

WOOD FIRED PIZZA - TRADITIONAL

	Regular	Large
Margherita mozzarella cheese, tomato, oregano & fresh basil	10	13
Napolitano tomato, mozzarella cheese, black olives & anchovies	12	15
Tropical tomato, mozzarella cheese, pineapple & Virginian ham	12	15
Capriciosa tomato, Virginia ham, mushrooms, olives & mozzarella cheese	13	16
Vegetarian tomato, mozzarella cheese, mushroom, onions, olives & roasted peppers	13	16
Ortolano tomato, mozzarella cheese, roasted red peppers, zucchini, eggplant, onions & fresh garlic	13	16
Chicken tomato, pineapple, mozzarella cheese & sliced marinated chicken	13	16
Sicilia tomato, mozzarella cheese, Virginia ham, eggplant, black olives & anchovies	13	16
Salsiccia tomato, italian pork sausage, mozzarella cheese, mushroom & onions	13	16
Brunelli tomato, mozzarella cheese, hot salami, mushrooms, roasted red peppers & black olives	13	16
Potato tomato, mozzarella cheese, sliced potato, Virginia ham, fresh garlic & olive oil	13	16
Mexican tomato, mozzarella cheese, hot salami, roasted red-peppers, onions & black olives	13	16

WOOD FIRED PIZZA - GOURMET

	Regular	Large
Marinara tomato, scallops & calamari, mussels, prawns, fresh basil, garlic & mozzarella cheese	16	19
Calabrese tomato, goat cheese, mushroom, bacon, hot salami, mozzarella cheese & black olives	14	17
Prosciutto goat cheese, tomato, fresh prosciutto, wild rocket & mozzarella cheese	14	17
Spinachi tomato, mozzarella cheese, fresh spinach, olives & goat cheese	14	17
Carciofi artichoke hearts, goat cheese, hot salami, extra virgin olive oil, roasted red peppers semi-dried tomatoes & mozzarella cheese	14	17
Extra (applies to traditional & gourmet pizzas)	1	2

ASK OUR STAFF ABOUT OUR DELICIOUS DESSERT

TUESDAY TO THURSDAY SPECIAL PICK UP ONLY

Deal 1: Any two traditional large pizzas
For only: \$ 25.00

Deal 2: Any two pastas excluding seafood
For only: \$ 25.00

Deal 3: Any traditional large pizza + any pasta excluding seafood
For only: \$ 25.00

Note: All deliveries includes an extra charge of \$4.00



Phone:

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OPENING HOURS:

Tuesday - Sunday / 5:00pm - 10:00pm
Monday Closed

www.brunelli.com.au



**Do you have a special function coming up?
Why not make a booking and let Patrick
take care of it all!**

STARTERS

Bruschetta	10
woodfired focaccia with olive oil, fresh garlic, mozzarella cheese, onions, tomato & basil	
Dips di Brunelli	12
trio of dips served with wood fired focaccia	
Antipasto	12
a gourmet selection of cured meat, oven roasted vegetables & traditional Italian morsels	
Calamari di Brunelli	16
tender calamari rings, lightly fried, served with fresh wild rocket & lemon mayonnaise	
Starccetti di Manzo	18
pan fried strips of eye fillet with roasted red peppers, onion, garlic & napoli sauce, served with fresh bread	

WOOD FIRED FOCACCIAS

Garlic	6
olive oil, fresh garlic & oregano	
Garlic & Cheese	7
olive oil, fresh garlic, cheese & oregano	
Herb	6
olive oil, rosemary & oregano	
Prosciutto	12
pesto, mozzarella cheese, goat cheese, fresh wild rocket & prosciutto	
Olive	12
extra virgin olive oil, fresh goat cheese, black olives, semi-dried tomatoes & oregano	

MUNCHKIN MEALS

Penne Bolognese ~ Napoli ~ Carbonara	8
Traditional Meat Lasagne	8
Calamari & Chips	8
Nuggets & Chips	8

SALADS

Garden Salad	7
mixed lettuce, tomato, cucumber and onions with balsamic dressing	
Greek Salad	8
mixed lettuce, tomato, cucumber, fetta cheese and olives with balsamic dressing	
Calamari Salad	16
grilled calamari marinated with sweet chilli sauce served on a fresh garden salad with semi-dried tomatoes & olives	
Seafood Salad	16
selection of seasoned grilled seafood marinated in sweet chilli sauce, served on a bed of garden salad	
Caesar Salad	13
cos lettuce with crispy bacon, croutons, shaved parmesan, combined with Caesar dressing topped with a poached egg (chicken \$3.00 extra, optional anchovies)	

MAINS

Fish of Day & Steak of Day	
Check with waitress/waiter	
Veal di Brunelli	21
pan fried veal scallopini with lemon & cream sauce	
Veal Funghi	21
pan fried veal scallopini with mushroom & cream sauce	
Veal Parmigiana	19
pan-fried crumbed veal with napoli sauce topped with cheese	
Chicken Parmigiana	19
pan-fried crumbed chicken breast with napoli sauce topped with cheese	
Filletto di Pollo	22
grilled chicken breast with sautéed grilled prawns in a cream, mustard & brandy sauce	
Garlic Prawns	24
ocean fresh prawns cooked in a creamy garlic sauce and served on a rice pilaf	
Chilli Prawns	24
ocean fresh prawns cooked in a spicy napoli sauce served on a rice pilaf	

PASTA

Spaghetti Bolognese	12
cooked in traditional Italian style	
Traditional Meat Lasagne	14
cooked in traditional Italian style	
Fettuccine Arabiata	16
fettuccine tossed with mushrooms, spring onion & olives in garlic & napoli sauce	
Spaghetti Marinara	20
mixed fresh seafood, pan fried in olive oil, garlic, a touch of chilli & a splash of white wine	
Fettuccine Gamberi	19
garlic prawns pan fried in olive oil & a touch of chilli, tossed through fettuccine, rocket leaves, fresh tomato & touch of napoli	
Gnocchi Ragu	16
house made gnocchi tossed with a rich veal ragu	
Gnocchi Saltati	16
house made gnocchi cooked with pan fried bacon, onions, garlic, semi-dried tomatoes & spinach	
Fettuccine Carbonara	16
pan fried bacon with egg in a creamy white wine sauce.	
Penne Amatriciana	16
pan fried bacon, spring onions & black olives cooked in a napoli sauce and touch of chilli	
Tortellini Alla Panna	16
meat filled pasta with pan fried mushrooms in a creamy tomato sauce	

RISOTTO

Risotto Di Mare	20
mixed fresh seafood, pan fried in olive oil, garlic, a touch of chilli, a splash of white wine & napoli sauce	
Risotto Pollo e Funghi	16
chicken breast cooked with mushroom & garlic in a creamy white wine sauce	
Vegetarian Risotto	16
seasonal vegetables in a white wine & napoli sauce	
Risotto Gamberi	19
garlic & prawns sautéed in a brandy & lobster bisque with a touch of napoli & chilli	
Pumpkin Risotto	16
roasted pumpkin, onions, spinach in a light creamy sauce	