

Primi Piatti / Appetizers

Calamari Fritti	17
Fried calamari	
Calamari al Sougo	17
Calamari sautéed in a light marinara	
Dita Della Cernia	17
Fresh grouper filets hand breaded, fried to perfection	
Caricofe alla Parmigiana	15
Lightly breaded artichokes baked & topped with our house sougo & provolone cheese	

Banana Peperoni	15
Baked hot banana peppers stuffed with sausage	
Antipasto	15
Assorted Italian meats, cheeses and olives	
Salsiccia e Peperoni	15
Sausage with peppers and onions	

Zuppa e Insalata / Soup & Salad

Zuppa di Sposa	Cup	5
Homemade wedding soup	Bowl	6
Insalata di Caesar		16
Traditional Caesar salad made with our house Caesar dressing		
With chicken		22
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)	17	Homemade Gnocchi	22
with meatballs	19	Served in Bruno's blush sauce	
with mushrooms	19	Homemade Lasagna	25
with sausage	19	Voted best in Cleveland	
Aglio e Olio	18	Manicotti	22
Oil and Garlic		Like Mama makes	
Linguine con Vongole	28	Linguine Alfredo	23
Our own homemade clam sauce		Homemade creamy cheese sauce	
red or white (creamy) with fresh clams		with chicken	28
		with shrimp (5)	34
Ravioli	20		
Meat or Cheese filled pillows			

Pollo / Chicken

Pollo alla Parmigiana (Chicken Parmigiano)	24
Breaded chicken cutlet baked and topped with provolone cheese	
Pollo alla Cacciatore (Chicken Cacciatore)	24
Sautéed chicken breast with peppers and onions in a light marinara sauce	
Pollo Marsala (Chicken Marsala)	24
Sautéed chicken breast in Marsala wine with mushrooms	
Pollo Limonese (Chicken Limonese)	24
Sautéed chicken breast in a savory lemon, butter, and wine sauce	
Pollo Romano (Chicken Romano)	26
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)	26
Breaded veal cutlet baked and topped with provolone cheese	
Vitello con Carciofi (Veal with Artichokes)	26
Veal medallions sautéed with Marsala, cream, and artichokes	
Vitello Saltimbocca (Veal with Prosciutto)	26
Veal medallions sautéed with garlic and white wine topped with thin slices of prosciutto	
Vitello Milanese Caprese (Veal Capri)	29
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)	37
Fresh seafood sautéed in a light marinara sauce over a bed of homemade pasta	
Melanzane alla Parmigiana (Eggplant Parmigiano)	25
Baked, breaded and rolled eggplant stuffed with ricotta and topped with provolone	
Melanzane Lasagna (Eggplant Lasagna)	25
Hand breaded eggplant layered with romano and provolone, finished in our homemade blush sauce	
Calamari Fritti/Sougo- Full Order (Squid)	30
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)	30
Fresh sea scallops seared in olive oil over a bed of homemade Aglio olio pasta	

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, sea food and shellfish may cause foodborne illness.