

FROM OUR KITCHEN TO YOURS EASTER DINNER

RELAX, ENJOY THE HOLIDAY & LET
OUR CHEFS TAKE CARE OF YOUR
FAMILY'S MEAL!!



DI BRUNO BROS.

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

Create a memorable Easter Celebration for family and loved ones.
All meals are packaged professionally with care and include re-heating instructions.

ORDERING: To ensure a delicious Easter, please contact us by Wednesday, March 27th by 3:00 p.m.
Pick-up orders will be available on Saturday, March 30th at our Rittenhouse and Wayne locations.

EASTER DINNER PACKAGE

Three courses feeds 6 generously. Package price depends on entrée you choice.

Includes homemade focaccia bread and Sicilian olive oil with red pepper flakes,
1 appetizer, 2 sides, 1 entrée, and 1 dessert.

All our items are also available à la carte.



APPETIZERS

choose one

CLASSIC ANTIPASTO \$65

Prosciutto Di Parma, pepperoni, sopressata, grilled asparagus, artichokes, pepper shooters, marinated Ciliegine, sharp provolone, imported olives, artisanal bread, crackers

V ARANCINI TRIO \$50

Parsley Aioli and Abbruzzese dip

- Tomato Pesto
- Truffle Parmesan
- Saffron Mozzarella

CRAB CAKES \$55

1 dozen miniature lump crab cakes, red pepper aioli

SIDES

choose two

GF FLAME-GRILLED ASPARAGUS \$50

VG Charred lemon, olive oil

V GRILLED POLENTA CAKES \$45

Rosemary, topped with Parmigiano Reggiano cheese

GF ROASTED VEGETABLE MEDLEY \$45

VG Pearl onions, English peas, Kennet Square mushrooms, fresh herbs

GF HONEY ROASTED CARROTS \$50

V Lavender, Maldon sea salt

V SCALLOPED RUSSET POTATOES \$35

Abbruzzese breadcrumbs, olive oil, garlic, herbs

ENTRÉES

choose one

GF VIRGINIA BAKED HAM

\$125 à la carte, \$300 package

Ginger, honey

V BABY SPINACH & TOMATO PESTO LASAGNA

\$125 à la carte, \$300 package

Ricotta, house-made pomodoro sauce

SLOW ROASTED TUSCAN-STYLE COD

\$150 à la carte, \$325 package

Roasted Kalamata olives, herbs, citrus fregola sarda

GF SPICY CALABRIAN LEMON-HERB GRILLED LAMB CHOPS

\$200 à la carte, \$350 package

Calabrian Chili pepper, lemon-infused Dijon mustard, fresh herbs

HERB-ROASTED ANGUS BEEF TENDERLOIN

\$275 à la carte, \$400 package

Sea salt and cracked black peppercorn rubbed whole tenderloin, Chianti jus

DESSERTS

choose one

GF LEMON RICOTTA CHEESECAKE \$45

V Whipped ricotta, lemon zest

V WILD BERRY FRUIT TART \$45

French butter crust, fresh seasonal berries, Chantilly cream

À LA CARTE WINES

toast to the holiday

VICTORINE DE CHASTENAY CRÉMANT \$29.99

Toasty elegant, French bubbles with apple and brioche notes

GALEN GLEN STONE CELLAR GRUNER VELTLINER \$27.99

White pepper, citrus and yellow plum notes aplenty

CHIARA CONDELLO SANGIOVESE \$34.99

Supple red fruit and a kiss of leather.

À LA CARTE SIDES

enhance your meal

HOME-MADE EASTER PIE \$30

Prosciutto Di Parma, sopressata, country ham, ricotta, Parmigiano Reggiano, fresh basket cheese

GF SPRING STRAWBERRY & BABY

V ARUGULA SALAD \$40

crumbled feta cheese, Cinnful Cocoa pecans, white balsamic, herb vinaigrette

V ITALIAN EASTER BREAD \$25

Fluffy, soft bread, braided around colorful eggs, seasoned with orange zest

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