

## Zuppa (Soup)

### Zuppa del Giorno

Minestrone or Chef's Choice 6.00

## Antipasti (Appetizers)

### Antipasti della Casa small 9.00 large 11.00

An assortment of marinated vegetables.

### Bruschetta al Pomodoro 9.00

Homemade bread topped with fresh tomatoes, garlic, basil, extra virgin olive oil.

### Sauté ai Frutti di Mare 11.50

Sauté of clams, mussels, shrimps, garlic, hot pepper, parsley and fresh tomatoes.

### Prosciutto e Mozzarella 13.00

Imported San Daniele Prosciutto and fresh mozzarella cheese.

### Melanzane alla Parmigiana 10.75

Light pan fried eggplant baked with tomato sauce, mozzarella cheese and basil.

## Paste

### Lasagna Vegetariana 11.50

Meatless lasagna with ricotta, mozzarella, parmesan cheese, eggplant and spinach in a tomato, basil, béchamel and tomato sauce.

### Lasagna Napoletana 12.50

Meatball lasagna with tomato sauce, ricotta and mozzarella cheese.

### Spaghetti Marinara 10.00

Mild tomato sauce.

### Spaghetti Aglio ed Olio 10.00

Garlic, hot pepper, parsley and olive oil.

### Linguine alla Puttanesca 10.75

Fresh tomato sauce, garlic, hot pepper, capers, black olives and parsley.

### Penne dell'Ortolano 10.75

Garlic, olive oil, zucchini, mushrooms, peas, eggplant and basil.

### Capellini con Asparagi e Pollo 11.50

Asparagus, chicken, garlic and fresh tomato sauce.

### Spaghetti del Vecchio 12.00

Tomato sauce and meatballs.

### Penne all' Arrabbiata 10.75

Spicy tomato sauce and parsley.

### Spaghetti alla Checca 10.75

Chopped tomatoes, garlic, basil and olive oil and topped with fresh mozzarella cheese.

### Linguine con Cozze e Vongole 13.50

Fresh tomatoes, garlic, olive oil, hot pepper, clams, mussels.

### Fettucine Bolognese 11.75

Meat sauce.

Whole Wheat Pasta Add - \$1.00

Gluten Free Pasta Add - \$ 1.50

## Panini (Sandwiches)

With Homemade Bread

### Panino Napoletano 9.75

Meatballs, tomato sauce and roasted bell peppers.

### Panino di Pollo 9.00

Shredded marinated chicken, arugola and mustard.

### Caprese 9.00

Tomatoes, mozzarella, basil, extra virgin olive oil and balsamic vinegar.

### Panino del Muratore 10.25

Grilled mild sausages and broccoli rabe.

### Panino al Tonno 9.00

Lettuce, tuna, tomatoes, onions and olives.

### Panino al Tacchino 9.00

Turkey breast, goat cheese, avocado and bell peppers.

### Panino Bruno 9.50

Prosciutto, mozzarella and eggplants.

### Panino Pasquale 10.50

Pounded beef tenderloin, grilled with herbs, lettuce and tomato.

### Panino Vegetariano 9.00

Arugola, tomatoes, eggplants, goat cheese, oil and balsamic vinegar.

## Calzone

### Calzone al Forno 10.25

Tomato sauce, ricotta cheese, mushrooms, spinach, black olives and mozzarella.

### Calzone Napoletano 10.25

Mozzarella, ricotta cheese, fresh tomatoes and salami. (Sauceless)

### Calzone del Sud 11.25

Broccoli Rabe, Italian sausage and smoked mozzarella cheese. (Sauceless)

### Calzone Bosco 10.25

Tomato sauce, mozzarella, prosciutto and mushrooms.

## Insalata (Salads)

### Insalata Mista 7.75

Mixed lettuce, tomatoes, cucumber, radishes, extra virgin olive oil and balsamic vinegar.

### Insalata di Tonno 9.75

Lettuce, tuna, black olives, onions, tomatoes, cucumber, extra virgin olive oil and lemon juice.

### Insalata di Cesare 8.75

Caesar Salad. (with chicken add \$2.00)

### Insalata Trittata 9.75

Chopped salad with tomatoes, yellow and red bell pepper, cucumbers, chicken and gorgonzola vinaigrette dressing.

### Insalata di Pollo 9.75

Wild arugola lettuce, marinated chicken, celery, dijon mustard, carrots, extra virgin olive oil and balsamic vinegar.

### Insalata Caprese 9.50

Tomatoes, basil, mozzarella, extra virgin olive oil, balsamic vinegar.

### Insalata di Pomodoro 9.50

Tomatoes, onions, oregano, capers, black olives, extra virgin olive oil and croutons.

### Insalata di Carciofi 10.75

Artichokes, wild arugola, shaved Parmesan, garlic and lemon dressing.

## Secondi (Main Courses)

### Petto Di Pollo alla Griglia 13.50

Pounded grilled chicken breast served with spinach and roasted potatoes.

### Petto di Pollo al Limone 14.00

Chicken Breast with lemon sauce and capers, served with spinach and roasted potatoes.

### Petto di Pollo alla Parmigiana 14.50

Breaded chicken breast baked with tomato sauce, mozzarella and basil. Served with spinach and roast potatoes.

### Braciolette di Pollo Alla Daniele 15.50

Roulee chicken breast stuffed with prosciutto, marinated eggplant and smoked mozzarella in a dijon mustard sauce. Served with spinach and roasted potatoes.

### Bracilette di Pollo alla Marsala 15.50

Roulee of chicken breast stuffed with goat cheese and steamed spinach in a marsala wine sauce with mushrooms. Served with spinach and roasted potatoes.

### Ossobuco 27.50

Braised veal shank, baked with peas and mushrooms. Served with spinach and roasted potatoes.

### Pesce (Fish of the Day)

Ask your server. MP.

### Vegetali (Vegetable) 6.00

Side order of spinach or potatoes.

## Pizza 10" or 14"

### Margherita 9.50 15.00

Tomato sauce, mozzarella, basil.

### Parmigiana 10.50 16.50

Tomato sauce, eggplant, artichokes, basil and smoked cheese.

### Alla Checca 10.50 15.50

Chopped tomatoes, garlic, basil and mozzarella.

### Daniele 10.50 15.50

Prosciutto, mozzarella, ricotta, Parmesan and basil.

### Vegetariana 10.50 16.50

Eggplant, spinach, mushrooms, onions, chopped tomatoes, tomato sauce and mozzarella.

### Puttanesca 10.00 15.00

Tomato sauce, garlic, oregano, hot peppers, black olives and capers.

### Del Vesuvio 10.50 16.00

Arugola, chopped tomatoes, mozzarella and garlic.

### Quattro Stagioni (Four Taste) 10.50 16.00

1/4 tomato sauce, capers, black olives and oregano.

1/4 mushrooms prosciutto and mozzarella.

1/4 artichoke, eggplant and mozzarella.

1/4 margherita.

### Napoletana 10.50 16.00

Tomato sauce, mozzarella, anchovies, and oregano.

### Capricciosa 10.50 16.00

Tomato sauce, black olives, mushrooms, artichokes and mozzarella.

### Aglio ed Olio 6.50 10.50

Pizza bread with garlic and olive oil.

## Dinner Pasta Special

### **Paccheri all'Aragosta 16.00**

Big flat rigatoni with fresh tomatoes, hot pepper, lobster meat and a touch of cream.

### **Paccheri con Cozze e Zucchini 15.00**

Big flat rigatoni with mussels, Italian squash, garlic, olive oil, white wine and hot pepper.

### **Linguine Gamberi e Funghi 15.00**

Shrimp, mushrooms, garlic, olive oil and hot pepper.

### **Linguine Vogole 15.00**

Clams, garlic, olive oil and hot pepper.

### **Spaghetti alla Tota 14.50**

Fresh tomatoes, zucchini, mushroom, eggplant, garlic, olive oil and hot pepper.

### **Spaghetti con Salsicce e Rappini 15.00**

Mild Italian sausages, broccoli rabe, hot pepper, garlic and olive oil.

### **Farfalle al Salmone 16.00**

Bowtie pasta, light cream sauce, pieces of fresh salmon, shallots and hot pepper.

### **Gnocchi Pesto 14.00**

Fresh potato dumplings, mixed with pesto sauce, pine nuts, sun-dried tomatoes and parmesan.

### **Borsetine ai Funghi 15.00**

Fresh pouch pasta stuffed with porcini mushrooms, light cream sauce, shallots, shitake mushrooms, chopped tomato and a touch of truffle oil.

### **Manicotti 14.00**

Rolls of fresh pasta stuffed with ricotta and spinach, then baked with tomato sauce, basil, mozzarella.

### **Cannelloni 14.00**

Rolls of fresh pasta stuffed with ground beef and ricotta, then baked with tomato sauce, basil, mozzarella.

Whole Wheat Pasta Add - \$1.00

Gluten Free Pasta Add - \$1.50

## Dessert

### **Homemade Tiramisu 7.00**

Mascarpone cream on a sponge base covered by layer of coffee drenched lady fingers, dusted with cocoa powder.

### **Torta della Nonna 7.00**

Short pasty base filled with cream a hint of lemon, topped with pine nuts and powdered sugar.

### **Profiteroles 7.00**

Delicate pastry puffs filled with vanilla cream and covered by a layer of chocolate cream, served in a glass dessert cup.

### **Sorbetti Vari 7.00**

An assortment of sorbets: peach, lemon, coconut, pineapple, chocolate.

### **Tartufi 7.00**

An assortment of Italian ice cream truffle.

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of Italy to your home, office, boat, park or special occasion.

Next time you plan a special get-together, please consider our affordable and delicious cuisine.

### **Pompelino (Grapefruit) 3.75**

### **Aranciata Rossa 3.75**

### **Aranciata San Pellegrino 3.75**

### **Acqua San Pellegrino Lg. 6.00**

### **Acqua San Pellegrino Sm. 4.00**

### **Acqua Panna Sm 4.00**

### **Acqua Panna Lg. 6.00**

### **Root Beer 3.50**

### **Coke & Diet Coke 2.50**

### **Sprite & Pink Lemonade 2.50**

### **Limonata San Pellegrino 3.75**

### **Ice Tea 2.50**

### **Hot Tea 2.50**

### **Coffee & Dec. Coffee 2.50**

### **Espresso 2.50**

### **Espresso Dec. 2.50**

### **Espresso Double 3.00**

### **Cappuccino 3.50**

### **Cappuccino Dec. 3.00**

### **Latte 3.50**

### **Latte Dec. 3.50**

### **Granberry Juice 2.50**

### **Orange Juice 2.50**

### **Apple Juice 2.00**

**PRICES  
EFFECTIVE  
MARCH 2018**



## TAKE OUT DELIVERY CATERING

**LUNCH** Tuesday thru Friday 11:30 am to 3:00 pm  
**DINNER** Friday thru Saturday 5:00 pm to 10:00 pm  
Tuesday thru Thursday, Sunday 5:00 pm to 9:00 pm

Free delivery within two miles radius  
Large orders please call one day in advance

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Buon Appetito by Cinzia Morra  
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