

BRUNELLO TRATTORIA

ITALIAN CUISINE

ANTIPASTI

Passato di Verdure 13

Puree of mixed vegetable soup

Calamari Fritti 18

Traditional fried calamari

Antipasto Della Casa 16 20

An assortment of marinated vegetables

Small or large

Pizza Bruschetta 20

12 in pizza bread topped with arugula, cherry tomatoes, garlic, olive oil, oregano, burrata cheese and pesto

Polpette 14

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

Carpaccio Di Manzo 21

Beef carpaccio topped with arugula, crispy artichokes and shaved parmesan.

Zeppolotti 17

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

Tortino di Salmone 17

Salmon cakes served over greens with homemade aioli

Caprese 16

Sliced tomatoes, mozzarella, pesto, basil, extra virgin olive oil and balsamic reduction. Sub burrata +2

INSALATA

Insalata di Cesare 15

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

Casa 14

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

Insalata Tre Colore 17

Wild arugula, radicchio and Belgian endive and shaved Parmesan cheese with extra virgin olive oil and balsamic vinegar.

Insalata di Finocchio 17

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

Insalata Mediterraneo 17

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

Insalata di Mela 18

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

PIZZA

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

Margherita 17

Tomato sauce, mozzarella, basil, parmesan, olive oil

Diavola 21

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 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 20

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

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.

Aragosta 26

Fresh paccheri, lobster meat, spicy vodka sauce

Genovese 26

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

Pasta e Patate 23

Traditional Neapolitan dish of mixed pasta, potatoes, onions, tomatoes, pancetta and smoked mozzarella

Risotto Pescatore 32

Clams, mussels, shrimp and calamari with cherry tomatoes and hot pepper

Bolognese 20

Fresh fettuccine in a ground beef sauce.

Ravioli Rosa 20

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

Nerano 22

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

Sfiziosi 27

Fresh spaghetti, shrimp, cherry tomatoes, asparagus, olive oil, garlic and hot pepper

Cacio e Pepe 20

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

Salsicce e porcini 26

Fresh paccheri in a cream sauce with Italian sausage and porcini mushrooms

Gnocchi Pesto 21

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

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 25

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

Petto di Pollo Limone 24

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

Vitello alla Parmigiana 35

Veal parmesan. Served with ziti in a tomato sauce.

Ossobucco 40

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

Branzino 32

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

Salmone 28

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

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

Add Grilled Chicken +4 / Breaded chicken +6 / Burrata +6 / Shrimp +6 / Gluten free pasta +4