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BRUNO'S


ITALIAN BISTRO



LUNCH MENU

303-757-4500

2223 S. MONACO PKWY (@ EVANS)



BRUNO'S ITALIAN BISTRO

LUNCH

Brodo

At Bruno's we slowly simmer bones and vegetables to extract all their natural goodness and flavors. Each day we will comprise a meal of various meats, vegetables, starches and natural stock in a large bowl as a satisfying, healthful lunch.

Brodo del giorno - \$7.95

Zuppa e Insalate *all soups and salads are served with homemade focaccia bread*

Zuppa del giorno - Today's homemade soup **Bowl - \$3.50**

Classic Caesar - Our traditional dressing with fresh romaine, grana cheese, and crostini. **\$2.95 / \$4.95**

House Salad - Field greens tossed with balsamic vinaigrette; topped with fresh veggies. **\$2.95 / \$4.95**

Caesar or House with: **Sautéed Shrimp - \$8.95** **Grilled Salmon - \$8.95**
Grilled Chicken - \$6.95 **Roasted Turkey - \$6.95**

Insalata Favorita - Smoked provolone, boiled ham, hard cooked eggs, tomatoes and artichoke hearts tossed with romaine lettuce and red wine vinaigrette; sprinkled with parmesan. **\$6.95**

Mediterranean CousCous Salad - CousCous tossed with grilled chicken, currants, almonds green onion and chick peas with a light yogurt dressing on a bed of mixed field greens. **\$6.95**

Niciose Salad - Fresh grilled Ahi tuna, haricot vert, niciose olives (have pits), hard cooked egg, tomato, roast peppers and potato salad on a bed of mixed greens dressed with tarragon vinaigrette. **\$8.95**

Pollo Mella - Char grilled chicken, fresh apple slices, walnuts and gorgonzola cheese atop mixed field greens tossed with a tarragon vinaigrette. **\$6.95**

Calamari al Limone - Tender calamari lightly sautéed in garlic, olive oil, and fresh lemon juice, on field greens with kalamata olives, tomato and capers. **\$6.95**

Piedmonte - Roasted turkey breast, crisp pancetta, gorgonzola cheese, caramelized onion and hard cooked eggs on mixed field greens with a tarragon vinaigrette. **\$7.25**

Greek Salad - Fresh romaine tossed with Greek vinaigrette; topped with tomato, cucumber, feta, pepperoncinis, kalamata olives and dolmades (stuffed grape leaves). **\$6.95**

Pranzo Piatti *all lunch entrées come with homemade focaccia*

Grilled Salmon - A tender fresh filet char-grilled and served on a bed of sautéed spinach with roasted garlic mashed potatoes. **\$10.95**

Chicken Vesuvio - Boneless chicken breast topped with artichoke hearts, melted mozzarella, a rich marsala wine demi-glace sauce with fresh vegetables and garlic mashed potatoes. **\$8.50**

Veal Picatta - Tender veal scallopine sautéed in a light egg coating with capers, lemon butter and white wine. Served with sautéed fresh spinach and roast garlic mashed potatoes. **\$12.95**

Chicken Sinesé - Grilled honey - balsamic marinated chicken breast topped with a grilled portabella mushroom on a bed of capellini agli e olio. **\$7.95**

Sausage and Peppers - Mild Italian fennel sausage on a bed sautéed onions, roasted peppers and oven roasted potatoes with marinara sauce. **\$6.95**

Chicken Picatta - Tender chicken breast sautéed with a light egg wash with a lemon, caper, butter Sauce. Served with pasta agli e olio and fresh vegetables. **\$8.25**

*One Check per Table, Please
18% Gratuity Added to Parties of 6 or More
For the Benefit of all of our Customers, our Dining Room is Smoke Free*



BRUNO'S ITALIAN BISTRO

Panini *all sandwiches come with french fries, couscous, or pasta salad*

Sophia - Marinated portabella mushroom, zucchini, roast peppers, fresh mozzarella, lettuce, and tomato with a roasted pepper aioli on grilled focaccia bread. **\$6.50**

Bruno Club - Grilled chicken breast, pancetta, lettuce, tomato, and herbed mayonnaise on a soft Italian roll. **\$6.95**

San Paulo - Fresh roast turkey breast, havarti cheese, caramelized onions, spinach, tomato on grilled focaccia with basil pesto mayonnaise. **\$6.95**

No. Jersey Grinder - Baked ham, prosciutto, salami, roasted peppers and melted mozzarella with red wine vinaigrette, lettuce, tomato and onion on Italian bread. **\$7.25**

Parmigiana - With Chicken or Eggplant, topped with marinara, melted mozzarella and reggiano cheeses; served opened face on grilled focaccia. **\$7.25**

Pompeii - Grilled chicken breast and grilled portabella mushroom topped with caramelized onions and melted havarti cheese, with fresh lettuce, tomato and a basil, dijon aioli. **\$7.25**

Ottimo - Home made Meatballs or Italian sausage served opened face with marinara and topped with melted mozzarella cheese. **\$6.95**

Pasta *served with home made focaccia*

Fettucine Milano - Fettucine tossed with prosciutto, garlic, mushrooms, peas, cream and parmesan. **\$9.95**

Chicken Orvietto - Sliced grilled chicken breast with garlic, artichoke hearts, roasted peppers and fresh spinach; tossed with white wine, natural chicken broth and angel hair pasta. **\$7.95**

Linguine Puttanesca - A spicy sauce of tomatoes, anchovies, kalamata olives, capers, Italian herbs and virgin olive oil. **\$6.95**

Capellini Pomodoro - Angel hair pasta tossed with sautéed fresh tomatoes, garlic and basil. **\$6.95**

Penne Mona Lisa - Sliced grilled chicken breast in a spicy tomato and fresh basil cream sauce. **\$8.50**

Penne Alfredo - Artichoke hearts, oven dried tomatoes, and mushrooms, sautéed in a white wine parmesan cream sauce. **\$9.95**

Shrimp alla Scampi - Jumbo shrimp sautéed with garlic, butter, fresh lemon, white wine, spinach and diced tomatoes with angel hair pasta. **\$10.95**

Fettucine Caruso - From Mama Leone's in N.Y.! Sautéed chicken livers with mushrooms, pancetta, garlic, tomatoes and Marsala demi-glace tossed with pasta. **\$8.50**

Spaghetti alla Marinara - Pasta topped with our homemade tomato sauce. **\$5.95**
With homemade Meatballs or Italian Sausage **\$6.95**

Lasagna Al forno - Choose Vegetable or Italian Sausage, both layered with pasta, ricotta cheese, mozzarella, and our homemade marinara sauce. **\$7.95**

All Our Menu Items are Available for Take Out

Call Bruno's for all Your Catering and Group Party Needs

*Come Enjoy Our Exciting Dinner Menu Items Sunday - Thursday From 5 PM 'till 9PM and
'till 10 PM on Friday and Saturday*

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BRUNO'S
ITALIAN BISTRO



DINNER MENU

303-757-4500

2223 S. MONACO PKWY (@ EVANS)

ANTIPASTI

- Bruno's Antipasto Platter** - Fresh mozzarella, parmesan, marinated mushrooms, kalamata olives, roasted peppers, grilled vegetables, marinated tomato salsa, prosciutto ham, salami, provolone cheese and toasted grana crostini. **\$6.95**
- P.E.I. Mussels** - Prince Edward Island mussels steamed in a spicy marinara sauce or a white wine, shallot, herb fumet. Specify: **Red** or **White** sauce. **\$7.95**
- Calamari Fritto** - Lightly dusted with seasoned flour and deep fried, served with a roasted red pepper aioli and fresh lemon wedges. **\$5.95**
- Romeo and Juliet** - Escargot and prawns sautéed in a rich sauce of butter, garlic, shallots, fresh herbs, and pernod. **\$7.95**
- Calamari al Limone** - Flash sautéed with garlic, olive oil and fresh lemon juice, on a bed of greens with a fresh tomato and roasted pepper garnish. **\$5.95**
- Celebrazione di Bruschetta** - Grilled, sliced Italian bread served with a variety of spreads and dips: fresh tomato salsa, basil pesto, kalamata olive pesto, sun-dried tomato coulis and eggplant tapenade. **\$6.95**
- Bruno's Garlic Cheese Bread** - Thick foccacia slathered with garlic butter; topped with melted mozzarella and fresh basil. **\$3.95**
- Toasted Duck Ravioli** - Breaded, fried ravioli filled with duck confit; with Dijon mustard, wild berry coulis and orange butter for dipping. **\$5.95**

FRUTTI di MARE

All of Bruno's seafood dishes are served with a choice of *soup* or *mixed greens salad*
(Enjoy our traditional Caesar salad for **\$2.00** extra)

- Salvatore's Cioppino** - A decadently delicious seafood stew: Maine lobster, shrimp, clams, sea scallops, mussels, and calamari with potatoes, and fennel in a hearty Pernod, tomato broth. **\$19.95**
- Shrimp alla Scampi** - Jumbo shrimp sautéed with lotsa garlic, butter, fresh lemon and white wine, fresh spinach and tomato; tossed with angel hair pasta. **\$15.95**
- Calamari Cape Sante** - Calamari steak sautéed with sea scallops, artichoke hearts, mushrooms and garlic in a lemon butter sauce with garlic mashed potatoes and vegetables. **\$15.95**
- Seared Ahi Tuna Siciliana** - Tuna filet mignon seared rare; topped with a mixture of tomato, garlic, capers, olives and black currants. Served with pasta agli e olio and fresh vegetables. **\$16.95**
- Grilled Salmon** - Fresh boneless filet, simply charbroiled served on a bed of sautéed, fresh spinach with garlic, fresh tomato and Bruno's garlic mashed potatoes. **\$14.95**
- Calamari Bruno** - Lightly seasoned and sautéed with garlic, capers, kalamata olives, and a spicy tomato sauce tossed with linguine. **\$13.95**
- Linguine alla Vongole** - Clams sautéed with garlic, white wine, clam broth, and parsley in a marinara sauce or light herb fumet. Specify **Red** or **White** sauce. **\$15.95**
- Fettuccine Ghiottone** - Maine Lobster meat, shrimp, littleneck clams and sea scallops cooked in a mushroom cream sauce flavored with grappa and tossed with fettuccine. **\$17.95**
- Linguine Pescatore fra Diavolo** - Shrimp, littleneck clams, calamari and Prince Edward Island Mussels sautéed with garlic, tomato, white wine; tossed in a spicy marinara with linguine. **\$16.95**

An 18% Gratuity Will be Added to All Parties of 6 or More

SPECIALITÀ di BRUNO'S

All of Bruno's entrees are served with a choice of *soup* or *mixed greens salad*
(Enjoy our traditional Caesar salad for **\$2.00** extra)

- Bollito Misto** - A hearty meal popular in Northern Italy. Tender braised beef bottom round, veal cheeks, and chicken breast slowly simmered with winter vegetables. Served with the traditional dipping sauces: piquant green sauce and spicy tomato red pepper sauce. **\$15.95**
- Tuscan Lamb Shank** - Braised lamb shank osso buco in a hearty red wine sauce with kalamata olives, fresh garlic, tomatoes and Bruno's mashed potatoes. **\$14.95**
- Veal Scaloppini** - Choose your favorite style- Parmesan, Picatta or Marsala. **\$15.95**
- Gangster Chicken** - Braised half chicken in a spicy demi-glace sauce with pepperoncini peppers, garlic and Italian sausage. Served with pasta agli e olio and fresh vegetables. **\$13.95**
- Lombata di Maiale Cacciatore** - Lean pork loin medallions pan roasted with mushrooms, roasted peppers, onion, red wine and tomato. Served with pasta. **\$13.95**
- Anitra Cotto Due Maniera** - Duck Cooked Two Ways- Duck breast sautéed medium rare with Sangiovese reduction & ravioli filled with duck leg confit coated with nut brown butter, currants and toasted pine nuts. **\$16.95**
- Chicken Scaloppini** - Choose your favorite style- Saltimboca, Picatta or Marsala. **\$13.95**
- Bruno's Parmigiana** - Breaded chicken breast and eggplant with grana cheese, fresh mozzarella and tomato sauce, served with a side of spaghetti alla marinara. **\$13.95**
- Filetto Gorgonzola** - Char-grilled twin 4 oz. filets served with a rich chianti demi-glace, topped with gorgonzola cheese and served with roasted potatoes and fresh sautéed vegetables. **\$18.95**

PASTA - PASTA

All of Bruno's pasta dishes are served with a choice of *soup* or *mixed greens salad*
(Enjoy our traditional Caesar salad for **\$2.00** extra)

- Fettuccine Milano** - Fettuccine tossed with prosciutto, garlic, mushrooms, peas, cream and parmesan. **\$14.95**
- Penne Alfredo** - Penne pasta with artichoke hearts, oven dried tomatoes and mushrooms tossed in a white wine parmesan cream sauce. **\$14.95**
- Linguine Puttanesca** - Thin flat pasta in a spicy sauce of tomatoes, anchovies, kalamata olives, capers and virgin olive oil. **\$11.95**
- Chicken Orvieto** - Char-grilled chicken breast with garlic, artichoke hearts, roasted peppers, fresh spinach, white wine and chicken broth tossed with angel hair pasta. **\$13.95**
- Lasagna al Forno** - Layers of pasta baked with ricotta, mozzarella and grana parmesan cheese. Vegetarian or with ground beef and sausage. Choose from **Vegetable** or **Sweet Italian Sausage**. **\$10.95**
- Spaghetti with Meatballs or Sweet Italian Sausage** - **\$9.95**
- Capellini Pomodoro** - Angel hair pasta tossed with a fresh basil and tomato sauce topped with fresh parmesan cheese. **\$10.95**
- Penne Mona Lisa** - Char-grilled strips of chicken breast in a spicy tomato cream sauce flavored with fresh basil and tossed with penne pasta. **\$13.95**
- Fettuccine Caruso** - From Mama Leone's in N.Y.! Sautéed chicken livers with mushrooms, pancetta, garlic, tomatoes and Marsala demi-glace tossed with fettuccine. **\$13.95**

One Check Per Table Please
For the Convenience of all our Customers our Dining Room is Non - Smoking