

A large, light-colored, stylized letter 'B' graphic that serves as a background 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



FILETTO DI MANZO AL BURRO FINE ERBETTE

# 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