

Brunello Trattoria

Family Italian Restaurant

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@Brunellotrattoria

DINNER

Antipasti

Zuppa 14
Chef's Choice Soup

Calamari Fritti 19
Traditional fried calamari

Antipasto Della Casa 17 20
An assortment of marinated vegetables
Small or large

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

Polpette 15
Homemade beef meatballs in a vodka sauce. Served with crostini.

Carpaccio Di Manzo 22
Beef carpaccio topped with arugula, crispy artichokes and shaved parmesan.

Frutti Di Mare 22
Sautee of mussels, clams, calamari and shrimp in a spicy fresh tomato sauce. Served with crostini

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

Zeppolotti 17
Fried pizza dough balls stuffed with parma prosciutto, arugula, burrata and balsamic reduction

Add Ons

Grilled Chicken 4

Breaded Chicken 6

Shrimp 6

Burrata 6

Gluten Free Pasta 4

Add fresh garlic in olive oil or olive tapenade to our famous homemade bread +3

Insalate

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 Finocchio 18
Organic spring mix lettuce, fontina cheese, roasted fennel, roasted almonds with a lemon garlic dressing.

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

Pasta

Ravioli ai Funghi 23
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.

Ravioli Rosa 21
Fresh ravioli stuffed with spinach and ricotta in a vodka sauce with mushrooms

Pasta e Patate 24
Traditional Neapolitan dish of mixed pasta, potatoes, onions, tomatoes, pancetta and smoked mozzarella. Served in a cheese grater bowl.

Nerano 22
Fresh bucatini, zucchini, basil, olive oil and smoked mozzarella

Sfiziosi 28
Fresh spaghetti, shrimp, cherry tomatoes, asparagus, olive oil, garlic and hot pepper. Finished with lemon infused olive oil

Cacio e Pepe 20
Fresh bucatini in a butter sauce with fresh cracked pepper, pecorino and parmesan cheese

Salsicce e porcini 27
Fresh paccheri in a cream sauce with Italian sausage and porcini mushrooms. Finished with a porcini balsamic glaze

Gnocchi Pesto 22
Potato dumplings in pesto sauce with pine nuts and sun dried tomatoes

Aragosta 27
Fresh paccheri, lobster meat, spicy vodka sauce

Genovese 27
Fresh ziti in a slow cooked onion stew with chuck roast and prosciutto

Risotto Pescatore 33
Clams, mussels, shrimp and calamari with cherry tomatoes and hot pepper

Bolognese 22
Fresh fettuccine in a ground beef sauce.

Pizze

Margherita 18

Tomato sauce, mozzarella, basil, parmesan, olive oil

Diavola 21

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

Rustica 24

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

Saporita 23

Smoked mozzarella, sausage, rosemary potatoes, fennel, onions, black pepper

Funghi 23

Tomato sauce, mozzarella, cremini, porcini, shitakii

Daniele 21

Mozzarella, ricotta, parmesan, prosciutto and basil

Livornese 20

Tomato sauce, mozzarella, anchovies, olives, capers, garlic, oregano, hot pepper

Capricciosa 21

Tomato sauce, black olives, mushrooms, artichokes and mozzarella.

Secondi

Petto di Pollo alla Marsala 26

Chicken breast in a marsala wine sauce with mushrooms. Served with spinach and roasted potatoes.

Petto di Pollo alla Checca 26

Breaded chicken breast topped with chopped tomatoes, olive oil, garlic and basil. Served with arugula, shaved parmesan and balsamic reduction

Petto di Pollo Limone 25

Chicken breast with a lemon and caper sauce. Served with spinach and roasted potatoes.

Vitello alla Parmigiana 36

Veal parmesan. Served with ziti in a tomato sauce.

Ossobucco 42

Braised veal shank and peas and mushrooms. Served with saffron risotto

Branzino 33

Mediterranean seabass fillet in a lemon caper sauce. Served with asparagus and roasted potatoes

Salmone 29

Salmon fillet in a white wine sauce with chopped tomatoes, garlic and basil. Served with asparagus and roasted potatoes

Pizza Toppings

Spicy Salami 2

Pepperoni 2

Sausage 2

Anchovies 2

Prosciutto 3

Chicken 4

Onions 1

Mushrooms 1

Olives 1

Artichokes 1

Burrata 6

Shaved Parmesan 2.50

Truffle Oil 2

Bibite

Sodas 2.50

Coke, Diet Coke, Coke Zero, Sprite, Orange Fanta

Iced Tea 4

Limonata 3.75

Lemon sparkling water

Aranciata 3.75

Orange sparkling water

Aranciata Rossa 3.75

Blood orange sparkling water

Pompelmo 3.75

Grapefruit sparkling water

Root Beer 3.50

Apple juice 3

San Pellegrino 5 8

Sparkling water 500ml or 750ml

Aqua Panna 5 8

Flat water 500ml or 750ml

In order to serve you in a timely manner we may limit some modifications but will do our best to accommodate you.

20% Gratuity may be added to tables of 6 or more