

# Menu

## Pasta Fagioli soup

## Garden salad

A COMBINATION OF LETTUCE, BABY GREENS  
SERVED WITH TOMATOES, CUCUMBERS & BALSAMIC  
VINAIGRETTE

## Bruschetta Genovese

FRESH TOMATOES, ONIONS, SEASONED WITH PESTO, ON  
TOASTED BREAD, TOPPED WITH PARMESAN CHEESE

## Caesar Salad

ROMAINE LETTUCE, PARMESAN CHEESE, FLAVORED CROUTONS  
& OUR OWN CAESAR DRESSING.

# Appetizer Upgrades

## Mozzarella E Pomodoro

FRESH MOZZARELLA AND TOMATO SERVED WITH FRESH  
BASIL, AND OLIVE OIL  
(Add \$ 1.00)

## Meatball and Ricotta

BEEF AND PORK MEATBALLS AND A SCOOP OF FRESH RICOTTA  
WITH TOMATO SAUCE  
(Add \$ 1.00)

## Eggplant Rollatino

EGGPLANT FILLED WITH RICOTTA CHEESE, SPINACH, & LACED  
WITH TOMATO SAUCE  
(Add \$ 2.00)

## Mussels al Salto

MUSSELS ON THE HALF SHELL SAUTEED WITH, GARLIC,  
FRESH HERBS CHOICE OF RED OF WHITE SAUCE  
(Add \$ 2.00)

# Broccolini's Restaurant & Catering



## PRIX FIX

## DINNER

Option 1) Per Couple  
includes 1 bottle of wine

Tuesday 45.99

Sunday 45.99

Wednesday & Thursday 49.99

Friday and Saturday 55.99

Choose two Appetizers, two Entrees  
and share one Dessert

Option 2) per person

Tuesday 17.99

Wednesday & Sunday 19.99

Thursday 21.99

Friday and Saturday \$ 24.99

Choose one Appetizers, one Entrees and one  
Dessert No Beverages included

## WINE SELECTION:

Cabernet White Zinfandel Chardonnay Merlot

Upgrade wine from wine list

Dessert may be substituted  
for extra appetizer

## Menu Upgrades

### Fettuccine Alfredo with Shrimp or Chicken

FETTUCCINE WITH CREAMY PARMESAN CHEESE SAUCE  
GRILLED CHICKEN (ADD \$ 1.00) SHRIMP(ADD \$ 2.00)

### Penne Vodka with Shrimp

PENNE SERVED IN A VODKA PINK SAUCE  
WITH SUN DRIED TOMATO AND SHRIMP  
SHRIMP (ADD \$ 2.00)

### Veneziano

CHICKEN OR PORK WITH MUSHROOMS, ONIONS,  
ROASTED PEPPERS, CREAMY MARSALA WINE  
VEAL (ADD \$ 2.00)

### Parmiggiana

CHICKEN PORK OR EGGPLANT BREADED  
TOPPED WITH MARINARA SAUCE  
AND MOZZARELLA CHEESE  
VEAL (ADD \$ 2.00)

### Mahi Mahi or Salmon Livornese

SAUTÉED WITH ONIONS, OLIVES, CAPERS,  
LIGHT WHITE WINE TOMATO SAUCE  
SERVED WITH PASTA  
ADD 3.00

### NY Steak

12 OZ NY STEAK GRILLED SERVED  
WITH ROASTED POTATOES AND BROCCOLI  
ADD 5.00

### Swai/Basa Marechiara

SIMMERED WITH CLAMS, MUSSELS, AND SHRIMP LIGHT  
GARLIC WHITE WINE TOMATO SAUCE WITH PASTA  
ADD 1.00

### Romano

VEAL TOPPED WITH SPINACH MOZZARELLA CHEESE  
GARLIC WHITE WINE SUN DRIED TOMATO  
Chicken(Add \$ 1.00) Veal(Add \$ 2.00)

### Linguine Frutti di Mare

LINGUINE WITH GARLIC, OLIVE OIL, WHITE WINE, SHRIMP,  
CALAMARI, CLAMS, MUSSELS IN A RED OR WHITE SAUCE  
(Add \$ 2.00)

## Menu

### Eggplant Surprise

EGGPLANT FILLED WITH RICOTTA CHEESE AND  
SPINACH BAKED WITH TOMATO SAUCE SERVED  
WITH SIDE OF ANGEL HAIR PASTA

### Swai Livornese

SAUTÉED WITH ONIONS, OLIVES, CAPERS,  
LIGHT WHITE WINE TOMATO SAUCE  
SERVED WITH PASTA

### Rollata

PASTA ROLLED WITH A FILLING OF SAUSAGES, VEAL  
AND GROUND BEEF BAKED IN A CREAMY MUSHROOMS  
PINK SAUCE

### Pork Marsala

CENTER CUT PORK LOIN BREADED  
SERVED IN A MUSHROOMS  
MARSALA WINE SAUCE WITH PASTA

### Lasagna

PASTA LAYERED WITH BOLOGNESE SAUCE  
(MEAT SAUCE). BECHAMEL AND CHEESE  
BAKED TOPPED WITH PARMESAN CHEESE

### Chicken or Tilapia Francese

SAUTÉED CHICKEN BREAST, OR TILAPIA IN A EGG  
BATTER LIGHT WHITE WINE LEMON BUTTER SAUCE

### Portobello Ripieno

PORTOBELLO MUSHROOMS BREADED LAYERED  
BETWEEN RICOTTA AND SPINACH BAKED IN A CREAMY  
MUSHROOMS, SPINACH WHITE WINE SAUCE OVER  
PASTA

Upgrade Entrees from  
regular menu ask your server