

A large, light-colored, stylized letter 'B' graphic that serves as a background element for the text. It has a rounded top and a thick, slightly irregular stroke.

BRUNETTA

TINTO
& PASTA

ANTIPASTI

CALAMARI ALLA ROMANA

Fried calamari with lime juice, served with an Italian tartar sauce.

16

CARPACCIO DI SALMONE

Thinly sliced salmon marinated in lime juice, capers, onion, parsley, salt, black pepper and olive oil.

16

CARPACCIO DI MANZO

Thinly sliced beef tenderloin marinated in olive oil, lime juice, mushrooms, chopped onion, parsley, capers and shaved parmesan cheese.

22

CARPACCIO BRUNETTA

A combination of beef and salmon with tuna tartar sauce over arugula and olive oil.

24

TARTARE DI TONNO

Finely chopped fresh tuna with olive oil, Dijon mustard, lime juice, capers, parsley, salt and black pepper over arugula.

18

ASPARAGUS PROSCIUTTO

Asparagus tips with melted parmesan cheese and thin slices of prosciutto.

12

FUNGHI A LA SICILIANA

Sautéed mushrooms in olive oil, garlic, guajillo chili, white wine, parmesan cheese and a hint of lime juice.

12

PROVOLONE AFFUMICATO

Smoked melted provolone cheese.

16

-B-

INSALATE

MISTA

Mixed greens with seasonal vegetables, carrots, tomatoes, mushrooms, celery and cucumber.

9

BRUNETTA

Mixed greens with hearts of palm, olives, tomatoes, shaved parmesan cheese, grilled chicken breast, salt and black pepper with Italian and Caesar dressing.

16

CAPRESE

Slices of mozzarella cheese, tomato, basil, pesto sauce over fresh lettuce, salt, pepper and apple cider vinegar.

11

SAN DANIELLE

Arugula salad with roasted peach slices, tomato, caramelized pecans, feta cheese, sliced prosciutto, honey and a balsamic vinegar reduction dressing.

14

SPINACI E GAMBERY CAPRINO

Spinach salad, arugula, tomato slices, goat cheese, grilled shrimp and Italian lime dressing.

18

Add chicken 4

Add shrimp 8



TARTARE DI TONNO



SPINACI E GAMBERY CAPRINO

LE ZUPPA

MINISTRONE DI VERDURE

Tasty combination of seasonal vegetables, sautéed in olive oil, chicken stock, white beans and pomodoro sauce.

8

ZUPPA DI LENTICCHIE

Lentil soup with pancetta, fresh tomato, garlic, onion, chicken stock and pomodoro sauce.

8

ZUPPA DI CIPOLLA

Classic onion soup with Oporto wine, melted cheese and croutons.

8

ZUPPA ALLE COZZE

Soup with fresh sautéed mussels with garlic and olive oil, onion, parsley, fresh tomato, white wine and pomodoro sauce.

15

CREMA FUNGHI TARTUFO NERO

Mushroom cream with a light taste of black truffle.

12

CAPELLINI ALLE COZZE

Pasta sautéed with fresh mussels, olive oil, tomato, parsley, pomodoro sauce and white wine.

24

SPAGHETTI VONGOLE GAMBERY ZUCCHINI

Combination of spaghetti with fresh clams, shrimp, zucchini, brandy, olive oil and white wine.

26

SPAGHETTI PESTO

Sautéed pasta made with Italian basil, pine nuts, pecans and olive oil.

19

RIGATONI MATRICCIANA

Macaroni with pancetta, chile de árbol, white wine, pomodoro sauce and parmesan cheese.

20

PENNE SALMONED E FINOCCHIO

Penne pasta, with fresh salmon with a twist of licorice, garlic, onion, olive oil, cherry tomatoes, mozzarella cheese and pomodoro sauce.

22

SPAGHETTI AGLIO OLIO

Spaghetti with finely chopped garlic, sautéed with brandy, white wine, olive oil and parsley.

18

SPAGHETTI FRUTTI DI MARE

Spaghetti with seafood flamed with white wine, brandy and pomodoro sauce.

26

SPAGHETTI A LA TOSCANA

Crispy bacon, mushrooms, spinach, parmesan cheese, wine, chile de árbol, white wine and a hint of cream.

18

FETUCCINI MEDITERRANEO

With broccoli, shrimp, white wine and a hint of cream.

24

FETUCCINI 4 FORMAGGI

Roquefort cheese sauce, smoked, mozzarella and parmesan cheese.

18

RISOTTI

RISOTTO CARCIOFI E ASPARAGI

Italian rice sautéed in olive oil, green asparagus, artichokes, butter and parmesan cheese.

18

RISOTTO FRUTTI DI MARE

Combination of seafood sautéed with white rice, flamed with brandy and white wine, pomodoro sauce and parmesan cheese.

22

RISOTTO ARAGOSTA

The perfect combination of Italian rice with lobster meat, olives, capers, cherry tomato with a white wine and butter sauce and parmesan cheese.

28

RISOTTO NERO DI SEPIE

Calamari and shrimp sautéed with Italian rice, squid ink, butter and parmesan cheese.

24

RISOTTO FUNGHI TARTUFO

Italian rice sautéed with seasonal mushrooms, olive oil, white wine, black truffle sauce and parmesan cheese.

20

RISOTTO GAMBERY ZAFERANO

Italian rice with saffron, shrimp, asparagus, white wine, butter and parmesan cheese.

24

LA PASTA



SPAGHETTI FRUTTI DI MARE

PIATTO FORTE DI MANZO

FILETTO DI MANZO AL BURRO FINE ERBETTE

Grilled beef tenderloin infused with fine herb butter served with stemmed vegetables.

36

SALTIMBOCA A LA ROMANA

Beef scallops with prosciutto, sage, butter and white wine.

36

RIB EYE FUNGHI PORCCINI

Rib Eye covered in porcini mushroom sauce with grilled vegetables.

36

RIB EYE AL PEPE VERDE

Juicy Rib Eye steak smothered in butter, white wine, aromatic herbs and green pepper.

36

MEDAGLIONI AL MARSALA

Beef medallions with a rich sweet red wine reduction.

36

COSTOLLETE DI MANZO AL OPORTO

Slow cooked short ribs with sherry wine reduction.

32

COSTILLETTO DI VITELO

Oven roasted veal ribs bathed in black truffle sauce with a side of buttered vegetables.

39

RIB EYE PRIME ALLA GRIGLIA

16 oz prime rib eye grilled to perfection with romero butter potatoes.

48

PETTO DI POLLO ALLA CACCIATORA

Grilled chicken breast with white wine sauce, olives, capers, green onions and pomodoro sauce.

20

PETTO DI POLLO A LA PARMIGGIANA

Grilled chicken breast with melted mozzarella, parmesan cheese and pomodoro sauce.

22



DIL MARE

FILETTO DI SALMONE ECHALOTTE

Salmon marinated with caramelized shallots, white wine sauce, cream and capers.

26

FILETTO DI SALMONE AL FUNGHI PORCCINI

Salmon with porcini mushroom sauce, white wine and butter.

28

GAMBERONI A LA MOSTAZA DIJON

Shrimp with Dijon mustard, white wine and melted mozzarella cheese.

24

TONNO A LA PIASTRA E PISTACCHIO

Seared tuna with pistachio custard over fresh arugula, spinach and rich citric reduction.

26

SPIEDINO DIL MARE

Grilled shrimp, salmon and fish kebab with onions and green peppers covered in toasted garlic, white wine and lime juice.

32

GAMBERONI FINOCCHIO AL LIMONE

Grilled shrimp covered in a fennel sauce, white wine and Italian lime juice.

26

FILETTO DI PESCE AL CARTOCCIO

Steamed fish fillet with spices, mushrooms, and white wine.

39

FILETTE DI PESCE AL CARCIOFI

Fish fillet with an artichoke sauce, olives, capers, white wine, and pomodoro sauce.

39

LA PASTA FRESCCHI

LASAGNA EMILIANA

Meat lasagna with pasta, cream, parmesan, and mozzarella cheese.

19

RAVIOLI DI CARNE

Stuffed pasta with spices, cold meats, parmesan cheese, with sauce of your choice: pomodoro or four cheese.

20

RAVIOLI DI FORMAGGI E SPINACI

Stuffed pasta with ricotta, parmesan and mozzarella cheese with spinach with sauce of your choice: pomodoro or four cheese.

19

CANNELONI

Spinach pasta stuffed with ricotta cheese and spinach, with parmesan, mozzarella cheese, cream and pomodoro sauce.

19

PAPPARDELLE BOSCAIOLA

Our house made pappardelle pasta with mushroom sauce, cherry tomatoes, prosciutto, white wine and a hint of cream.

20

PAPPARDELLE ARAGOSTA ZAFERANO

Lobster tail with our house made pappardelle pasta, with saffron, asparagus, cherry tomato and white wine sauce.

28



LE PIZZA

MARGHERITA

Pomodoro sauce, mozzarella cheese, tomato slices, basil leaves and olive oil.

14

PROSCIUTTO RUCOLA

Pomodoro sauce, mozzarella cheese, prosciutto, arugula and olive oil.

18

POMODORO SECCHI CAPRINO

Pomodoro sauce, mozzarella cheese, artichokes, green chile, goat cheese, sun dried tomatoes and olive oil.

18

SALSICCIA FRIARIELLI

Pomodoro sauce, mozzarella cheese, Italian sausage, fresh spinach, turnip and olive oil.

16

FRUTTI DI MARE

Pomodoro sauce mozzarella cheese, seafood flamed in white wine, brandy and olive oil.

22

DIL ORTO

Pomodoro sauce, mozzarella cheese, zucchini, eggplant, mushrooms and asparagus.

18

4 FORMAGGI

Mozzarella, provolone, Roquefort, parmesan cheese and olive oil.

18

AFUMICATTO E PROSCIUTTO

Pomodoro sauce, fresh mozzarella, smoked cheese, prosciutto and olive oil.

22

MENU DIL BAMBINO

PIZZA CHICA DE PEPPERONI

With tomato sauce, mozzarella cheese and pepperoni.

12

PIZZA HAWAIANA

With tomato sauce, mozzarella cheese, baked ham and pineapple.

12

SPAGHETTI AL BURRO

Long pasta with butter and parmesan cheese.

9

SPAGHETTI ALLA BOLOGNESE

Long pasta with meat, tomato sauce and fine herbs.

9

IL DOLCI

TIRAMISU

The classic Italian dessert with ladyfinger biscuits, mascarpone, coffee and cocoa.

10

PANNA COTA

Baked cream with liquor, mixed berry marmalade and seasonal fruit.

10

STRUDEL DI MELE

Apple pastry with cinnamon, raisins and sugar with vanilla ice cream.

12

PANE DI CIOCCOLATO

The traditional chocolate brownie with vanilla ice cream.

12

PROFITEROLES

Pastries filled with cream or ice cream covered in chocolate, almonds and pecans.

10

CREME BRULEE

Lightly baked custard with a touch of Baileys topped with caramelized sugar.

10