

BRUNELLO TRATTORIA

ITALIAN CUISINE
-LUNCH-

ANTIPASTI

Passato di Verdure 11

Puree of mixed vegetable soup

Calamari Fritti 16

Traditional fried calamari

Antipasto Della Casa 14 18

An assortment of marinated vegetables

Small or large

Polpette 13

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

Zeppolotti 15

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

Caprese 14

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

Bruschetta 14

Homemade grilled bread topped with fresh tomatoes, garlic, basil, extra virgin olive oil.

Add burrata +6

PIZZA

12inches
Extra Toppings:
Meat +\$2, Veg +\$1

Margherita 16

Tomato sauce, mozzarella, basil, parmesan, olive oil

Diavola 20

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

Rustica 23

Mozzarella, garlic, tomatoes.

Fresh arugula, prosciutto, shaved parmesan and truffle oil

Saporita 23

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

Funghi 21

Tomato sauce, mozzarella, cremini, porcini, shitakii

Daniele 20

Mozzarella, ricotta, parmesan, prosciutto and basil

Livornese 19

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

Capricciosa 19

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

INSALATA

Insalata di Cesare 14

Romaine lettuce, croutons, shaved parmesan cheese and homemade Caesar dressing

Casa 14

Organic spring mix, tomatoes, cucumbers, radishes, creamy balsamic dressing

Insalata Tritata 18

Chopped romaine, garbanzo beans, salami, artichoke, sun dried tomatoes tossed with red wine vinaigrette

Insalata Carciofi 15

Wild Arugula, artichokes, shaved parmesan, tossed with a lemon garlic dressing.

Insalata di Mela 16

Fresh spinach, sliced apples, goat cheese, onions, dried cranberries, candied walnuts with a creamy balsamic dressing

Insalata di Salmone 22

Organic spring mix, grilled salmon, avocado, carrots, chopped tomatoes, tossed with a lemon garlic dressing.

Insalata di Gamberi 19

Wild arugula with grilled shrimp, red onions, chopped tomato, almonds and avocado, tossed with a lemon garlic dressing

Add Grilled Chicken +4 / Breaded chicken +6 /
Burrata +6 / Shrimp +6

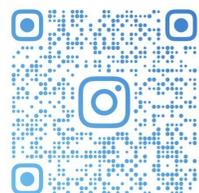
CALZONE FRITTO

Kikinesa 20

Tomato sauce, mozzarella, ricotta, salami,
romaine lettuce

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BRUNELLOTRATTORIA

PASTA

Ravioli ai Funghi 22

Fresh ravioli stuffed with porcini mushrooms, light cream sauce, shallots, shiitake mushrooms, chopped tomato and a touch of truffle oil.

Carbonara 24

Fresh spaghetti, pancetta, caramelized onions, egg, parmesan and pecorino

Bolognese 20

Fresh fettuccine in a ground beef sauce.

Ravioli Rosa 21

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

Nerano 21

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

Cacio e Pepe 19

Fresh bucatini in a butter sauce with fresh cracked pepper, pecorino and parmesan cheese

Gnocchi Pesto 21

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

Gluten free pasta +4

SECONDI

Petto di Pollo alla Marsala 25

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

Petto di Pollo alla Checca 24

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

Petto di Pollo Limone 22

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

Branzino 30

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

Salmone 26

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

PANINI

Panino Vegetariano 14

Arugula, eggplant, bell peppers, goat cheese, tomatoes, olive oil and balsamic vinegar.

Panino Polpette 15

Classic homemade meatballs with mozzarella and roasted bell peppers

Panino Pollo 15

Grilled chicken breast, melted mozzarella, sun dried tomatoes and pesto

Panino Caprese 13

Fresh mozzarella, tomatoes, basil, olive oil and balsamic vinegar.

Sub burrata +4

Panino Prosciutto 16

Imported Italian ham, fresh mozzarella, arugula, olive oil and balsamic vinegar.

Sub Burrata +2

Panino Padrino 16

Salami, Spicy Soppressata, provolone, tomato, lettuce, Calibrian chili aioli

Panino Genovese 16

Chuck roast, caramelized onions, melted mozzarella.

Panino Milanese 16

Breaded chicken, arugula, fresh mozzarella, tomatoes, mayo, olive oil, balsamic vinegar.

BIBITE

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

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

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