

## 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

**16**

**20**

### 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, bread and house garlic butter.  
All of Bruno's pastas are homemade in our very own kitchen!

### Linguine or Mostaccioli (Penne)

**16**

With meatballs **18**

With mushrooms **18**

With sausage **18**

### Homemade Gnocchi

**18**

Served in Bruno's blush sauce

### Aglio e Olio

Oil and Garlic

**17**

### Cavatelli Forno

**20**

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

### Manicotti

Rolled pasta with seasoned ricotta cheese

**18**

### Cannellone

**20**

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

### Linguine Alfredo

Our homemade creamy sauce

**20**

With chicken **24**

With shrimp (4) **29**

### Melanzane alla Parmigiana

**20**

Stuffed with ricotta and topped with provolone

### Ravioli

Meat or cheese filled pillows

**18**

## **Pannini**

### *Sandwiches*

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

**Salsiccia Pannini** 16  
Homemade Italian sausage grilled with peppers and onions, topped with provolone cheese

**Pollo di Parmigiana Pannini** 16  
Breaded chicken cutlet topped with homemade sauce and provolone cheese

**Pannini Italiano** 16  
Capicola, Sopressata salami, prosciutto, and fresh mozzarella, lettuce, tomato, and onion

**Pannini Polpetta** 16  
Our homemade meatballs, house sougo and topped with provolone cheese

**Cutlet di Vitello Pannini** 18  
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!

**Pollo Alla Parmigiana (Chicken Parmigiano)** 18  
Breaded chicken cutlet baked and topped with provolone cheese

**Pollo Alla Cacciatore (Chicken Cacciatore)** 18  
Sautéed chicken breast with peppers and onions in a light marinara sauce

**Pollo Marsala (Chicken Marsala)** 18  
Sautéed chicken breast in marsala wine with mushrooms

**Pollo Limonese (Chicken Limonese)** 18  
Sautéed chicken breast in a savory lemon, butter, and wine sauce

**Vitello Alla Parmigiana (Veal Parmigiano)** 20  
Breaded veal cutlet baked and topped with provolone cheese

**Inform your server of any allergies. We finish many meals with cheese, alert your server when ordering if unwanted.**

All entrees are served with a choice of house salad or soup, bread and house garlic butter \* Our dishes are made to order - we appreciate your patience! \* Any substitutions/changes for side dishes, sauces, pastas, including gluten free pasta **start** at 3 \* Share charge 7 \* One check for parties of 6 or more \* Gratuity added to parties of 6 or more \*

To help us welcome all our guests in a timely manner, we kindly ask that you remain mindful of others waiting to be seated. We'll thoughtfully pace your dining experience so you can relax and enjoy every moment.

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