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, hearty 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 croutons.
$2.95 / $4.95

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

Caser or House with:
Sauteed Shrimp - $8.95
Grilled Salmon - $8.95
Grilled Chicken - $8.95
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

Nicole Salad - Fresh grilled Ahi tuna, hanciot vert, nicoise 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 sauteed in garlic, olive oil, and fresh lemon juice, on field greens with kalamata olives, tomato and capers.
$7.25

Piedmonte - Roasted turkey breast, crisp pancetta, gorgonzola cheese, carmelized onion and hard cooked eggs on mixed field greens with a tarragon vinaigrette.
$6.95

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

Pranzo Piatti all lunch entrees come with homemade focaccia

Grilled Salmon - A tender fresh filet char-grilled and served on a bed of sauteed 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 sauteed in a light egg coating with capers, lemon butter and white wine. Served with sauteed fresh spinach and roast garlic mashed potatoes.
$12.95

Chicken Sinisè - Grilled chicken breast topped with a grilled portobello mushroom on a bed of capellini aglio e olio.
$7.95

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

Chicken Picatta - Tender chicken breast sauteed with a light egg wash with a lemon, caper, butter sauce. Served with pasta aglio e olio and fresh vegetables.
$8.25

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

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

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

San Paolo - 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 portobella mushroom topped with caramelized onions and melted havarti cheese, with fresh lettuce, tomato and a basil, djon 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 homemade focaccia

Fettuccine Milano- Fettuccine tossed with prosciutto, garlic, mushrooms, peas, cream and parmesan.
$9.95

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

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

Capellini Pomodoro - Angel hair pasta tossed with sauteed 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, sauteed in a white wine parmesan cream sauce.
$9.95

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

Fettuccine 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 Alfonso - 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 9 PM and till 10 PM on Friday and Saturday
BRUNO'S
ITALIAN BISTRO

DINNER MENU
303-757-4500
2223 S. MONACO PKWY (@ EVANS)
## ANTIPASTI

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
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<tbody>
<tr>
<td>Bruno’s Antipasto Platter - Fresh mozzarella, parmesan, marinated mushrooms, kalamata olives, roasted peppers, grilled vegetables, marinated tomato sauce, prosciutto ham, salami, provolone cheese and toasted grana crostini</td>
<td>$6.95</td>
</tr>
<tr>
<td>P.E.I. Mussels - Prince Edward Island mussels steamed in a spicy marinara sauce or a white wine, shallots, herb fennel. Specify Red or White sauce</td>
<td>$7.95</td>
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<tr>
<td>Calamari Fritto - Lightly dusted with seasoned flour and deep fried, served with a roasted red pepper aioli and fresh lemon wedges</td>
<td>$5.95</td>
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<tr>
<td>Romeo and Juliet - Escargot and prawns sautéed in a rich sauce of butter, garlic, shallots, fresh herbs, and peroled</td>
<td>$7.95</td>
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<tr>
<td>Calamari al Limone - Fresh sautéed with garlic, olive oil and fresh lemon juice, on a bed of greens with a fresh tomato and roasted pepper garnish</td>
<td>$5.95</td>
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<tr>
<td>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</td>
<td>$6.95</td>
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<tr>
<td>Bruno’s Garlic Cheese Bread - Thick foccacia slathered with garlic butter, topped with melted mozzarella and fresh basil</td>
<td>$3.95</td>
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<tr>
<td>Toasted Duck Ravioli - Breaded, fried ravioli filled with duck confit, served with Dijon mustard, wild berry coulis and orange butter for dipping</td>
<td>$5.95</td>
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## 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)

<table>
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<th>Item</th>
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<tbody>
<tr>
<td>Salvatore’s Cioppino - A decadently delicious seafood stew. Maine lobster, shrimp, clams, sea scallops, mussels, and calamari with potatoes, and fennel in a hearty Peronzo, tomato broth</td>
<td>$19.95</td>
</tr>
<tr>
<td>Shrimp alla Scampi - Jumbo shrimp sautéed with lobster garlic, butter, fresh lemon and white wine, fresh spinach and tomato, tossed with angel hair pasta</td>
<td>$15.95</td>
</tr>
<tr>
<td>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</td>
<td>$16.95</td>
</tr>
<tr>
<td>Seared Ahi Tuna Siciliana - Tuna filet mignon seared rare, topped with a mixture of tomato, garlic, capers, olives and black currants. Served with pasta aglio e olio and fresh vegetables</td>
<td>$16.95</td>
</tr>
<tr>
<td>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</td>
<td>$14.95</td>
</tr>
<tr>
<td>Calamari Bruno - Lightly seasoned and sautéed with garlic, capers, kalamata olives, and a spicy tomato sauce tossed with linguine</td>
<td>$13.95</td>
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<tr>
<td>Linguine alla Vongole - Clams sautéed with garlic, white wine, clam broth, and parsley in a marinara sauce or light herb fennel. Specify Red or White sauce</td>
<td>$15.95</td>
</tr>
<tr>
<td>Fettuccine Ghiottone - Maine Lobster meat, shrimp, little neck clams and sea scallops cooked in a mushroom cream sauce flavored with grappa and tossed with fettuccine.</td>
<td>$17.95</td>
</tr>
<tr>
<td>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</td>
<td>$16.95</td>
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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)

<table>
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<tr>
<td>Bollito Misto - A hearty meat 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: piguarent green sauce and spicy tomato red pepper sauce</td>
<td>$14.95</td>
</tr>
<tr>
<td>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</td>
<td>$15.95</td>
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<tr>
<td>Veal Scaloppini - Choose your favorite style: Parmesan, Picatta or Marsala.</td>
<td>$15.95</td>
</tr>
<tr>
<td>Gangster Chicken - Braised half chicken in a spicy demi-glace sauce with peppercorn, garlic and Italian sausage. Served with pasta aglio e olio and fresh vegetables</td>
<td>$13.95</td>
</tr>
<tr>
<td>Lombata di Maiale Cacciatore - Lean pork loin medallions pan roasted with mushrooms, roasted peppers, onion, red wine and tomato. Served with pasta</td>
<td>$13.95</td>
</tr>
<tr>
<td>Anitra Cotto Due Maniera - Duck Cooked Two Ways - Duck breast sauteed medium rare with Sangiovese reduction &amp; ravioli filled with duck leg confit coated with nut brown butter, currants and toasted pine nuts</td>
<td>$16.95</td>
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<tr>
<td>Chicken Scaloppini - Choose your favorite style - Saltimbocca, Picatta or Marsala.</td>
<td>$13.95</td>
</tr>
<tr>
<td>Bruno’s Parmigiana - Breaded chicken breast and eggplant with grana cheese, fresh mozzarella and tomato sauce. Served with a side of spaghetti alla marinara</td>
<td>$16.95</td>
</tr>
<tr>
<td>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</td>
<td>$16.95</td>
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## 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)

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<tr>
<td>Fettuccine Milano - Fettuccine tossed with prosciutto, garlic, mushrooms, peas, cream and parmesan.</td>
<td>$14.95</td>
</tr>
<tr>
<td>Penne Alfredo - Penne pasta with anchoke hearts, oven dried tomatoes and mushrooms tossed in a white wine parmesan cream sauce.</td>
<td>$14.95</td>
</tr>
<tr>
<td>Linguine Puttanesca - Thin flat pasta in a spicy sauce of tomatoes, anchovies, kalamata olives, capers and virgin olive oil.</td>
<td>$11.95</td>
</tr>
<tr>
<td>Chicken Orvieto - Char-grilled chicken breast with garlic, anchoke hearts, roasted peppers, fresh spinach, white wine and chicken broth tossed with angel hair pasta.</td>
<td>$13.95</td>
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<tr>
<td>Lasagna al Forno - Layers of pasta baked with ricotta, mozzarella and grana parmesan cheese. Vegetarian or with ground beef and sausage.</td>
<td>$10.95</td>
</tr>
<tr>
<td>Spaghetti with Meatballs or Sweet Italian Sausage -</td>
<td>$9.95</td>
</tr>
<tr>
<td>Capellini Pomodoro - Angel hair pasta tossed with a fresh basi and tomato sauce topped with fresh parmesan cheese.</td>
<td>$10.95</td>
</tr>
<tr>
<td>Penne Monza Lisa - Char-grilled strips of chicken breast in a spicy tomato cream sauce flavored with fresh basil and tossed with penne pasta.</td>
<td>$13.95</td>
</tr>
<tr>
<td>Fettuccine Caruso - From Mama Leone’s in N Y ! Sautéed chicken livers with mushrooms, pancetta, garlic, tomatoes and Marsala demi-glace tossed with fettuccine.</td>
<td>$13.95</td>
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For the Convenience of all our Customers our Dining Room is Non-Smoking