied walnuts with a creamy balsamic dressing

**Panzanella** 18  
Quartered tomatoes, red onions, basil, cucumbers, bell peppers, crostini and extra virgin olive oil

## SIDES & ADD ONS

<b>Grilled Chicken</b>	4	<b>Burrata</b>	6
<b>Breaded Chicken</b>	6	<b>Fresh garlic and olive oil</b>	3
<b>Shrimp</b>	6	<b>Truffle French Fries</b>	11
<b>Grilled Salmon</b>	10	<b>Daily Vegetables</b>	9

## CALZONE

**Calzone Fritto** 24  
Fried calzone filled with mozzarella, ricotta cheese, tomato sauce, Italian salami, black pepper

**Calzone al Forno** 24  
Mozzarella, ricotta, pesto, parmesan and sausage.

## TOPPINGS

<b>Spicy Salami</b>	2	<b>Olives</b>	1
<b>Pepperoni</b>	2	<b>Artichokes</b>	1
<b>Sausage</b>	3	<b>Burrata</b>	6
<b>Anchovies</b>	3	<b>Shaved Parmesan</b>	3
<b>Prosciutto</b>	4	<b>Truffle Oil</b>	2
<b>Onions</b>	1	<b>Arugula</b>	2
<b>Mushrooms</b>	1		

# ENTREES

<b>Petto di Pollo alla Marsala</b>	27
Chicken breast in a marsala wine sauce with mushrooms. Served with spinach and roasted potatoes.	
<b>Petto di Pollo alla Checca</b>	27
Breaded chicken breast topped with chopped tomatoes, olive oil, garlic and basil. Served with arugula, shaved parmesan and balsamic reduction	
<b>Petto di Pollo Limone</b>	26
Chicken breast with a lemon and caper sauce. Served with spinach and roasted potatoes.	
<b>Vitello alla Parmigiana</b>	37
Veal parmesan. Served with ziti in a tomato sauce.	
<b>Ossobucco</b>	49
Braised veal shank and peas and mushrooms. Served with saffron risotto	
<b>Branzino</b>	34
Mediterranean seabass fillet in a lemon caper sauce. Served with broccoli and roasted potatoes	
<b>Salmone</b>	31
Salmon fillet in a white wine sauce with chopped tomatoes, garlic and basil. Served with broccoli and roasted potatoes	

## KIDS *Up to 12 years old*

<b>Penne Burro</b>	11
Penne with butter and parmesan	
<b>Penne Pomodoro</b>	12
Penne in a tomato sauce	
<b>Penne Pesto</b>	13
Penne in a pesto sauce	
<b>Penne Bolognese</b>	14
Penne in a meatsauce	
<b>Milanese</b>	14
Breaded chicken breast served with french fries	
<b>Cheese Pizza</b>	13
10 inch pizza with tomato sauce and mozzarella	
<b>Pepperoni Pizza</b>	15
10 inch pizza topped with tomato sauce, mozzarella and pepperoni	
<b>Pizza Americana</b>	16
10 inch pizza topped with mozzarella, hotdog and french fries	

## DRINKS

<b>Sodas</b>	3
Coke, Diet Coke, Coke Zero, Sprite, Orange Fanta	
<b>Iced Tea</b>	5
<b>Limonata</b>	4
Lemon sparkling water	
<b>Aranciata</b>	4
Orange sparkling water	

# PASTA

<b>Pasta e Patate</b>	27
Traditional Neapolitan dish of mixed pasta, potatoes, onions, tomatoes, pancetta and smoked mozzarella. Served in a cheese grater bowl.	

<b>Ravioli ai Funghi</b>	25
Fresh ravioli stuffed with porcini mushrooms, light cream sauce, shallots, shiitake mushrooms, chopped tomato and a touch of truffle oil. Finished with a porcini balsamic glaze.	

<b>Ravioli Rosa</b>	24
Fresh ravioli stuffed with spinach and ricotta in a vodka sauce with mushrooms	

<b>Ziti Genovese</b>	28
Fresh ziti in a slow cooked onion stew with chuck roast and prosciutto	

<b>Bucatini Cacio e Pepe</b>	23
Fresh bucatini in a butter sauce with fresh cracked pepper, pecorino and parmesan cheese	

<b>Paccheri Calabrese</b>	28
Fresh paccheri with spicy vodka sauce, Calibrian chilies and sausage Add burrata +6	

<b>Gnocchi Gorgonzola</b>	24
Potato dumplings in Gorgonzola cream sauce, sun-dried tomatoes and walnuts	

<b>Paccheri Aragosta</b>	29
Fresh paccheri, lobster meat, spicy vodka sauce	

<b>Linguini Pescatore</b>	35
Linguini with clams, mussels, shrimp and calamari with fresh tomato sauce and hot pepper	

<b>Fettuccini Bolognese</b>	25
Fresh fettuccine in a ground beef sauce.	

<b>Bucatini Ortolana</b>	26
Fresh bucatini, zucchini, eggplant, mushroom, peas, cherry tomatoes, basil, olive oil and garlic	

<b>Substitute Gluten Free Pasta</b>	+4
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*In order to serve you in a timely manner we may limit some modifications but will do our best to accommodate you.*

*20% Gratuity will be added to tables of 6 or more*

<b>Aranciata Rossa</b>	4
Blood orange sparkling water	
<b>Root Beer</b>	4
<b>Apple juice</b>	3
<b>Sparkling Water</b>	Small 6 Large 9
<b>Flat Water</b>	Small 6 Large 9

*Corkage \$25 per bottle (750ml)*