

SMALL PLATES

BASIL FLATBREAD \$8

Herb-whipped ricotta

FRIED ARTICHOKE \$8

Lemon aioli

POLENTA FRITTERS \$8

Speck, smoked gouda, honey mustard

FRIED CALAMARI \$13

Calabrian chili aioli, grilled lemon

TOAST | \$10

BURRATA

Blistered cherry tomatoes, pistachio pesto, country sourdough

MEATBALLS | \$15

Di Bruno Bros. meatballs, fresh ricotta, tomato basil sauce, pecorino cream, basil oil, parmesan, basil flatbread

CHEESE BOARDS

ADD PROSCIUTTO & FENNEL SALAMI +\$4

MOZZARELLA BAR BOARD \$16

Your choice of hand-pulled mozzarella, burrata, or marinated ciliegine, served with dulce de leche spread, Moroccan tomato & onion relish, triple ale onion spread, & house focaccia

DI BRUNO'S MONGER BOARD \$18

Cheese monger's selection of 3 cheeses served with dulce de leche spread, Moroccan tomato & onion relish, triple ale onion spread, & house focaccia

SOUP OF THE DAY \$8

a rotating offering of one of our housemade seasonal soups.

PASTA

RIGATONI WITH BRISKET RAGU \$18

Di Bruno Bros. rigatoni, brisket ragu, stracciatella cheese, parmesan, basil

CACIO E PEPE WITH ROASTED MUSHROOMS \$16

Di Bruno Bros. spaghetti, roasted oyster mushrooms, parmesan, black pepper

SALADS

CAESAR SALAD \$12

Romaine, Parmigiano Reggiano, anchovies, Di Bruno's Caesar dressing, house made croutons + \$5 add chicken

ITALIAN CHOPPED SALAD \$15

Romaine, lola rosa, arugula, sundried tomato, giardiniera, peppadews, radicchio, fennel salami, roasted red pepper, chickpeas, sharp provolone, olives, shaved parmesan, lemon vinaigrette

SANDWICHES

DI BRUNO BROS. CLASSIC BURGER \$16

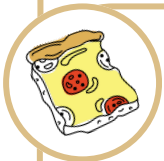
Cheddar cheese, lettuce, tomato, red onion, pickles, Di Bruno Bros. special sauce, brioche bun, house chips or salad + \$2 add pancetta

HOUSE BRISKET CHEESESTEAK \$15

Cooper Sharp, caramelized onion, house chips or salad

THE HOUSE OF GRILLED CHEESE \$13

Cooper Sharp, Taleggio, and Raclette served with Alimentari tomato soup



ROMAN PIZZAS

ROASTED ZUCCHINI WITH RICOTTA

MORTADELLA & STRACCIATELLA

PROSCIUTTO & ARUGULA

FOUR CHEESE WHITE

TRIPLE PEPPERONI WITH HOT HONEY

EGGPLANT PARMIGIANO

MARGHERITA

BY THE SLICE

1 FOR \$6 | 2 FOR \$11 | 4 FOR \$20

Focacceria

\$13

served with house chips

SICILIAN SENSATION

mortadella, stracciatella cheese, house sicilian pistachio spread

TUSCAN TEMPTATION

fennel salami, pecorino crotonese, Di Bruno Bros. white truffle honey

PARMA PERFECTION

prosciutto di parma, caciocavallo cheese, roasted tomato spread, arugula

ITALIAN ROAST BEEF

house roast beef, pecorino crema, wine-braised shallot spread, baby arugula

TURKEY CLUB

house garlic & herb roasted turkey, crispy pancetta, roasted tomato spread, arugula, pecorino crema

CAPRESE

calabro fresh mozzarella, tomato, basil pesto, pecorino crema, roasted tomato spread

DESSERT, COFFEE & TEA

OLIVE OIL CAKE \$4

BISCOTTI ASSORTMENT \$4

ISGRO CANNOLI \$7

ESPRESSO \$3.25
CAPPUCCINO \$3.40

AMERICANO \$3.25
HOT TEA VARIETY \$2.99

*Please alert your server of any allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

WINE

SPARKLING

POGGIO COSTA PROSECCO | \$10
Veneto, Italy

RAVENTOS ROSE DE NIT CAVA | \$14
Penedes, Spain

WHITE & ROSÉ

BERGER GRÜNER VELTLINER | \$12
Kremstal, Austria

MACON "LA ROCHE" | \$14
Bordeaux, France

GULP HABLO ORANGE | \$12
La Mancha, Spain

FLEUR FIZZ ROSÉ | \$13
*Di Bruno Bros. x Galen Glen
Andreas, Pennsylvania*

DE ANGELIS ROSATO | \$12
Marche, Italy

RED

FATTORIA SAN MICHELE, CHIANTI | \$13
Tuscany, Italy

NERO D'AVOLA | \$14
*Di Bruno Bros. x Martha Stoumen
Sebastopol, California*

**PINOT NOIR,
DI BRUNO BROS X FOSSIL & FAWN | \$14**
Willamette, Oregon

BAROLO, REVERDITO | \$19
Piedmont, Italy

Join us for
HAPPY HOUR

BEER \$5

PERONI
*Italy, Lager
5.1% abv*

MENABREA AMBRATA
*Italy, Amber Lager
5% abv*

DEEP CUT PILSNER
*Love City Brewing, Philadelphia, PA
5% ABV*

★ Ask your server about our
rotating beers on draft!

Cocktails \$12

POMEGRANATE TWIST
*Hornito's Silver Tequila, Pama Pomegranate
Liqueur, Lemon Juice, Simple Syrup*

NEGRONI
*Hendrick's Gin, Antica Torino Vermouth,
Campari, Orange*

LIMONCELLO DROP
*Caravello Limoncello, Stateside Vodka,
Lemon Juice, Simple Syrup*

ESPRESSO MARTINI
*Caffe Umbria Espresso,
Stateside vodka, Kahlua*

\$12

BUILD YOUR OWN SPRITZ

Start with a base of:
POGGIO COSTA PROSECCO

APEROL
Forthave Red Apertivo

AMARO
Forthave Marseille Amaro

HUGO
St. Germain Elderflower Liqueur

ITALIAN 75
Caravella Limoncello

CHARTREUSE
Faccia Brutto Centerbe