

LEAVE THE COOKING TO US!

VALENTINE'S DAY

4-COURSE MENU FOR TWO

ENJOY
A NIGHT IN
WITH A
SUMPTUOUS
MEAL
PREPARED BY
OUR AWARD-
WINNING
CHEF!



DI BRUNO BROS.

TO PLACE AN ORDER, CALL 215.665.1659
MON-FRI. FROM 9-5PM OR RESERVE YOUR MEAL ONLINE AT
[DIBRUNO.COM/VALENTINES-DAY-MENU](https://dibruno.com/valentines-day-menu)

An unforgettable Valentine's experience for \$150*.
Packaged Professionally with Care - Includes Re-heating Instructions.

ORDERING: To ensure a delicious Valentines Day, please contact us by Friday, February 9th, 2024 by noon. Pick-up orders will be available Tuesday, February 13th through Wednesday, February 14th after 1:00 p.m. at your specified Di Bruno Bros. location.

SAVOR EVERY MOMENT & MORSEL! OUR MEALS ARE MADE WITH LOVE.

Our chef-curated menu serves 2. Your \$150 meal experience includes an introductory cheese plate appetizer, your choice of 1 soup, a satisfying trio of side offerings, 2 entrées, & an unforgettable trio of house-made sweet treats.*

Our Gift to You! Every order includes a beautiful, glass votive candle holder with a tealight to add undeniable romantic vibes.



APPETIZERS

enjoy both

V CHEESE LOVERS' PLATE
St. Stephen, Ossau Iraty, Godminster cheddar heart, Drunken Goat, cinnful coco pecans, grapes, rosemary, truffle honey

VG HOUSE-MADE ROSEMARY FOCACCIA BREAD
with Sicilian Extra-Virgin Olive Oil red pepper flake dip

SOUPS

choose one (1 qt.)

GF LOBSTER & SHRIMP BISQUE

V WINTER VEGETARIAN MINISTRONE

SIDES

enjoy all three

GF FINGERLING POTATOES
VG oven-roasted with Rosemary & Extra-Virgin Olive Oil

V ROASTED ASPARAGUS
topped with house-made Abbruzzese breadcrumbs

V ORECCHIETTE PASTA
sun-dried tomato cream sauce, Parmigiano Reggiano

ENTRÉES

choose two

GF FILET MIGNON & CRAB CAKE*
6-oz petite filet mignon, jumbo lump Maryland-Style baked crab cake
*Add \$10

GF ROASTED SALMON
sautéed spinach, fresh herbs, sun-dried tomato cream sauce

GF ELEGANT AIRLINE-CUT CHICKEN BREAST
tea-brined chicken breast, apricot herb sauce

V ROASTED EGGPLANT PARMIGIANO
San Marzano tomatoes, house-made fresh mozzarella cheese, Parmigiano Reggiano, sautéed spinach

DESSERTS

enjoy all three

**GF VALRHONA DARK CHOCOLATE-
VG COVERED STRAWBERRIES**
four long stem strawberries

V HEART-SHAPED FRENCH MACARONS
assorted

GF VALRHONA CHOCOLATE BUDINO
V luscious dark chocolate with fresh whipped cream

ADD A
MEMORABLE
TOUCH!



ENHANCE YOUR ROMANCE

JOHN & KIRA'S "BEE MY LOVEBUG" 5-PC GIFT BOX | \$15

Dark chocolate shells filled with an almond & hazelnut praline filling or salted honey caramel filling make the most irresistibly cute & delicious Lovebugs. These creations are painted by hand. A unique expression of love perfect for sharing!

POGGIO COSTA PROSECCO BRUT | \$25

This is a crisp, fruit-forward, brut (dry) style Prosecco that is refreshing and easy-drinking. Perfect for clinking on Valentine's Day. Its perfume is elegant, with a rich bouquet characterized by flowers surrounded by fruity hints of golden apple. The taste is fresh, delicate, balanced, and light and is exceptionally lively.

GF Gluten-Friendly**

VG Vegan

V Vegetarian

*While ingredients are Gluten-Free, please note recipes are not made in a Gluten-Free facility.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness