

## Dinner Pasta Special

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### **Paccheri al'Aragosta 15.00**

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

### **Paccheri con Cozze e Zucchini 14.00**

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

### **Linguine Gamberi e Funghi 14.00**

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

### **Linguine Vongole 14.00**

Clams, garlic, olive oil and hot pepper.

### **Spaghetti alla Toto 13.50**

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

### **Spaghetti con Salsicce e Rapini 14.00**

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

### **Farfalle al Salmone 15.00**

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

### **Gnocchi Pesto 13.00**

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

### **Borsettine ai Funghi 14.00**

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

### **Manicotti 13.00**

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

### **Cannelloni 13.00**

Rolls of fresh past 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

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### **Homemade Tiramisu 6.50**

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

### **Torta della Nonna 6.50**

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

### **Profiteroles 6.50**

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

### **Sorbetti Vari 6.50**

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

### **Tartufi 6.50**

An assortment of Italian ice cream truffle.

Brunello catering can now bring our fine foods 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.

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## Beverages

**Pompelmo (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 and Diet Coke 2.50**

**Limonata San Pellegrino 3.75**

**Ice Tea 2.50**

**Hot Tea 2.50**

**Coffee & Dec. Coffee 2.50**

**Espresso & Dec. Espresso 2.50**

**Espresso Double 3.00**

**Cappuccino 3.50**

**Cappuccino Dec. 3.00**

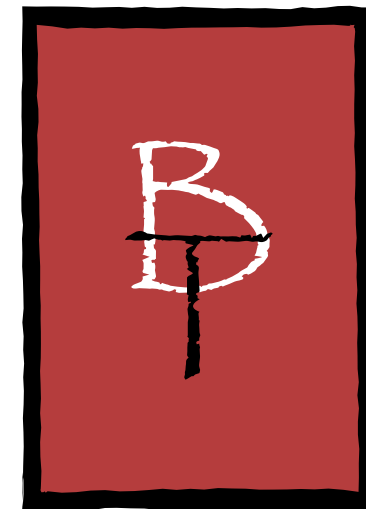
**Latte & Dec. Latte 3.50**

**Cranberry Juice 2.50**

**Orange Juice 2.50**

**Apple Juice 2.00**

## PRICES EFFECTIVE JUNE 2017



## TAKE OUT DELIVERY CATERING

### HOURS:

**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

**BRUNELLO TRATTORIA**

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Buon Appetito by Cinzia Morra

Brunello Executive Chef

[www.brunello-trattoria.com](http://www.brunello-trattoria.com)

[facebook.com/brunello.restaurant](https://facebook.com/brunello.restaurant)

## Zuppa (Soup)

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Minestrone or Chef's Choice 5.50

## Antipasti (Appetizers)

### Antipasti della Casa small 8.50 large 10.50

An assortment of marinated vegetables.

### Bruschetta al Pomodoro 8.00

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

### Sauté ai Frutti di Mare 10.95

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

### Prosciutto e Mozzarella 12.00

Imported San Daniele Prosciutto and fresh mozzarella cheese.

### Melanzane alla Parmigiana 9.75

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

## Paste

### Lasagna Vegetariana 10.50

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

### Lasagna Napoletana 11.50

Meatball lasagna with tomato sauce, ricotta and mozzarella cheese.

### Spaghetti Marinara 9.00

Mild tomato sauce.

### Spaghetti Aglio ed Olio 9.00

Garlic, hot pepper, parsley and olive oil.

### Linguine alla Puttanesca 9.75

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

### Penne dell'Ortolano 9.75

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

### Capellini con Asparagi e Pollo 10.50

Asparagus, chicken, garlic and fresh tomato sauce.

### Spaghetti del Vecchio 11.00

Tomato sauce and meatballs.

### Penne all'Arrabbiata 9.75

Spicy tomato sauce and parsley.

### Spaghetti alla Checca 9.75

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

### Linguine con Cozze e Vongole 12.50

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

### Fettuccine Bolognese 10.75

Meat sauce.

Whole Wheat Pasta Add- \$ 1.00

Gluten Free Pasta Add- \$ 1.50

## Panini (Sandwiches)

With Homemade Bread

### Panino Napoletano 9.25

Meatballs, tomato sauce and roasted bell peppers.

### Panino di Pollo 8.50

Shredded marinated chicken, arugola and mustard.

### Caprese 8.50

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

### Panino del Muratore 9.50

Grilled mild sausages and broccoli rabe.

### Panino al Tonno 8.50

Lettuce, tuna, tomatoes, onions and olives.

### Panino al Tacchino 8.50

Turkey breast, goat cheese, avocado and bell peppers.

### Panino Bruno 9.00

Prosciutto, mozzarella and eggplants.

### Panino Pasquale 9.75

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

### Panino Vegetariano 8.50

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

## Calzone

### Calzone al Forno 9.50

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

### Calzone Napoletano 9.50

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

### Calzone del Sud 10.50

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

### Calzone Bosco 9.50

Tomato sauce, mozzarella, prosciutto and mushrooms.

## Insalata (Salads)

### Insalata Mista 7.00

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

### Insalata di Tonno 9.00

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

### Insalata di Cesare 8.00

Caesar Salad. (with chicken add \$ 2.00)

### Insalata Tritata 9.00

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

### Insalata di Pollo 9.00

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

### Insalata Caprese 8.50

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

### Insalata di Pomodoro 8.50

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

### Insalata di Carciofi 10.00

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

## Secondi (Main Course)

### Petto di Pollo alla Griglia 12.50

Pounded grilled chicken breast served with spinach and roasted potatoes.

### Petto di Pollo al Limone 13.00

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

### Petto di Pollo alla Parmigiana 13.50

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

### Braciolette di Pollo Alla Daniele 14.50

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

### Braciolette di Pollo alla Marsala 14.50

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 26.00

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

### Pesce (Fish of the Day)

Ask your server. MP.

### Vegetali (Vegetables) 5.00

Side order of spinach or potatoes.

## Pizza 10" or 14"

### Margherita 8.50 14.00

Tomato sauce, mozzarella, basil.

### Parmigiana 9.50 15.50

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

### Alla Checca 9.50 14.50

Chopped tomatoes, garlic, basil and mozzarella.

### Daniele 9.50 14.50

Prosciutto, mozzarella, ricotta, Parmesan and basil.

### Vegetariana 9.50 15.50

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

### Puttanesca 9.00 14.00

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

### Del Vesuvio 9.50 15.00

Arugola, chopped tomatoes, mozzarella and garlic.

### Quattro Stagioni (Four Taste) 9.50 15.00

¼ tomato sauce, capers, black olives and oregano.

¼ mushrooms, prosciutto and mozzarella.

¼ artichoke, eggplant and mozzarella.

¼ margherita.

### Napoletana 9.50 14.00

Tomato sauce, mozzarella, anchovies, and oregano.

### Capricciosa 9.50 15.00

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

### Aglio Ed Olio 6.00 10.00

Pizza bread with garlic and olive oil.

