

## Zuppa e Insalata

### Zuppa di Sposa

Homemade wedding soup

Cup 5  
Bowl 6

### Insalata di Caesar

Traditional Caesar salad made with our house Caesar dressing  
with chicken

15

19

### Insalata di Casa (House Salad)

Homemade Caesar dressing 2 extra  
Crumbled blue cheese 2 extra  
Provolone cheese 2 extra

6

## Pizza e Calzone

(Please allow at least 20 - 30 minutes bake time)

### Plain

Small 10

Large 13

Items Small 2

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

### Margherita Pizza

A variety of fresh basil, tomato, and mozzarella over red sauce

Small 16

Large 19

### Tomato Basil Pizza Bianco

Tomatoes, artichokes, roasted red peppers with basil, garlic, and olive oil

Small 16

Large 19

## Pasta Italiana

Served with house salad, ciabatta bread and house garlic butter

All of Bruno's pastas are homemade in our very own kitchen!

### Linguine or Mostaccioli (Penne)

14

With meatballs

16

With mushrooms

16

With sausage

16

### Aglione e Olio

Oil and Garlic

15

### Manicotti

Rolled pasta with seasoned ricotta  
cheese

15

### Linguine Alfredo

Our homemade creamy sauce

With chicken

22

With shrimp (4)

28

### Ravioli

Meat or cheese filled pillows

15

### Homemade Gnocchi

Served in Bruno's blush sauce

15

### Cavatelli Forno

Homemade cavatelli pasta baked with  
sweet Italian sausage, blush sauce and  
topped with provolone

18

### Cannellone

Homemade pasta crepes filled with sweet  
Italian sausage, baked, topped with blush  
sauce and provolone

18

### Melanzane alla Parmigiana

Stuffed with ricotta and topped with  
provolone

18

## **Pannini**

### *Sandwiches*

All sandwiches served on our homemade ciabatta buns with seasoned Italian potato wedges

<b>Salsiccia Pannini</b>	<b>14</b>
Homemade Italian sausage grilled with peppers and onions, topped with provolone cheese	
<b>Pollo di Parmigiana Pannini</b>	<b>14</b>
Breaded chicken cutlet topped with homemade sauce and provolone cheese	
<b>Pannini Italiano</b>	<b>14</b>
Capicola, Sopressata salami, prosciutto, and fresh mozzarella, lettuce, tomato, and onion	
<b>Pannini Polpetta</b>	<b>14</b>
Our homemade meatballs, house sougo and topped with provolone cheese	
<b>Cutlet di Vitello Pannini</b>	<b>16</b>
Breaded veal cutlet topped with homemade sauce and provolone cheese	

## **Specialita Della Casa**

### *House Specials*

All of Bruno's pastas are homemade in our very own kitchen!

<b>Pollo Alla Parmigiana (Chicken Parmigiano)</b>	<b>16</b>
Breaded chicken cutlet baked and topped with provolone cheese	
<b>Pollo Alla Cacciatore (Chicken Cacciatore)</b>	<b>16</b>
Sautéed chicken breast with peppers and onions in a light marinara sauce	
<b>Pollo Marsala (Chicken Marsala)</b>	<b>16</b>
Sautéed chicken breast in marsala wine with mushrooms	
<b>Pollo Limonese (Chicken Limonese)</b>	<b>16</b>
Sautéed chicken breast in a savory lemon, butter, and wine sauce	
<b>Vitello Alla Parmigiana (Veal Parmigiano)</b>	<b>18</b>
Breaded veal cutlet baked and topped with provolone cheese	

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 with 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