

## APPETIZERS

### FRIED CALAMARI

Served with spicy tomato sauce. 9.95

### BUFFALO WINGS

Breaded and served with bleu cheese or ranch dressing. 9.75

### CRAB-STUFFED MUSHROOMS

Mushroom, crab and cracker stuffing. 9.95

### MOZZARELLA POMODORO

Fresh mozzarella, vine ripened tomatoes, basil, Kalamata olives and roasted red peppers and drizzled with extra virgin olive oil. 9.95

### SHRIMP COCKTAIL

2.50 (ea.)

### MUSSELS

In garlic butter and white wine sauce; served red or white. 9.95

### MEATBALLS

Three meatballs; served with tomato sauce. 8.50

### EGGPLANT

Thin slices of fried eggplant, baked with three cheeses and tomato sauce. 9.95

### SAUSAGE AND PEPPERS

Grilled Italian style sausage with red onions and bell peppers. 9.95

### FRIED RAVIOLI

Served with tomato sauce. 9.75

### ITALIAN EGG ROLLS

Filled with spinach, zucchini, peppers, mushrooms and four cheeses; served with tomato cream sauce. 9.95

### STUFFED CLAMS

Stuffed with chopped clams, celery, onion and crackers. 3.60 (ea.)

### GARLIC BREAD

Italian bread baked with garlic butter, mozzarella and provolone; served with tomato sauce. 4.95

### EGGPLANT FRIES

Eggplant spears, battered and fried; served with tomato sauce. 3.95 / 5.45

### CANNELLONI

Spinach pasta stuffed with chicken, Parmigiana Reggiano cheese, red onion and celery; topped with tomato cream sauce, mozzarella and provolone. 9.95

### ASPARAGUS RAVIOLI

Pasta stuffed with asparagus, ricotta and Parmigiana Reggiano; served with alfredo or gorgonzola cream sauce. 9.75

### FRIED MOZZARELLA

Mozzarella breaded and fried; served with tomato sauce. 8.75

### CHICKEN TENDERS

Regular, Sweet Thai Chili or Buffalo style; served with a side of dipping sauce. 9.75

### HAND CUT FRIES

3.25 / 4.50

## SALADS

### ANTIPASTO

Italian marinated and garden vegetables, pepperoni, salami and fontinella over lettuce. 9.75

### BABY ARUGULA AND GORGONZOLA

Baby arugula, candied walnuts, pickled beets and creamy gorgonzola fritters with a lemon garlic dressing. 8.95

### GARDEN

4.95

### CAESAR

6.50

### ADD TO ANY SALAD:

Grilled Chicken or Steak, add 5.50

Grilled Salmon, add 7.75

Fried Calamari, add 6.50

Sauteed Maine Shrimp, add 7.50

Buffalo Chicken, add 6.50

## SOUPS

### SOUP OF THE DAY

Ask your server about today's soup. 3.95 / 4.95

### PASTA FAGIOLI

Cannellini beans and tubetti pasta in a chicken-based broth. 3.95 / 4.95

### NEW ENGLAND CLAM CHOWDER

Our award winning recipe. 4.50 / 5.50

## PIZZA

Fresh 10-inch dough topped with pizza sauce and romano and provolone cheeses. 8.00

### CHICKEN BROCCOLI ALFREDO

Alfredo sauce, grilled chicken, broccoli and three cheeses. 10.95

### BUFFALO CHICKEN

Bleu cheese dressing, buffalo tenders, celery and three cheeses. 10.95

### CHICKEN PESTO

Basil pesto, red onion, grilled chicken and three cheeses. 10.95

## PIZZA TOPPINGS

### REGULAR .80

Pepperoni, ground beef, veggies, ham, bacon, garlic, Jalapeno, pepperoncini, pineapple

### PREMIUM 1.30

Anchovies, Ricotta, pizza cheese, artichoke hearts, Greek olives, eggplant, chicken, sausage, Fontinella, Feta

## BURGERS

### BRUNO BURGER

Grilled pepperoni, pepperoncinis and Fontinella; served on a bulkie roll. 10.25

### SWISS 'N 'SHROOM

Swiss and sauteed mushrooms; served on a bulkie roll. 10.25

### BACON CHEESEBURGER DELUXE

Lettuce, tomato, American cheese; served on a bulkie roll. 10.25

## SANDWICHES

### STEAK & CHEESE

Served on a sub roll. 10.95 lg./ 9.95 sm.

### INDIA STREET SPECIAL

Steak, American cheese, onions, peppers and mushrooms; served on a sub roll. 10.95 lg./ 9.95 sm.

### CHICKEN & CHEESE

Served on a sub roll. 10.95 lg./ 9.95 sm.

### BRUNO'S SPECIAL

Grilled chicken, American cheese, onions, peppers and mushrooms; served on a sub roll. 10.95 lg./ 9.95 sm.

### DOMINIC'S SPECIAL

Grilled chicken, Fontinella cheese and pepperoncinis; served on a sub roll. 10.95 lg./ 9.95 sm.

### GRILLED CAPRESE

Breaded eggplant cutlet, fresh mozzarella, tomatoes, fresh basil and extra virgin olive oil on grilled Italian bread. 10.50

### CHICKEN CUTLET MOZZARELLA

Breaded chicken cutlet, fresh mozzarella, tomatoes, fresh basil and basil mayo on a toasted ciabatta. 10.50

### ITALIAN COLD CUT

Salami, sopressata, capicola, prosciutto, provolone picante, tomatoes and spicy pepper relish on grilled ciabatta. 10.50

### PARMIGIANA

Chicken, eggplant or meatball; served on a sub roll. 10.50 lg./ 9.50 sm.

### ROASTED TURKEY

Fresh roasted turkey, swiss cheese, lettuce, tomato and mayo on sourdough potato bread. 9.95

### FRIED HADDOCK

Fried haddock filet and lettuce on a bulkie roll; served with tartar sauce. 9.95

### B.L.T.

On sourdough potato bread. 8.95

### LOADED SAUSAGE

Italian Sausage, Provolone, Mozzarella, onions, peppers and mushrooms; served on a sub roll. 10.95 lg./ 9.95 sm.

## CALZONES

Portland's original recipe; fresh pizza dough, Ricotta, Romano, Provolone, Mozzarella, and tomato sauce.

### HOUSE

Peppers, mushrooms, onions,

Kalamatta olives, pepperoni, and sausage. 11.25

### MEATBALL

11.25

### EGGPLANT

Eggplant parmigiana. 11.25

### VEGETABLE

Peppers, onions, Kalamatta olives, mushrooms, broccoli, and tomatoes. 11.25



**BRUNO'S**  
RESTAURANT & TAVERN

# TAKE-OUT MENU

## 878-9511

TAKE-OUT AVAILABLE

11:30 AM- 11:00 PM MON-SAT

33 Allen Avenue, Portland

[www.BrunosPortland.com](http://www.BrunosPortland.com)

**Caution:** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

## ENTRÉES

Served 4:00 pm to 9:30 pm (10:00 pm Friday and Saturday)  
Served with a fresh garden salad

### CRAB-STUFFED HADDOCK

Haddock fillet, crab and mushroom stuffing; served with garlic mashed potatoes and vegetable. 22.50 without stuffing 21.50

### BROILED SCALLOPS

Scallops, broiled in butter and Madiera wine; served with garlic mashed potatoes and vegetable. 22.75

### BAKED STUFFED SHRIMP

Gulf shrimp with crab and mushroom stuffing, broiled in Madiera wine; served with garlic mashed potatoes and vegetable. 21.75

### SHRIMP SCAMPI

Gulf shrimp, garlic butter and Madiera wine sauce over linguine. 21.25

### SPAGHETTI GAMBERETTO

Gulf shrimp, scallops and roasted red peppers in a garlic and white wine sauce with spinach spaghetti. 22.50

### SHRIMP & MUSSELS FRA DIAVLO

Gulf shrimp and mussels in a spicy marinara sauce with spinach fettuccine. 22.50

### FETTUCCINE AROGOSTE

Lobster, shrimp, and tomatoes in a light, garlic cream sauce with fettuccine. 23.95

### HADDOCK BRUNO\*

Haddock fillet, mussels and green beans in a lemon and white wine sauce; served with garlic mashed potatoes. 22.50

### LINGUINE WITH CLAM SAUCE

Chopped clams and kalamatta olives in a garlic and white wine sauce with linguine; served red or white. 20.50

### SALMON SAUTE\*

Salmon filet, capers and tomatoes in a lemon and white wine sauce; served with sauteed spinach and garlic mashed potatoes. 22.95

### CHICKEN PARMIGIANA

Breaded chicken cutlet baked with tomato sauce and three cheeses; served with rigatoni. 20.50

### CHICKEN MARSALA\*

Chicken medallions and mushrooms sauteed in a marsala wine sauce; served with rigatoni. 20.50

### CHICKEN PICCATA\*

Chicken medallions and capers sauteed in a lemon and white wine sauce; served with rigatoni. 20.50

### CHICKEN FRANCESE

Pan fried chicken cutlet sauteed in a lemon, white wine sauce with Parmigiana Reggiano cheese; served with garlic mashed potatoes and vegetable. 20.95

### CHICKEN & BROCCOLI ALFREDO

Grilled chicken and broccoli served in alfredo sauce with linguine. 20.50

### NEW YORK STEAK PIZZIOLA\*

110 oz. sirloin topped with peppers, red onions, mushrooms, kalamatta olives, tomato sauce and mozzarella; served with rigatoni. 22.50

### NEW YORK SIRLOIN\*

Grilled 10 oz. sirloin; served with garlic mashed potato and vegetable. 21.75

### VEAL PARMIGIANA

Breaded veal cutlet baked with tomato sauce and three cheeses; served with rigatoni. 21.50

## ENTRÉES (Cont.)

Served 4:00 pm to 9:30 pm (10:00 pm Friday and Saturday)  
Served with a fresh garden salad

### VEAL SALTIMBOCCA\*

Veal medallions, prosciutto and sage in a white wine sauce; served with garlic mashed potatoes and vegetable. 21.95

### VEAL MARSALA UVE ROSSO\*

Veal medallions and grapes served in a marsala wine sauce with rigatoni. 21.50

### PORK OSSO BUCCO

Braised pork shank with broccoli rabe, pearl onions, raisins and peppers in a white wine sauce; served with garlic mashed potatoes. 23.50

### EGGPLANT PARMIGIANA

Thinly sliced eggplant layered with tomato sauce and cheese; served with rigatoni. 20.50

### LASAGNA

Pasta layered with ground pork, beef and cheese served in tomato sauce with meatball or sausage. 20.50

### LASAGNA ALLA CAMPAGNOLA

Spinach pasta layered with sauteed vegetables and cheese, topped with bechamel and tomato cream sauce. 20.50

### ASPARAGUS RAVIOLI

Pasta with ricotta and asparagus with a choice of gorgonzola or alfredo sauce. 19.95

### RAVIOLI VERDE

Spinach pasta and ricotta with sage butter or tomato cream sauce. 19.95

### RAVIOLI

Pasta stuffed with ricotta and Parmigiana Reggiano served in tomato sauce with meatball or sausage. 19.95

### RIGATONI WITH CHICKEN & ASPARAGUS

Rigatoni, grilled chicken and asparagus tossed in a cream sauce topped with pistachios. 20.50

### RIGATONI VODKA

Rigatoni and prosciutto in a vodka cream sauce. 20.50

### PAPPADELLI de THYMO POMODORO

Arugula pappardelle pasta and tomatoes in a light white wine and thyme sauce. 19.50

### PESTO SPAGHETTI

Spaghetti and grilled chicken tossed in a basil pesto sauce. 20.50

### PASTA AND MEATBALLS

Choice of pasta topped with tomato sauce; served with meatball or sausage. 18.25

### TAGLIATELLE BOLOGNESE

Spinach tagliatelle pasta tossed in a pork, beef and veal ragu. 20.50

### STIR FRY\*

Mushrooms, carrots, broccoli, onions and peppers grilled with soy sauce and served over rice pilaf. 19.50 with grilled chicken, add 1.00

\* Can be prepared gluten free upon request.  
Pasta may be substituted for vegetable.

## LUNCH ENTRÉES

Served daily 11:30 am to 4:00 pm

### CRAB-STUFFED HADDOCK

Haddock fillet, crab and mushroom stuffing served with garlic mashed potatoes and vegetable. 12.50 without stuffing, 11.50

### BROILED SCALLOPS

Scallops, broiled in butter and Madiera wine; served with garlic mashed potatoes and vegetable. 12.95

### EGGPLANT PARMIGIANA

Thinly sliced eggplant layered with tomato sauce and cheese; served with rigatoni. 11.50

### CHICKEN PARMIGIANA

Breaded chicken cutlet baked with tomato sauce and three cheeses; served with rigatoni. 11.50

### STIR FRY\*

Mushrooms, carrots, broccoli, onions and peppers grilled with soy sauce and served over rice pilaf. 9.95 with grilled chicken, add 1.00

### CHICKEN PICCATA\*

Chicken medallions and capers sauteed in a lemon and white wine sauce; served with rigatoni. 11.50

### LINGUINE WITH CLAM SAUCE

Chopped clams and kalamatta olives in a garlic and white wine sauce with linguine; served red or white. 11.50

### VEAL PARMIGIANA

Breaded veal cutlet baked with tomato sauce and three cheeses; served with rigatoni. 12.50

### ASPARAGUS RAVIOLI

Pasta with ricotta and asparagus with a choice of gorgonzola or alfredo sauce. 11.75

### RAVIOLI

Pasta stuffed with ricotta and Parmigiana Reggiano served in tomato sauce with meatball or sausage. 11.75

### CHICKEN & BROCCOLI ALFREDO

Grilled chicken and broccoli served in alfredo sauce with linguine. 11.75

### LASAGNA

Pasta layered with ground pork, beef and cheese served in tomato sauce with meatball or sausage. 11.75

### RIGATONI VODKA

Rigatoni and prosciutto in a vodka cream sauce. 11.75

### PASTA AND MEATBALLS

Choice of pasta topped with tomato sauce; served with meatball or sausage. 11.75

\* Can be prepared gluten free upon request.  
Pasta may be substituted for vegetable.



## Bruno's Pasta Company

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[dan@brunosportland.com](mailto:dan@brunosportland.com), or view our menu at [www.brunosportland.com](http://www.brunosportland.com)

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