

BRUNO'S ALA CARTE MENU

APPETIZERS

- Assorted Antipasto ala Vincenzo** cured meats (soppressata, prosciutto, pepperoni), aged cheeses, olives, peppers, sun-dried tomatoes, grilled artichoke hearts & marinated mushrooms ° 19
- Insalata Mischolanza** our house dinner salad tossed with cured meats (soppressata, prosciutto, pepperoni) & cheeses ° 13 small 7
- House Dinner Salad** with house vinegar and oil dressing ° 4 with Gorgonzola dressing 4.50 add anchovies 1; white anchovies 2
- Caesar Salad** 8 grilled chicken 14 small Caesar 4.50
- Toasted Ravioli** with meat or marinara sauce for dipping (a favorite of Lauren Weintraub) 9
- Mushroom Butter Crisp** large button mushrooms baked in butter, seasonings, cheese and breadcrumbs 9
- Fresh Muzzarella, Prosciutto di Parma & Roma Tomatoes** ° 12
- Steamed Clams ala Dominic** with pancetta, sun-dried tomatoes, garlic butter & Italian hot peppers 17
- Minestrone Soup (Vegan/Gluten-free)** ° cup 3.50 or bowl 5
- Soup of the Day** cup 4 or bowl 5.50
- Garlic Bread** 4

SPAGHETTI DISHES

- Spaghetti Shrimp Marinara** with mushrooms 21
- Spaghetti ala Caruso** breaded chicken livers, marinara sauce & mushrooms 18
- Spaghetti Carbonara** homemade Italian sausage, Prosciutto, pancetta in butter, cream & egg sauce 19
- Spaghetti Marinara** (no meat) 10 (child portion 5, if over age 12, add 2)
- Spaghetti Meat Sauce** 11 (child portion 5.50, if over age 12, add 2)
- Child-portion Spaghetti & 1 Meat Ball** 7, (if over age 12, add 2)
- Spaghetti Marinara Mushroom Sauce** 11.50
- Spaghetti Butter Sauce** with Romano cheese 9 (child portion 5, if over age 12, add 2)
- Spaghetti Garlic Butter Sauce** with Romano cheese 10
- Spaghetti Bordelese ala Sol Alman** (Bruno's first patron) garlic, oil, spices & Romano cheese 9
- Spaghetti ala Reggio** red onion, oil, spices & Romano cheese 9
- Any pasta **Ala Sorrento** (topped with muzzarella and baked) add 2
- Add **2 Meat Balls** (contains pine nuts/seeds; not a tree nut) 5
- Add **2 Italian Sausages** 6

SPLIT ENTREE CHARGE - 2

ORDERS TO GO WILL INCLUDE A SMALL PACKAGING FEE

CHEF BRUNO'S OWN SPECIALTIES

- Lasagna Imbotito** layered with ricotta, muzzarella & Romano cheeses, Italian sausage, meat balls & cured meats (featured on Diners, Drive-Ins & Dives) covered in meat sauce 18
- Manicotti nel Forno** (lady's glove) a filling of ricotta, muzzarella & Romano cheeses, Italian sausage, meat balls & cured meats wrapped in pasta, with meat sauce, baked ala Sorrento 17
- Vegetable Manicotti** a blend of cheeses with fresh spinach, mushrooms, broccoli, eggplant, red onion, sun-dried tomatoes & squash, wrapped in pasta, baked ala Sorrento in marinara sauce 17
- Cannelloni Stufato** seasoned beef wrapped in pasta, covered in meat or alfredo sauce, baked ala Sorrento 17
- Ravioli con Ricotta** with marinara sauce 15 with meat sauce or mushroom sauce 16 ala Sorrento, add 2
- Half Ravioli & Half Spaghetti** marinara or meat sauce 14
- Fettuccini Alfredo** 13 grilled chicken 19
- Fettuccini ala Giovanni** butter & Romano cheese 10
- Fettuccini Shrimp Zucchini Pomodoro** pancetta, sun-dried tomatoes & fresh basil in lemon-butter sauce 23
- Fettuccini ala Jack East** garlic, mushrooms & seasoned beef in a butter sauce 17
- Linguini Clam Sauce** (red or white) 18
- Linguini Pesto** sun-dried tomatoes & red onion 15 add grilled chicken 21 add shrimp 23
- Linguini Shrimp Garlic Butter** with mushrooms (a favorite of Fe Cox) 23
- Mostaccioli con Ragou** tossed with meat sauce, ricotta & Romano cheeses 14
- Veal Cutlet ala Parmigiano** 16
- Veal Scallopine** with marinara & mushrooms 23
- Veal Limone** in a fresh lemon & mushroom gravy, served over fettuccini 24
- Veal and Peppers Spezadini** with marinara 23
- Saltimbocca ala Nanninella** top-round veal slices, Prosciutto & roasted mushrooms in a Marsala wine sauce 26
- Italian Sausage ala Parmigiano** † 16
- Italian Sausage and Peppers** tossed with marinara & mostaccioli 17
- Chicken ala Parmigiano** 18
- Chicken Cacciatore** pulled chicken with marinara, mushrooms & rosemary † 20
- Chicken Tetrazini** pulled chicken with mushrooms, cream & fresh oregano, served over spaghetti † 20
- Chicken Vincenzo** garlic cream sauce with mushrooms, tomatoes & fresh tarragon, served over fettuccini 22
- Chicken Piccata** fresh lemon, butter, capers, served over linguini 21 **Veal Piccata** 23
- Chicken Marsala** with Prosciutto & roasted mushrooms in a Marsala wine sauce 23
- Chicken Livers ala Ernestina** breaded livers, mushrooms & Romano cheese in pan gravy over spaghetti 18
- Seafood Fettuccini** shrimp, sea scallops, fresh clams & mushrooms in a cream pesto sauce 26
- Cream Scallops with Mushrooms** in an egg-cream sauce † 26
- Eggplant ala Parmigiano** with marinara or meat sauce 16
- Tri-colored Tortellini** with choice of red, white or pink sauce 12

A side of spaghetti is served with meat, seafood, eggplant and chicken dishes that are not already served over pasta.
° Gluten-free † Gluten-free when served with a cup of Minestrone or a House Dinner Salad substituted for pasta.

Our Famous Neapolitan Hand-Thrown Pizza — 13"

- Marinara** (The original pizza: tomato sauce and fresh garlic with spices and grated Romano cheese, no muzzarella.) 12.50
- Cheese** 12.50 **Anchovy** (no cheese) 12.50
- Jimmy Bruno's Creation: **Around the World** — a fourth each of cheese, sausage, anchovy & mushroom (no substitutions) 16
- Pizza Mista** — sausage, mushroom, pepperoni, beef, red onion & black olive (no substitutions, no additions, no halves) (a favorite of Larry Jegley) 19
- Giardiniera** (Veggie) - mushroom, black olive, bell pepper, red onion & zucchini (no substitutions, no halves) 18
- Choice of Toppings for "Build your Own" with Cheese as base** (maximum 6 toppings)
- | Per standard topping - 2.00 | | Per premium topping - 2.75 | |
|-----------------------------|-----------------------------|----------------------------|----------------------|
| Extra Cheese | Mushroom | Pepperoni | White Anchovy |
| Anchovy | Red Onion | Italian Sausage | Roasted Bell Peppers |
| Canadian Bacon | Zucchini | Soppressata | Italian Hot Peppers |
| Seasoned Beef | Garlic | Bacon | Fresh Spinach |
| Black Olive | Pepperoncini Peppers (mild) | Prosciutto di Parma | |
| Green Olive | | | |

CALZONE

Baked filled pizza crust with spiced ricotta, muzzarella, Romano cheeses & Prosciutto, served with marinara sauce for dipping (NOT a stuffed pizza turnover) (maximum 1 added ingredient) 18

DESSERTS

- Torta di Ricotta*** (cheesecake) 7
- Chocolate Torte*** 7
- Cannoli Siciliano*** Italian pastry (two per order) 8
- Zabaglione*** A light, sweet whipped custard with Marsala or Amaretto served with lady fingers 6
- Matcha's Tiramisu** 7
- Brocato's Spumoni** Italian tri-flavored ice cream 5
- Brocato's Cassata** Italian tri-flavored ice cream with cake layer 5
- Brocato's Torricino** Italian cinnamon-almond ice cream 5
(All ice cream selections have nuts of some kind.)

* All housemade

BEVERAGES

- Iced or Hot Tea** 2.50 (free refills)
- Coffee** 2.50 (free refills)
- Coca-Cola products** (Coke, Diet Coke, Sprite, Dr Pepper) 2.50 (free refills)
- Mountain Valley** bottled water or sparkling water 2
- Espresso (Demi-Tasse)** 3
- Ask your server for our beer and wine selections.

SIDE ORDERS

- Meat Balls** 5
- Italian Sausage** ° 6
- Meat, Marinara or Alfredo Sauce** ° 3.00
By the pint to-go 6.00
- Bread basket refills are available upon request.
Due to limited seating, we can only seat (at a single table) parties of 12 or less.
No checks accepted.
Gift certificates available • T-shirts available
- Your food is individually prepared. You wait a little longer, but it's so much better!**

The vast majority of our recipes are exactly as our father, Jimmy Bruno, handed them down to us. Our family came over from Naples in southern Italy at the beginning of the 20th century. Therefore, our recipes may be different than you expect from previous at-home family dining or restaurant experiences. But, we believe you will find a dish from our family's legacy to be to your liking.
Gio and Vince Bruno

A History of Bruno's Little Italy by Gio Vanni Bruno



Between 1900 and 1905, brothers Nicola, Gennaro and Vincenzo Bruno (sons of Stanislas Bruno) each arrived in the United States from Naples, Italy. Vincenzo soon returned to Naples, but his brothers remained here and encouraged another of their brothers, Giovanni Bruno, to join them in America. Giovanni arrived on the boat at Ellis Island sometime between 1903 and 1907. It is two of the three brothers,

Gennaro and Giovanni, that my father credited with helping introduce Pizza as a commercial product in the United States by opening one of the first pizzerias in New York City. Nicola remained proprietor of an Italian grocery store.

My father was Vincent "Jimmy" Bruno, Giovanni's son. Giovanni (6/21/1883-7/9/1950) was considered an extraordinary chef and baker (at one point he was supposedly head of the local baker's union), but was probably better known and revered as a gifted Neapolitan poet and lyricist. He was friends with the great Italian tenor Enrico Caruso (Caruso was godfather to my Aunt Clara) and wrote several published tribute poems in Caruso's honor.

According to my father, from age six he worked and learned in the kitchen of his father's restaurant and bakery. Coming from a lineage that reportedly cooked for the kings of Italy, he mastered the authentic recipes of Italian cuisine handed down through his family, as well as studying under other renowned chefs.

Even as a child, Jimmy was sent out by his father to teach the skill of pizza-making to others for a fee. While serving as a staff sergeant in the army during World War II, wearing both hats of chef (in the mess hall) and entertainer/emcee (with the USO), he was stationed at North Little Rock's Camp Robinson, getting his first taste of Arkansas.

Upon leaving the service, he and some of his army buddies opened the first pizzeria in Chicago's famous Loop, as part of the Yacht Club at 421 South Wabash Avenue. It was a turbulent time in Chicago, with organized crime trying to sell protection to or take over many legitimate businesses. This influenced Jimmy's decision, after less than two years there, to return to Arkansas and start the Little Italy Cafe in Levy in 1947/1948.

In May 1949, he moved to 3400 West Roosevelt in Little Rock, and Bruno's Little Italy was born. The location, on what was then the main highway through the city, had formerly been Harry's Fried Chicken and, according to Dad, had been owned by three different Harrys. Eventually he added an extra dining room and built his house on the back parking lot.

For the next 29 years at that location, with a menu full of authentic Neapolitan entrees as well as pizza, Jimmy Bruno established a business whose fame spread all over the nation; attracting tourists, gourmets, famous politicians and celebrities to our fair state.

Bruno's achieved acclaim in several national magazines and restaurants guides (i.e. Ford Times, AAA) and was the first Italian restaurant to be chosen by Darnell's "Guide to Good Eating in the South," listed and classified as 99th of America's 12,000 most popular eating establishments.

In June 1963, Bruno's was awarded the Great Plaque of Honor for Industrial Achievement, the Gold Medal and Diploma of Merit for Fine Cuisine and Gastronomy and the Great Gold Cup

Trophy of Honor for the best Italian food in the United States by the prestigious Fair of Rome (tying with Mama Leone's in New York City).

As his uncle and father brought pizza to America, Dad brought it to the South, at first having to teach his customers how to pronounce the word. He was also the first man ever to show how a pizza is made on television. For years he delighted children and adults alike by tossing the pizza dough into the air and preparing his wares behind a glass window visible to all his patrons. Generations grew up being greeted by the hefty, personable restaurateur and watching him and later his sons twirl the flattened pizza dough.

He is also remembered fondly by customers who were treated to his baritone singing voice as he strolled around the restaurant, microphone in hand, singing popular standards along to instrumental record albums he collected decades before karaoke became fashionable.

Jan. 19, 1973 was designated Chef Bruno Day throughout the state by proclamation of then Lieutenant Governor Bob Riley, and Dad was named Chef Supreme Laureate of the state of Arkansas.

In 1978, as the businesses along Roosevelt Road declined, Bruno's Little Italy moved to 1309 Old Forge Road in west Little Rock. With his sons Jay, Gio, Vince and stepson Wayne Gilchrist carrying on management and food preparation, Jimmy had to assume an advisory role due to his declining health. He died in 1984 at age 65.

Bruno's Little Italy continued in business at that location with his wife, Ernestine Bruno, at the helm, until May 1987, when increasing high overhead and the real estate crunch of the 80s forced them to close.

December 28, 1988, marked the re-opening of Bruno's Little Italy with brothers Jay and Vince — financially backed by Little Rock businessman Scott Wallace (during this period, it was a d/b/a name under Wallace and Wallace, Inc.). Featuring an almost identical menu and many of the trappings from older sites, it was located at the Colonnade shopping center on Bowman Curve in west Little Rock for more than 20 years and seated around 100 people. Jay left the business in the early 90s to pursue a career in wine sales, leaving Vince as head chef/manager.

In October 2011, Bruno's Little Italy once again closed its doors due to a failing economy and Little Rock's shift further west, however it was still a thriving business at its closure.

Executive Chef Vince Bruno and his brother Gio Bruno, along with returning employees from previous locations that included now-retired Pasta Chef Harold Woodbury, reopened Bruno's Little Italy in October 2013, in a beautifully remodeled facility at 310 Main Street in downtown Little Rock. Together we continue the tradition of bringing fine Italian food to our customers.

Thanks to a shared vision with Jimmy Moses, Rett Tucker and Tommy Lasiter, Bruno's now resides in part of the historic Mann on Main project. We are proud to participate in the revitalization of Main Street and happy to serve the patrons of central Arkansas once again.



BRUNO'S Little Italy



VEDI NAPOLI E POI MORI
(See Naples and then die)

LITTLE ROCK, ARKANSAS

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