

# Brelundi

## Ristorante

### Breakfast Menu

Served Weekdays 7am to 11am Weekends 7am to 3pm

<b>Breakfast Arancini</b>	6. ea	<i>Sausage or spinach or ham with egg &amp; cheese</i>	
<b>Breakfast Sandwiches</b>	10.	<i>Sausage or spinach and roasted red peppers or prosciutto with fried Egg, Fresh Mozzarella, toasted Ciabatta</i>	
<b>Frittatas Brelundi*</b>	10.	<i>Sausage or spinach or ham or vegetables with scrambled Eggs, scalloped potatoes baked with fresh mozzarella</i>	
<b>Breakfast Pizza</b>	12.	<i>Sausage or spinach or prosciutto or vegetables with Béchamel sauce, scrambled eggs, fresh mozzarella</i>	
<b>Patate in padella</b>	10.	<i>Sausage or spinach or pancetta or vegetables with cream Two poached eggs, scalloped potatoes, fresh mozzarella</i>	
<b>Poached eggs</b>	10.	<i>Sausage or spinach or pancetta or vegetables with toasted Focaccia, Two poached eggs, olive oil, side of potatoes</i>	
<b>Scrambled eggs</b>	8.	<i>Two Scrambled eggs, toasted focaccia, side of potatoes</i>	
<b>Omelets</b>	9.	<i>2 eggs, sausage or spinach or ham or vegetables, Toasted focaccia, fresh mozzarella, potatoes</i>	
<b>Sunnyside or over-easy</b>	8.	<i>Two fried eggs, toasted focaccia, side of potatoes</i>	
<b>Additional sides</b>	4.	<i>2 poached eggs, or 2 sausages or side of potatoes</i>	
	3.	<i>Spinach or toasted focaccia</i>	
	3.	<i>Add one additional egg, with scrambled, fried or omelets</i>	
<b>Warm iris</b>	5.	<i>Ricotta filled brioche, lemon zest, chocolate, cinnamon</i>	
<b>Coffee &amp; Beverages</b>	2.	<i>Regular or decaf</i>	3. <i>Large Regular or decaf</i>
	2.5	<i>Espresso/Americano</i>	3.5 <i>Dbl espresso/lg Americano</i>
	3.5	<i>Cappuccino/Latte</i>	3.5 <i>Macciato</i>
	2.	<i>Cup hot-cold milk</i>	3. <i>Hot chocolate/Herbal teas</i>
	3.	<i>Choice of apple or cranberry or orange Juices</i>	
	12.	<i>Mimosa made with Prosecco</i>	

# Lunch & Dinner Menu

## Appetizers

<b>Arancini</b>	6.ea	<i>Spinach and cheese or ham and cheese or beef and peas or chef special</i>
<b>Three Meatballs</b>	9.	<i>Our in house made meatballs served in a marinara sauce</i>
<b>Roasted Beets*</b>	12.	<i>Citrus whipped ricotta and topped with fresh fried Tuscan kale</i>
<b>Brelundi*</b>	14.	<i>Panelle, caponata, prosciutto, mozzarella, olives, red roasted pepper</i>
<b>Fried Calamari</b>	14.	<i>Tubes &amp; tentacles lightly floured cooked golden, marinara Sauce</i>
<b>Seared Polpo*</b>	16.	<i>Octopus, fennel, EV oil, roasted red peppers, cannellini beans, arugola</i>

## Salads & Soups

<b>Giardiniera*</b>	10.	<i>Romaine, mixed greens, tomatoes, onions, fennel, parmesan, lemon oil</i>
<b>Arugola spinach</b>	10.	<i>Tomatoes, pecorino romano, croutons, extra virgin olive oil lemon</i>
<b>Brelundi Caesar</b>	10.	<i>Romaine, homemade dressing topped with Sicilian white anchovies</i>
<b>Mediterranean*</b>	12.	<i>Mixed greens, tomatoes, candied hazelnuts, goat cheese, lemon oil</i>
<b>Caprese*</b>	12.	<i>Fresh mozzarella, RR peppers, tomatoes, olives, balsamic glaze and oil</i>
<b>Burrata*</b>	12.	<i>Prosciutto, arugola, tomato, cream filled mozzarella olives, seasonings</i>
		<b>Add to any salad</b> <b>Chicken 5. Salmon 6. Steak Tips 7.</b>
<b>Wedding Soup</b>	7.	<i>Traditional Italian wedding soup, anelletti pasta &amp; meatballs</i>
<b>Chef's Soup</b>	7.	<i>Chef's choice soups</i>

## Pizza

<b>Margherita</b>	12.	<i>Fresh mozzarella, sauce, basil &amp; cherry tomatoes</i>
<b>Vegetariana</b>	12.	<i>Roasted peppers, mushroom, eggplant, zucchini, onion, mozzarella</i>
<b>Prosciutto</b>	14.	<i>Prosciutto, mozzarella, sauce, parmesan, arugola, cherry tomatoes</i>
<b>Fennel, Sausage</b>	14.	<i>Fresh mozzarella, tomato sauce, fennel, &amp; sausage</i>
<b>Boscaiola</b>	14.	<i>White pizza, ricotta, basil, mushroom, tomatoes, sausage, mozzarella</i>
<b>Vegetable toppings</b>	2.ea	<i>Tomatoes, spinach, mushroom, onion, broccoli, peppers, cheese</i>
<b>Meat Toppings</b>	3.ea	<i>Meatballs, sausage, pepperoni, ham, prosciutto, grilled chicken</i>

## Calzone

<b>Meatball</b>	14.	<i>Our home made meatballs with marinara sauce, fresh mozzarella</i>
<b>Chicken Parm</b>	14.	<i>Chicken parm with marinara sauce, fresh spinach, fresh mozzarella</i>
<b>Ham &amp; Cheese</b>	14.	<i>Black forest ham with fresh mozzarella cheese</i>
<b>Spinach</b>	14.	<i>Spinach, ricotta, fresh mozzarella cheese</i>

## Pastas

<b>Pasta Polpette</b>	16.	<i>Spaghetti pasta in our marinara sauce with three meatballs</i>
<b>Pasta Primavera</b>	16.	<i>Penne pasta sautéed vegetables, creamy marinara sauce</i>
<b>Eggplant Parm</b>	16.	<i>Layered breaded eggplant with ricotta, mozzarella, marinara, fusilli</i>
<b>Veggie lasagna*</b>	16.	<i>Grilled eggplant, peppers, zucchini, marinara, cheese, gluten free pasta</i>
<b>Capoliato</b>	16.	<i>Penne pasta with our hearty meat sauce (Bolognese) &amp; Peas</i>
<b>Paccheri</b>	16.	<i>Tubular pasta, onion, garlic eggplant, smoked mozzarella, sauce</i>
<b>Lasagna</b>	16.	<i>Classic layered pasta, ricotta with bolognese sauce</i>

## Chicken

<b>Parmegiana</b>	18.	Breast of chicken, marinara sauce, fresh mozzarella, fusilli
<b>Fettuccini Pollo</b>	18.	Grilled chicken, wild mushrooms, roasted peppers, creamy pesto
<b>Chicken Broccoli</b>	18.	Penne pasta, chicken, broccoli florets, white wine garlic sauce, cheese.
<b>Pollo con Crema</b>	20.	Chicken, sundried tom, spinach, creamy Pesto over spinach ravioli
<b>Pollo Brelundi</b>	20.	Chicken cutlet, sautéed onions, mushroom, creamy marsala, fettuccini
<b>Florentine</b>	20.	Stuffed chicken, prosciutto, spinach, Fontina, spinach, mashed potato

## Beef & Pork

<b>Pork Marsala</b>	20.	Pork tenderloin, mushrooms, onions, marsala sauce, spinach ravioli
<b>Siciliana</b>	22.	Eggplant, mozzarella, steak tips, beef pork Tuscan kale filled raviolis
<b>Short Ribs</b>	24.	Slow cooked short ribs, red wine tomato sauce served with fettuccini
<b>Filetto*</b>	26.	Grilled 8oz. filet, mashed potatoes, broccoli Rabe, garlic butter sauce

## Seafood

<b>Littlenecks</b>	20.	Littleneck clams, white wine garlic sauce leeks, fettuccini
<b>Salmon broccoli</b>	22.	Sautéed, broccoli florets, white wine garlic sauce, romano, penne
<b>Grilled Salmon*</b>	24.	Grilled salmon, rice, sautéed vegetables, lemon butter caper sauce
<b>Pesce Spada*</b>	26.	Grilled sword fish, rice, mixed veggies, lemon & extra virgin olive oil
<b>Pesce Brelundi*</b>	28.	Grilled swordfish, octopus, shrimp, served over rice & vegetables
<b>Pesce con Crema</b>	28.	Spinach, salmon, calamari, shrimp, seafood cream sauce fettuccini

## Panini on Ciabatta Bread

<b>Grilled Chicken</b>	11.	Chicken with tomatoes, basil, & fresh mozzarella cheese
<b>Chicken Pesto</b>	11.	Chicken with tomatoes, pesto with melted fresh mozzarella cheese
<b>Chicken Parm</b>	11.	Breaded chicken, tomato sauce with melted fresh mozzarella cheese
<b>Eggplant Parm</b>	11.	Breaded eggplant, ricotta tomato sauce, melted fresh mozzarella
<b>Meatball Parm</b>	11.	Our in-house meatballs, tomato sauce, melted fresh mozzarella cheese
<b>Pane Cunzatu</b>	12.	Prosciutto, fresh mozzarella, tomatoes, basil, ev olive oil oregano
<b>Steak Tips</b>	12.	Marinated steak tips on a bed of broccoli rabe, tomatoes, mozzarella

## Sides

<b>Rapini (Rabe)*</b>	6.	Sautéed broccoli rabe with garlic and EV olive oil
<b>Pasta or Rice</b>	6.	Choice of fusilli, penne, spaghetti with marinara or rice with veggies
<b>Sautéed Veggies*</b>	6.	Sautéed medley of assorted available vegetables

## Children

*(12 and under, includes small gelato)*

<b>Spaghetti &amp; meatballs</b>	8.	Pasta with red or cheese sauce	8.
<b>Peperoni or Cheese Pizza</b>	8.	Breaded chicken fingers	8.

## Coffees and Sodas

<b>Regular or decaf</b>	2.	<b>Large</b>	3.	<b>Herbal teas/Hot chocolate</b>	3.
<b>Espresso/Americano</b>	2.5	<b>Double esp.</b>	3.5	<b>OJ, apple, cranberry Juice</b>	3.
<b>Cappuccino/Latte</b>	3.5	<b>Macciato</b>	3.5	<b>Sodas/Iced tea/Milk</b>	2.

Owner Michael Colomba, Chefs Nick Buccellato and Sandro Calidonna and the entire Brelundi staff Thank you for your patronage

\*Indicates Gluten Free, we are happy to substitute most of our pastas with Gluten free pasta, or remove croutons from salads, please feel free to ask our servers.

\*\*PLEASE INFORM YOUR WAIT PERSON ABOUT ANY FOOD ALLERGIES PRIOR TO ORDERING\*\*\*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORN ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS\*\*