



Antipasti

Carpaccio Sottobosco	thinly sliced beef tenderloin with arugula, capers, white truffle oil and shaved scallions of parmigiano reggiano	16
Cozze	steamed P.E.I. mussels; <i>choice of</i> marinara or white wine sauce	14
Frittura di Pesce	calamari and shrimp, lightly dusted; done crisp, marinara dip	15
Grigliata di Calamari	grilled calamari on a warm bed of black olives, artichokes, assorted beans, and fresh diced tomatoes	16
Polpette di Capriolo	venison meatballs, porcini mushrooms; marsala wine sauce	15
Scampi Fra Diavola	shrimp, spicy tomato sauce, pesto, white wine, capers and crostini	15

Antipasto Misto Della Casa 15pp

(Chef Mario's signature appetizer platter for two or more)
 bruschetta, prosciutto e melone, jumbo scampi with cocktail sauce,
 caprese di bufala, cacciatore salami, asiago cheese
 pickled artichokes, cerignola olives, sundried tomatoes

Insalate e Zuppe

Caprese di Bufala	roma tomatoes with bufala mozzarella on a bed of fresh greens drizzled with basil pesto, extra virgin olive oil and glazed balsamic vinegar	14
Insalata di Arugula con Finocchio	arugula, topped with shaved fennel, seedless oranges, honey toasted walnuts; citrus vinaigrette	14
Insalata Brunello	mixed greens, roasted red peppers, goat cheese, honey glazed walnuts, seedless red grapes; balsamic vinaigrette	14
Insalata Cesare	crisp romaine lettuce, herbed croutons, crispy prosciutto, freshly grated parmigian; tossed with our signature Caesar dressing	12
		with Anchovies 14
Pasta e Fagioli alla Toscana	tuscan country-style pasta & bean soup	8
Zuppa di Lenticchie	a hearty italian lentil and vegetable soup	8

Pasta e Risotto

Tortellini Boscaiola	meat filled tortellini, sausage, mushrooms; rosé sauce	24
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Gnocchi al Pomodoro e Basilico	gnocchi; light tomato basil sauce	18
Linguine Tutto Mare	linguine with baby clams, shrimp, calamari, scallops and mussels <i>choice of</i> marinara or white wine sauce	28
Penne Al Tonno	albacore tuna, black olives, marinara sauce	22
Ravioloni con Funghi	large ravioli stuffed with wild mushrooms; porcini truffle cream sauce	26
Risotto Mare e Terra	arborio rice, shrimp, zucchini slivers & herbs	28

Gluten free pasta available, ask your server

Carne e Pesce

Filetto di Manzo con Pancetta	beef tenderloin with pancetta; beef jus yukon gold and sweet potato gratin; seasonal vegetables	42
Ossobuco alla Toscana	braised veal shank in a tomato, carrot, celery ragu; complimented with pappardelle pasta	35
Saltimbocca alla Romana	provimi veal medallions sautéed with white wine and butter topped with prosciutto, bufala mozzarella and fresh sage; served with seasonal vegetables and veal manicotti	30
Scallopine al Limone	provimi veal medallions sautéed with white wine, lemon juice, capers garnished with lemon slices, roasted potato and seasonal vegetables	28
Sella d'agnello	rack of lamb grilled to perfection (Chef suggestion is medium rare) yukon gold and sweet potato gratin; seasonal vegetables	42
Vitello al Marsala	provimi veal medallions sautéed with mushrooms and marsala wine accompanied with roasted herbed potato & seasonal vegetables	28
Vitello Pizzaiola	provimi veal medallions with capers, garlic, tomato sauce complimented with gnocchi gorgonzola	29

Buon Appetito
Co-Chefs Mario e Peppino

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