

APPETIZERS

FRIED CALAMARI

Served with spicy tomato sauce. 11.95

BUFFALO WINGS

Breaded and served with bleu cheese or ranch dressing. 11.25

CRAB-STUFFED MUSHROOMS

Mushroom, crab and cracker stuffing. 11.50

MOZZARELLA POMODORO

Fresh mozzarella, vine ripened tomatoes, basil, Kalamata olives and roasted red peppers, drizzled with extra virgin olive oil. 11.50

SHRIMP COCKTAIL

2.75 (ea.)

MUSSELS

In garlic butter and white wine sauce; served red or white. 11.95

MEATBALLS

Three meatballs; served with tomato sauce. 9.50

EGGPLANT

Thin slices of fried eggplant, baked with three cheeses and tomato sauce. 11.95

SAUSAGE AND PEPPERS

Grilled Italian style sausage with red onions and bell peppers. 11.95

FRIED RAVIOLI

Served with tomato sauce. 10.95

ITALIAN EGG ROLLS

Filled with spinach, zucchini, peppers, mushrooms and four cheeses; served with tomato cream sauce. 11.50

STUFFED CLAMS

Stuffed with chopped clams, celery, onion and crackers. 3.75 (ea.)

GARLIC BREAD

Italian bread baked with garlic butter, mozzarella and provolone; served with tomato sauce. 6.25

EGGPLANT FRIES

Eggplant spears, battered and fried; served with tomato sauce. 4.75 / 6.50

CANNELLONI

Spinach pasta stuffed with chicken, Parmigiana Reggiano cheese, red onion and celery; topped with tomato cream sauce, mozzarella and provolone. 11.95

ASPARAGUS RAVIOLI

Pasta stuffed with asparagus, ricotta and Parmigiana Reggiano; served with alfredo or gorgonzola cream sauce. 11.75

FRIED MOZZARELLA

Mozzarella breaded and fried; served with tomato sauce. 9.50

CHICKEN TENDERS

Regular, Sweet Thai Chili or Buffalo style; served with a side of dipping sauce. 10.50

HAND CUT FRIES

3.75 / 4.95

SALADS

ANTIPASTO

Italian marinated and garden vegetables, pepperoni, salami and fontinella over lettuce. 9.95

BABY ARUGULA AND GORGONZOLA

Baby arugula, candied walnuts, pickled beets and creamy gorgonzola fritters with a lemon garlic dressing. 9.95

GARDEN

4.95

CAESAR

7.50

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, mozzarella, romano and provolone cheese. 10.00

CHICKEN BROCCOLI ALFREDO

Alfredo sauce, grilled chicken and broccoli. 12.95

BUFFALO CHICKEN

Bleu cheese dressing, buffalo tenders and celery. 12.95

CHICKEN PESTO

Basil pesto, red onion and grilled chicken. 12.95

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. 12.50

SWISS 'N 'SHROOM

Swiss and sauteed mushrooms; served on a bulkie roll. 12.50

BACON CHEESEBURGER DELUXE

Lettuce, tomato, American cheese; served on a bulkie roll. 12.50

SANDWICHES

STEAK & CHEESE

Served on a sub roll. 12.50

INDIA STREET SPECIAL

Steak, American cheese, onions, peppers and mushrooms; served on a sub roll. 12.50

CHICKEN & CHEESE

Served on a sub roll. 12.50

BRUNO'S SPECIAL

Grilled chicken, American cheese, onions, peppers and mushrooms; served on a sub roll. 12.50

DOMINIC'S SPECIAL

Grilled chicken, Fontinella cheese and pepperoncinis; served on a sub roll. 12.50

GRILLED CAPRESE

Breaded eggplant cutlet, fresh mozzarella, tomatoes, fresh basil and extra virgin olive oil on grilled Italian bread. 12.50

CHICKEN CUTLET MOZZARELLA

Breaded chicken cutlet, fresh mozzarella, tomatoes, fresh basil and basil mayo on a toasted ciabatta. 12.50

ITALIAN COLD CUT

Salami, sopressata, capicola, prosciutto, provolone picante, tomatoes and spicy pepper relish on grilled ciabatta. 12.50

PARMIGIANA

Chicken cutlet, eggplant, or meatballs with tomato sauce, mozzarella and provolone. 12.50

ROASTED TURKEY

Fresh roasted turkey, swiss cheese, lettuce, tomato and mayo on sourdough potato bread. 12.50

FRIED HADDOCK

Fried haddock filet and lettuce on a bulkie roll; served with tartar sauce. 12.50

B.L.T.

On sourdough potato bread. 10.95

LOADED SAUSAGE

Italian sausage, provolone, mozzarella, onions, peppers and mushrooms; served on a sub roll. 12.50

CALZONES

Portland's original recipe; fresh pizza dough, ricotta, romano, provolone, mozzarella, and tomato sauce.

HOUSE

Peppers, mushrooms, onions, Kalamatta olives, pepperoni, and sausage. 12.95

MEATBALL

12.95

EGGPLANT

Eggplant parmigiana. 12.95

VEGETABLE

Peppers, onions, Kalamatta olives, mushrooms, broccoli, and tomatoes. 12.95



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

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. 23.95 - Without stuffing, 22.95

BROILED SCALLOPS

Scallops, broiled in butter and Madiera wine; served with garlic mashed potatoes and vegetable. 24.25

BAKED STUFFED SHRIMP

Gulf shrimp with crab and mushroom stuffing, broiled in Madiera wine; served with garlic mashed potatoes and vegetable. 23.50

SHRIMP SCAMPI

Gulf shrimp, garlic butter and Madiera wine sauce over linguine. 22.25

SPAGHETTI GAMBERETTO

Gulf shrimp, scallops and roasted red peppers in a garlic and white wine sauce with spinach spaghetti. 23.95

SHRIMP & MUSSELS FRA DIAVLO

Gulf shrimp and mussels in a spicy marinara sauce with spinach fettuccine. 23.95

FETTUCCINE AROGOSTE

Lobster, shrimp, and tomatoes in a light, garlic cream sauce with clam sauce. MARKET

LINGUINE WITH FLAMM CAUSE

Chopped clams and kalamatta olives in a garlic and white wine sauce with linguine; served red or white. 22.50

SALMON SAUTE*

Salmon filet, capers and tomatoes in a lemon and white wine sauce; served with vegetables and garlic mashed potatoes. 24.50

CHICKEN PARMIGIANA

Breaded chicken cutlet baked with tomato sauce and three cheeses; served with rigatoni. 22.25

CHICKEN MARSALA*

Chicken medallions and mushrooms sauteed in a marsala wine sauce; served with rigatoni. 22.25

CHICKEN PICCATA*

Chicken medallions and capers sauteed in a lemon and white wine sauce; served with rigatoni. 22.25

CHICKEN FRANCESE

Pan fried chicken cutlet sauteed in a lemon, white wine sauce with Parmigiana Reggiano cheese; served with garlic mashed potatoes and vegetable. 22.75

CHICKEN & BROCCOLI ALFREDO

Grilled chicken and broccoli served in alfredo sauce with linguine. 21.95

NEW YORK STEAK PIZZIOLA*

110 oz. sirloin topped with peppers, red onions, mushrooms, kalamatta olives, tomato sauce and mozzarella; served with rigatoni. 23.95

NEW YORK SIRLOIN*

Grilled 10 oz. sirloin; served with garlic mashed potato and vegetable. 22.95

VEAL PARMIGIANA

Breaded veal cutlet baked with tomato sauce and three cheeses; served with rigatoni. 23.25

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. 23.75

VEAL MARSALA UVE ROSSO*

Veal medallions and grapes served in a marsala wine sauce with rigatoni. 23.25

PORK OSSO BUCCO

Braised pork shank with broccoli rabe, pearl onions, raisins and peppers in a white wine sauce; served with garlic mashed potatoes. 24.50

EGGPLANT PARMIGIANA

Thinly sliced eggplant layered with tomato sauce and cheese; served with rigatoni. 22.25

LASAGNA

Pasta layered with ground pork, beef and cheese served in tomato sauce with meatball or sausage. 22.25

LASAGNA ALLA CAMPAGNOLA (FROM THE FARM)

Spinach pasta layered with sauteed vegetables and cheese, topped with bechamel and tomato cream sauce. 21.95

ASPARAGUS RAVIOLI

Pasta with ricotta and asparagus with a choice of gorgonzola or alfredo sauce. 21.25

RAVIOLI VERDE

Spinach pasta and ricotta with sage butter or tomato cream sauce. 21.25

RAVIOLI

Pasta stuffed with ricotta and Parmigiana Reggiano served in tomato sauce with meatball or sausage. 21.25

RIGATONI WITH CHICKEN & ASPARAGUS

Rigatoni, grilled chicken and asparagus tossed in a cream sauce, topped with pistachios. 21.95

RIGATONI VODKA

Rigatoni and prosciutto in a vodka cream sauce. 21.95

PESTO SPAGHETTI

Spaghetti and grilled chicken tossed in a basil pesto sauce. 21.95

PASTA AND MEATBALLS

Choice of pasta topped with tomato sauce; served with meatball or sausage. 19.95

TAGLIATELLE BOLOGNESE

Spinach tagliatelle pasta tossed in a pork, beef and veal ragu. 22.50

STIR FRY*

Mushrooms, carrots, broccoli, onions and peppers grilled with soy sauce and served over rice pilaf. 20.95 - With grilled chicken, add 1.00

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

BRUNO'S TAKE-OUT

878-9511

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. 13.95 - Without stuffing, 12.95

BROILED SCALLOPS

Scallops, broiled in butter and Madiera wine; served with garlic mashed potatoes and vegetable. 14.50

EGGPLANT PARMIGIANA

Thinly sliced eggplant layered with tomato sauce and cheese; served with rigatoni. 13.50

CHICKEN PARMIGIANA

Breaded chicken cutlet baked with tomato sauce and three cheeses; served with rigatoni. 13.50

STIR FRY*

Mushrooms, carrots, broccoli, onions and peppers grilled with soy sauce and served over rice pilaf. 11.95 - With grilled chicken, 12.95

CHICKEN PICCATA*

Chicken medallions and capers sauteed in a lemon and white wine sauce; served with rigatoni. 13.50

LINGUINE WITH CLAM SAUCE

Chopped clams and kalamatta olives in a garlic and white wine sauce with linguine; served red or white. 13.50

VEAL PARMIGIANA

Breaded veal cutlet baked with tomato sauce and three cheeses; served with rigatoni. 14.25

ASPARAGUS RAVIOLI

Pasta with ricotta and asparagus with a choice of gorgonzola or alfredo sauce. 13.50

RAVIOLI

Pasta stuffed with ricotta and Parmigiana Reggiano served in tomato sauce with meatball or sausage. 13.50

CHICKEN & BROCCOLI ALFREDO

Grilled chicken and broccoli served in alfredo sauce with linguine. 13.50

LASAGNA

Pasta layered with ground pork, beef and cheese served in tomato sauce with meatball or sausage. 13.50

RIGATONI VODKA

Rigatoni and prosciutto in a vodka cream sauce. 13.50

PASTA AND MEATBALLS

Choice of pasta topped with tomato sauce; served with meatball or sausage. 13.50

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

BRUNO'S TAKE-OUT

878-9511



Bruno's Pasta Company

Made from scratch, the ravioli that you know and love is now available for wholesale and retail sale. Pick up a box at Bruno's or visit us online to see a list of retailers

www.brunospastacompany.com



Bruno's Gift Cards

PERFECT FOR ANY OCCASION

AVAILABLE IN ANY AMOUNT

OR GET THEM AT BRUNOSPORTLAND.COM

Special Event Coming Up!

Hold it in Bruno's beautiful Banquet Room

BRUNO'S CATERS, TOO!

For more info, call Nicole Wong at 878-9511, e-mail her at

nicole@brunosportland.com, or view our menu at www.brunosportland.com