

BRUNA'S
RISTORANTE

DINNER

Fine Italian Cuisine
SINCE 1933

Appetizers

ANTIPASTO ITALIANO FOR TWO
18
BRUSCHETTA
9
BAKED CLAMS
12
ESCARGOT
12
PORTOBELLO ALLA BRUNA
11

PROSCIUTTO AND MELON
14
VEGETARIAN ANTIPASTO
12
INSALATA
16
FRUTTI DI MARE
16

FRIED CALAMARI
15
TOMATOES ALLA SMITH
Topped with Pesto and Mozzarella
11
SAUSAGE & PEPPERS
12
COZZE ALLA MARINARA
Mussels in a Marinara Sauce
14
GRILLED CALAMARI
16

Soups

RIBOLLITA
8

SOUP OF THE DAY
8

STRACCIATELLA
7

Salads

FRESH MOZZARELLA & TOMATO
12
INSALATA TRE COLORI
Endive, Radicchio, and
Romaine with Pignoli Nuts
and Mushrooms
10

CAESAR SALAD
9

MIXED SALAD
7
INSALATA DI LUCIANO
Mixed Greens with Artichoke Hearts,
Mushrooms, Tomato, Anchovies, Egg
and Olives
12

Pastas

"No man is lonely while eating spaghetti-
it requires too much attention"
-Christopher Morley

LASAGNA
18
BUCATINI AMATRICIANA
Tomato Sauce with Pancetta
18
PENNE OR SPAGHETTI ALLA BOLOGNESE
With Meat Sauce
17
SPAGHETTI OR CAPELLINI AL POMODORO
16
LINGUINE WITH SAUSAGE & PEPPERS
17
SPAGHETTI ALLA CARBONARA
With Pancetta and Egg
18
LINGUINE ALLE VONGOLE
With White or Red Clam Sauce
19
LINGUINE PESTO ALLA GENOVESE
Basil and Pine Nut Sauce
17
LINGUINE CON CALAMARI
With Light Tomato Sauce
19

STUFFED SHELLS
18
LINGUINE PRIMAVERA
Fresh Garden Vegetables Sautéd
in Garlic Oil
17
RAVIOLI ALLA BOLOGNESE
With Meat Sauce
17
RAVIOLI DI RICOTTA
Cheese Filled with a Light Tomato Sauce
17
GNOCCHI BOLOGNESE
Potato Dumplings with Meat Sauce
17
GNOCCHI PESTO
17
TORTELLINI ALLA BOLOGNESE
With Meat Sauce
18
LINGUINE FRUTTI DI MARE
With Seafood
26
FETTUCCINE ALL ALFREDO
DI ROMA
Egg Noodles with Cream Sauce
17

Split Charge 5.00 extra for Entrees

Selections of the Chef

PENNE ALLA PUTTANESCA
Spicy Tomato Sauce with Onions and Black Olives
17
LUCIANO'S FUSILLI
Cork Screw Noodles with Tomato Cream Sauce and Mushrooms
17
LUCIANO'S RAVIOLI
Meat with Tomato-Cream Sauce
17
FARFALLE CON TONNO
With Tunafish
18
PORCINI RAVIOLI
Mushroom-Filled in Light Cream Sauce
18
EGGPLANT PARMIGIANA
18

Italian Specialties

Seafood

SHRIMP VESUVIO
24
SHRIMP FRA DIAVOLA
Served over Linguine
24
SAUTÉED SHRIMP
Served over Capellini
24

FISH OF THE DAY
Market Price

SEA SCALLOPS ALLA CRISTINA
In a Light Cream Sauce Served with
Broccoli over Fettuccini
24
FRITTO MISTO
Fried Scallops, Shrimp and Calamari
29
SAUTÉED CALAMARI
Served over Capellini
22

Meats

CHICKEN VESUVIO
22
CHICKEN BREAST PARMIGIANA
21
CHICKEN CACCIATORE
22
CHICKEN LIMONE
21

CHICKEN SALTIMBOCCA
24
BROILED NEW YORK
STRIP STEAK
39
RACK OF LAMB
39
BRUNA'S VEAL SCALOPPINE
28

VEAL PARMIGIANA
28
VEAL LIMONE
28
VEAL MARSALA
28
VEAL SALTIMBOCCA
ALLA ROMANA
30

Desserts

DOLCE DEL GIORNO
9
TARTUFO
8
CANNOLI
8

PISTACHIO ICE CREAM
8
VANILLA ICE CREAM
8
SORBETTO
8

SPUMONE
8
TIRAMI-SU
10
ITALIAN ICE
8

Beverages

COFFEE
3.75
TEA
3.75

CAPPUCCINO
4.75
ESPRESSO
3.75

SOFT DRINKS
3.75
ICED TEA
3.75

We Cannot be Responsible for any Lost or Exchanged Articles.

BRUNA'S
RISTORANTE

LUNCH

Fine Italian Cuisine
SINCE 1933

Appetizers

ANTIPASTO ITALIANO FOR TWO

16

BRUSCHETTA

9

SAUSAGE & PEPPERS

11

COZZE ALLA MARINARA
Mussels in a Mainara Sauce

12

PROSCIUTTO AND MELON

13

GRILLED CALAMARI

14

INSALATA

FRUTTI DI MARE

14

Soups

RIBOLLITA

7.50

SOUP OF THE DAY

7.50

Salads

MIXED SALAD

6

CAESAR SALAD

9

FRESH MOZZARELLA
& TOMATO

11

Sandwiches

PANINO ITALIANO

9

SALSICCE SANDWICH

9

VEGETABLES & CHEESE SANDWICH

9

Pastas

"No man is lonely while eating spaghetti—it requires too much attention"
—Christopher Morley

SPAGHETTI OR CAPELLINI
AL POMODORO

15

PENNE OR SPAGHETTI
ALLA BOLOGNESE
With Meat Sauce

15

LINGUINE
With Sausage & Peppers

15

SPAGHETTI ALLA CARBONARA
With Pancetta and Egg

17

GNOCCHI DI PATATE
Potato Dumplings with Meat Sauce

15

TORTELLINI ALLA BOLOGNESE
With Meat Sauce

15

BAKED CLAMS

12

TOMATOES ALLA SMITH
Topped with Pesto and Mozzarella

10

FRIED CALAMARI

14

PORTOBELLO ALLA BRUNA'S

10

STRACCIATELLA

7

INSALATA TRE COLORI
Endive, Radicchio, and Romaine
with Pignoli Nuts and Mushrooms

9

INSALATA DI LUCIANO
Mixed Greens with Artichoke Hearts,
Mushrooms, Tomato, Anchovies,
Egg and Olives

11

CHICKEN BREAST SALAD

12

MEATBALL SANDWICH

9

STEAK SANDWICH

16

PROSCIUTTO & FRESH MOZZARELLA

12

RAVIOLI DI RICOTTITA
Cheese Filled with Tomato Sauce

15

RAVIOLI ALLA BOLOGNESE
With Meat Sauce

15

LINGUINE FRUTTI DI MARE
With Shrimp, Clams,
Mussels, and Scallops

24

LINGUINE ALLA VONGOLE
With White or Red Clam Sauce

18

LINGUINE PESTO ALLA GENOVESE
With Basil Sauce

15

FETTUCCINE

ALL ALFREDO DI ROMA
Egg Noodles with Cream Sauce

15

LINGUINE CON CALAMARI
With Tomato Sauce

18

Selections of the Chef

LUCIANO'S FUSILLI
Cork Screw Noodles with Tomato
Cream Sauce and Mushrooms

16

FARFALLE CON TONNO
With Tunafish

16

PENNE ALLA PUTTANESCA
Spicy Tomato Sauce with Onions
and Black Olives

15

LUCIANO'S RAVIOLI
Meat with Tomato-Cream Sauce

15

EGGPLANT PARMIGIANA

17

LASAGNA

Large Flat Noodles Baked with Meat
Sauce, Bechamel, Parmesan and
Mozzarella Cheese

17

BUCATINI AMATRICIANA

16

STUFFED SHELLS
Pasta Shell Filled with Ricotta Cheese
Baked in a Light Tomato Sauce

17

PORCINI RAVIOLI
Mushroom-Filled in Light Cream Sauce

17

Italian Specialties

Seafood

SHRIMP VESUVIO

20

SHRIMP FRA DIAVOLA
Served over Linguine

21

SAUTÉED SHRIMP
Served over Capellini

20

FISH OF THE DAY

Market Price

FRITTO MISTO

Fried Scallops, Shrimp and Calamari

28

SEA SCALLOPS ALLA CRISTINA
In a Light Cream Sauce Served with
Broccoli over Fettuccini

20

SAUTÉED CALAMARI
Served over Capellini

18

Meats

BRUNA'S VEAL SCALOPPINE

22

VEAL LIMONE

22

VEAL PARMIGIANA

22

VEAL SALTIMBOCCA

26

CHICKEN SALTIMBOCCA

20

CHICKEN PARMIGIANA

18

CHICKEN CACCIATORE

20

CHICKEN MARSALA

18

Desserts

TIRAMI-SU

9

DOLCE DEL GIORNO

8

TARTUFO

7

CANNOLI

6

SPUMONE

6

ITALIAN ICE

6

PISTACHIO ICE CREAM

6

VANILLA ICE CREAM

6

SORBETTO

6

Beverages

COFFEE

3.50

TEA

3.50

CAPPUCCINO

4.50

ESPRESSO

3.50

SOFT DRINKS

3.50

ICED TEA

3.50

Split Charge 3.00 extra for Entrees

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