



**BRUNELLESCHI'S**  
GOURMET PIZZA, PASTA, & SALADS

## Specials

Soup: Crab Corn Chowder with Bacon    Cup \$5    Bowl \$9

Mussels: Prince Edward Sound Mussels in a White Wine Butter Sauce , Sauteed  
Shallots Onions & Grape Tomatoes    \$17

Pizza: "Colby's Special" Cheese Pizza Dressed with Sliced Prosciutto, Shaved  
Parmesan Cheese, Arugula, & Truffle Oil    \$21

Chicken & Rosemary Ravioli: ( 4 Sauce Options ) Marinara, Bolognese, Alfredo,  
or Basil Pesto Sauce with Mascarpone & Pine Nuts.    \$15

Veal Marsala: Mushroom Marsala Sauce With Seasonal Vegetables & Rosemary  
Potatoes.    \$27

Veal Picatta: White Wine Lemon Butter & Caper Sauce Served with Seasonal Vegetables  
& Rosemary Tomatoes.    \$27

Veal Parmesan: Pan Seared & Lightly Breaded then Draped with Mozzarella &  
Parmesan Cheese, Served on a Bed of Pasta Marinara.    \$27

Dessert: Chocolate Chip Bread Pudding Served on a Bourbon Anglaise Sauce with a  
Dollop of Whipped Cream.    \$12

Fiji Water: Small \$3    Large \$6

Gluten Free Pasta & Pizza Selections Available Upon Request!  
Brunelleschi's Hat's, Chef Coats, Short & Long Sleeve Shirts Available!

## ~ Starters ~

Fresh Baked Pretzel-Bread Sticks ~\$5.50~

Garlic Bread ~\$6.50~

Bruschetta ~\$14~

Meat Balls ~2 for \$4~ or ~3 for \$5.50~

Homemade Mac 'n Cheese ~\$13~ try it with peas, sausage, jalapenos-anything!

Soup of the Day Cup ~\$4.50~ Bowl ~\$9~

## ~ Paninis ~

\*All Paninis are served on Ciabatta bread and with a side of mixed greens\*

Ahi Tuna Panini: Seared Ahi Tuna, avocado, Swiss cheese, field greens & wasabi mayonnaise ~\$17.50~

Cuban Panini: Ham, pork, Swiss cheese, sliced dill pickle & mustard ~\$11.5~

Roasted Vegetable Panini: Roasted eggplant, portabella mushrooms, roasted red peppers & spinach ~\$14~

Chicken Parmesan Panini: Breaded chicken, draped with mozzarella & parmesan cheese, served with our own marinara sauce ~\$12.50~

Meatball Panini: Sliced home-made meatballs with melted Mozzarella and Our own marinara sauce ~\$11.50~

Capresse Panini: Fresh Buffalo mozzarella, tomatoes & prociotto with basil balsamic reduction ~\$17.50~

Brunelleschi's Italian Panini: Prociotto, Genoa Salami, Cappacola ham, pepperoni, mozzarella, sliced tomato, onion, pepperocini and lettuce ~\$13~

Parties of 6 or more will have a 20% gratuity added to the bill

Split Meals add ~\$2~

One Credit Card per table, Please

## ~SALADS~

\*LOCAL GREENS & PRODUCE when available\*

Half Salads and alternative dressings are available

Beet Salad: spinach & onions tossed in homemade balsamic vinaigrette with candied walnuts, goat cheese & citrus ~\$14~

Old School Salad: Iceberg lettuce with our homemade balsamic vinaigrette ~\$9.50~

Mixed Green: Carrots, cherry tomatoes & cucumber served with fresh red wine vinaigrette dressing ~\$10~

Greek Salad: Cherry tomatoes, cucumbers, black olives, feta cheese & our red wine vinaigrette dressing ~\$13.50~

Caesar Salad: Romaine lettuce, croutons & Brunelleschi's own savory Caesar ~\$13~  
Chicken add ~\$4~ or Ahi Tuna add ~\$7~

Cobb Spinach Salad: Chicken, egg, gorgonzola cheese, tomatoes, avocado & bacon with fresh lemon shallot vinaigrette dressing ~\$15~

Capresse Salad: Fresh Buffalo mozzarella & tomatoes drizzled with homemade pesto and balsamic reduction, served on a bed of field greens dressed by our balsamic vinaigrette ~\$17~  
Capresse with Prosciutto ~\$19~

Portobello Salad: Oven roasted Portobello dressed with roasted red peppers & goat cheese on a bed of mixed greens with our balsamic reduction ~\$16~

Salmon Carpaccio: Smoked salmon, capers, goat cheese & shredded parmesan on a bed of mixed greens with a lemon vinaigrette dressing ~\$19~

The Salad Formerly Known as Alana: Ahi tuna, avocado, roasted red pepper, artichoke, & goat cheese, on mixed greens & spinach with a lemon vinaigrette dressing & a side of wasabi ~\$19.50~

### Additional Toppings:

artichoke hearts, pineapple, roasted eggplant, mushrooms, fresh jalapeños, tomato slices, sun-dried tomatoes, cherry tomatoes, diced red or white onions, caramelized onions, pine nuts, basil, black olives, pepperoncini, gorgonzola, shredded parmesan, shredded Asiago, goat cheese, Cappacolla ham, Canadian bacon, bacon, chorizo, pepperoni, anchovies, sausage, chicken, salami

~add \$1.50~

(Meatball 1 for \$2.50 or 3 for \$6, Rock Shrimp \$4, Prosciutto \$4,

Tiger Shrimp \$7, Ahi Tuna \$7, & salmon \$7, chicken \$3)

## ~PIZZAS & CALZONES~

Buttermilk: Plain cheese pizza -- simple and delicious ~\$11~

ALL SIGNATURE PIZZAS & CALZONES ~\$19~

Ajax: Cappacolla ham, sun-dried tomatoes, garlic & oregano

Highlands: Sausage, mushrooms with grated mozzarella & parmesan cheese

Especial: The Highlands, plus gorgonzola & caramelized onions

Snowmass: Canadian ham, pineapple & poquito garlic

Paisano: Jalapeños, chorizo, onions, cilantro & avocado

GTV III's Pizza: Gorgonzola, roasted red peppers, caramelized onions & sausage

Roasted Vegetables: Roasted eggplant & red pepper, mushroom, spinach & goat cheese

Capresse: Fresh buffalo mozzarella, sliced tomatoes & fresh basil

Onions Pizza: Red, white & caramelized onions with gorgonzola cheese

Greek Pizza: Artichoke hearts, sun dried tomatoes, olives & feta

Bruno's Meat Calzone: Pepperoni, sausage, chorizo, ham & mozzarella

Shrimp Pizza: Rock shrimp, cherry tomatoes, oregano, garlic & alfredo sauce

Serf & Derk: The Shrimp Pizza plus sausage

Four Formaggi: Alfredo sauce, mozzarella, gorgonzola, asiago & parmesan cheese

Barbecue Chicken: Chicken, diced red onions, cilantro & barbecue sauce

Basil Pesto: Pine nuts, spinach, gorgonzola cheese & our own basil pesto sauce

Emily's Especial: Choose Pesto, Alfredo, or Barbeque sauce & any 3 toppings.

White Pizza: NO SAUCE, sliced & sun dried tomatoes, onions & fresh basil

~Any signature pizza may be made as a calzone~

~Ask your server about nightly pizza specialties~

## ~ENTREE SPECIALS~

Meat Lasagna "Brutta ma Buona": Layers of fluffy ricotta, mozzarella & rich meat, garnished with shredded Parmesan cheese & fresh basil ~\$19.50~

Chicken or Eggplant Parmesan: Pan seared & lightly breaded, then draped with mozzarella & parmesan cheese, served on a bed of pasta marinara ~\$18.50~

Shrimp Linguini: Shrimp, mushrooms & cherry tomatoes in a white wine garlic sauce ~\$23.50~

Fettuccini Salmon: Ruby Red Wild Alaskan smoked salmon, mushrooms & diced tomatoes in an pink sauce ~\$23.50~

Fettuccini Sofia: Oven-dried tomatoes, pine nuts & mushrooms in a lovely basil pesto-truffle sauce ~\$19.50~ Add Chicken for ~\$4~ or Shrimp ~\$7~

Classic Spaghetti: Spaghetti Pasta with Bolognese or Marinara sauce ~\$14.50~ Meatballs: add ~\$5~

Ezra a la Penne: Pravda vodka reduced in a marinara & white sauce with peas & sun dried tomatoes ~\$17.50~

Killer Carbonara: Bacon, onions, butter, milk, and whipped eggs in a bright white wine sauce ~\$19.50~ Add Chicken or sausage for ~\$4~

Chicken Picatta: In a white wine & caper sauce, with artichoke hearts, asparagus & little red potatoes ~\$24~

I'd Like Pasta Peas: Sausage & peas over penne pasta with a Bolognese sauce & a dollop mascarpone ~\$15~

## ~After Dinner Drinks & Eats~

### ~Drinks~

Espresso

Latté

Cappuccino

Café Americana

Hot Tea

Porte

Lemoncillo

### ~Desserts~

Cannolies ~\$8.50~

Tiramisu ~\$12~

Cheesecake ~\$8.50~

Root Beer Float ~\$6.50~

Scoops of Ice Cream ~\$4~

Brownie a la Mode ~\$10.50~

Chocolate and Cinnamon Pizza ~\$10~

Homemade Ice Cream Sandwich—It's HUGE! ~\$10~

### ~Toppings~

Caramel

Chocolate

Raspberry

Whipped Cream

Candied Walnuts

## ~Brunelleschi's Children's Menu~

Kids Make your Own Pizza ~\$14~ look like a chef, cook like a chef

\* Choose Your Toppings! Traditional Toppings are Included \*

Kids Make your Own Pretzels ~\$4.50~ w/ ranch or marinara sauce

Kids Pastas ~\$10~

\*Sauce Options: Butter, Bolognese, Marinara, Alfredo, or Pink \*

\*Noodle Options: Penne, Fettuccini, Linguini, Elbow\*

Kids Spaghetti with Meatballs ~\$12~

Grilled Cheese Calzone ~\$11~

Kids Mac 'n Cheese ~\$10~