

# **BRUNOS**

## **ITALIAN KITCHEN**

### **Restaurant Week Menu 2020**

#### **CHOICE OF APPETIZER**

**Arancini – risotto balls / porcini mushrooms / smoked mozzarella / fresh herbs / marinara sauce**

**PEI Mussels - prosecco / meyer lemon / garlic / fresh herb puree / chili flakes**

**Caesar – whole leaf romaine / white anchovies / 'oil & vinegar' caesar dressing**

**Fritto Misto - shrimp / calamari / green beans / lemons / lemon & fresh herb aioli - for 2 people**

**Polpette - Nonna Maria's slow braised meatballs / tomato sauce / pecorino chianti**

**Salumi e Formaggi Misti – artisanal salumi & cheeses / grilled bread / condiments - for 2 people**

#### **CHOICE OF ENTRÉE**

**Spaghettoni alla Checca – roasted heirloom tomatoes / garlic / basil / fresh mozzarella**

**Rigatoni Alfredo 2.0 - pancetta / roasted wild mushrooms / smoked mozzarella / cream / parmesan cheese**

**Lasagna al Forno – fresh pasta / bolognese / béchamel / parmigiano**

**Penne al Pesto - homemade basil & arugula pesto / fresh ricotta / toasted pine nuts / pecorino chianti**

**Salmone - pan seared scottish salmon / roasted heirloom carrots / beluga lentils / pistachio salsa verde**

**Piccata di Pollo<sup>G</sup> - Mary's free range chicken breast / pan fried / capers / lemon / polenta / cipollini / spinach**

**Bistecca 'Flat Iron' - grilled prime flat iron steak / broccolini / pancetta / cipollini / roasted potatoes \*\* add \$5**

#### **CHOICE OF DESSERT**

**Budino al Caramello - caramel / chocolate ganache / sea salt / roasted hazelnuts / whipped cream**

**Tiramisu - ladyfingers / mascarpone / espresso / rum / cocoa**

**Italian Gelato choice of 3 / dark chocolate / vanilla bean / pistachio / amaretti cookies**

**Brunos Limoncello - homemade limoncello infused with vanilla bean / toasted fennel seeds / biscotti**

**\$30\* Per Person**

**\*Does Not Include Tax or Gratuity. Please No Sharing Or Splitting.**