

Primi Piatti / Appetizers

Calamari Fritti	16	Banana Peperoni	14
Fried calamari		Baked hot banana peppers stuffed with sausage	
Calamari al Sougo	16	Antipasto	14
Calamari sautéed in a light marinara		Assorted Italian meats, cheeses and olives	
Cozze al Forno	14	Salsiccia e Peperoni	14
Baked mussels on the half shell		Sausage with peppers and onions	
Caricofa alla Parmigiana	14		
Lightly breaded artichokes baked & topped with our house sougo & provolone cheese			

Zuppa e Insalata / Soup & Salad

Zuppa di Sposa	Cup	5
Homemade wedding soup	Bowl	6
Insalata di Caesar		15
Traditional Caesar salad made with our house Caesar dressing		
With chicken		19
Insalata di Casa (House Salad)		6
Insalata di Casa (Side Caesar Salad)		7
Homemade Caesar dressing	2 extra	
Crumbled blue cheese	2 extra	
Provolone cheese	2 extra	

Pizza e Calzone / Pizza & Calzones

Plain	Small 10	Items	Small 2
	Large 13		Large 3

Items Available include: Pepperoni, Sausage, Mushrooms, Onions, Green Peppers, Black Olives, Ham, Anchovies, Hot Peppers *Chicken and Artichokes available at price of two items*

Specialita Pizza / Specialty Pizza

Margherita Pizza	Small 16
A variety of fresh basil, tomato, mozzarella over red sauce	Large 19
Tomato Basil Pizza Bianco	Small 16
Tomatoes, artichokes, roasted red peppers with basil, garlic, and olive oil	Large 19

Pasta Italiana / Homemade Pastas

Linguine or Mostaccioli (Penne)	14	Homemade Gnocchi	19
with meatballs	16	Served in Bruno's blush sauce	
with mushrooms	16	Homemade Lasagna	23
with sausage	16	Voted best in Cleveland	
Aglio e Olio	15	Manicotti	19
Oil and Garlic		Like Mama makes	
Linguine con Vongole	23	Linguine Alfredo	20
Our own homemade clam sauce		Homemade creamy cheese sauce	
red or white (creamy) with fresh clams		with chicken	25
		with shrimp (5)	33
Ravioli	18		
Meat or Cheese filled pillows			

Pollo / Chicken

Pollo alla Parmigiana (Chicken Parmigiano)	22
Breaded chicken cutlet baked and topped with provolone cheese	
Pollo alla Cacciatore (Chicken Cacciatore)	22
Sautéed chicken breast with peppers and onions in a light marinara sauce	
Pollo Marsala (Chicken Marsala)	22
Sautéed chicken breast in Marsala wine with mushrooms	
Pollo Limonese (Chicken Limonese)	22
Sautéed chicken breast in a savory lemon, butter, and wine sauce	
Pollo Romano (Chicken Romano)	24
Romano encrusted chicken breast, pan seared in olive oil and finished in a light pesto cream sauce on a bed of tomatoes and onions	

Vitello / Veal

Vitello alla Parmigiana (Veal Parmigiano)	24
Breaded veal cutlet baked and topped with provolone cheese	
Vitello con Carciofi (Veal with Artichokes)	24
Veal medallions sautéed with Marsala, cream, and artichokes	
Vitello Saltimbocca (Veal with Prosciutto)	24
Veal medallions sautéed with garlic and white wine topped with thin slices of prosciutto	
Vitello Milanese Caprese (Veal Capri)	26
Veal cutlet breaded, baked and topped with fresh tomatoes, mozzarella and balsamic glaze	

Specialita Della Casa / House Specials

Bruno's Famous Linguine alla Pescatore (Mediterranean Seafood)	33
Fresh seafood sautéed in a light marinara sauce over a bed of homemade pasta	
Melanzane alla Parmigiana (Eggplant Parmigiano)	23
Baked, breaded and rolled eggplant stuffed with ricotta and topped with provolone	
Melanzane Lasagna (Eggplant Lasagna)	23
Hand breaded eggplant layered with romano and provolone, finished in our homemade blush sauce	
Calamari Fritti/Sougo- Full Order (Squid)	27
Your choice of fried or sautéed calamari served with pasta in a light red sauce	
Gamberi con Aglio Olio e Peperoni (Shrimp and Pasta)	28
Shrimp sautéed in garlic and olive oil with roasted red peppers over homemade pasta	
Pettini (Scallops)	28
Fresh sea scallops pan seared in olive oil over a bed of homemade Aglio olio pasta	

All entrees served with house salad, ciabatta bread and house garlic butter

Our dishes are made to order- We appreciate your patience!

*Any substitution for side dishes additional charge 3 * Share charge 7

*One check for parties of 6 or more *Gratuity added to parties of 6 or more

We are glad you have chosen to dine with us at our cozy, homey family owned restaurant; thank you! Please be mindful that many others, like you, would like to dine us. We, respectfully, ask you to be considerate of others waiting to be seated.

Consuming raw or partially cooked meat, seafood and shellfish may cause foodborne illness