



BRUNO

Antipasti

<i>Soup of the Day</i>	<i>\$8</i>
<i>Fried Calamari</i>	<i>\$9</i>
<i>Shrimp Cocktail</i>	<i>\$13</i>
<i>Proscuitto & Melon</i>	<i>\$10</i>
<i>Beef Carpaccio</i>	<i>\$12</i>
<i>Baked Clams Oreganata</i>	<i>\$10</i>
<i>Cozze alla Veneziana</i>	<i>\$9</i>
<i>Bruno Crab Cake</i>	<i>\$14</i>
<i>Hot Seafood Antipasti</i>	<i>\$12</i>
<i>Polenta with Chicken Liver and Mascarpone Gratin</i>	<i>\$9</i>
<i>Caprese</i>	<i>\$11</i>

Insalata

<i>Caesar Salad</i>	<i>\$9</i>
<i>Mixed Salad</i>	<i>\$9</i>
<i>Tri Colore</i>	<i>\$9</i>

Pasta

<i>Rigatoni alla Bruno Fresh Tomato and Basil with Sausage and Touch of Broccoli Rabe</i>	<i>\$20</i>
<i>Penne Gamberi e Radicchio Tomato Sauce with Shrimp and Radicchio</i>	<i>\$22</i>
<i>Linguini with White Clam Sauce</i>	<i>\$20</i>
<i>Ravioli Bruno Today's Selection of Home Made Ravioli</i>	<i>\$20</i>
<i>Fettucine with a Mushroom Ragu</i>	<i>\$19</i>
<i>Cappellini Primavera with Seasonal Vegetables</i>	<i>\$19</i>
<i>Risotto of the Day</i>	

Pesce

<i>Filet of Salmon over Braised Seasonal Vegetables, Finished with Fresh Grated Horseradish</i>	<i>\$26</i>
<i>Grilled Marinated Tuna with Broccoli Rabe and Oven Roast Tomato</i>	<i>\$28</i>
<i>Pan Seared Black Sea Bass with Seasonal Vegetables</i>	<i>\$28</i>
<i>Grilled Swordfish with Seasonal Vegetables</i>	<i>\$28</i>
<i>Shrimp Fra Diavolo Spicy Tomato Sauce</i>	<i>\$30</i>
<i>Lobster (any style) Market Price</i>	

Carni

<i>Broiled Veal Chop Served with Wild Mushrooms, Sauteed Escarole and Beans</i>	<i>\$35</i>
<i>Veal Milanese Pan Fried Served with Arugula and Red Onions</i>	<i>\$30</i>
<i>Veal Scalopine alla Bruno with Red Pepper, Asparagus and Fontina Cheese)</i>	<i>\$28</i>
<i>Rack of Lamb with Sicilian Vegetable Salad</i>	<i>\$38</i>
<i>Rib Eye Steak with Potato and Spinach</i>	<i>\$34</i>
<i>Filet Mignon Served with Sauteed Spinach</i>	<i>\$36</i>
<i>Tenderloin of Pork Served Over Bitter Greens</i>	<i>\$25</i>
<i>Lemon Chicken with Sauteed Spinach, Capers and Roast Lemon</i>	<i>\$24</i>
<i>Pollo alla Bruno Scarpariello Chicken Breast Chunks Sautéed with White Wine and Garlic with Sausage</i>	<i>\$24</i>
<i>Pollo Marsala Breast of Chicken Sauteed with Marsala Wine and Mushrooms</i>	<i>\$24</i>

Contorni

<i>Broccoli Rabe</i>	<i>\$ 8.00</i>
<i>Spinach</i>	<i>\$7.00</i>
<i>Escarole</i>	<i>\$7.00</i>
<i>Asparagus</i>	<i>\$9.00</i>
<i>French String Beans</i>	<i>\$7.00</i>

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