

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 Cafe



TUESDAY
DINNER
SPECIAL

\$ 17.99

Sharing charge

Menu Upgrades

Fetuccine Alfredo with Shrimp or Chicken

FETUCCINE WITH CREAMY PARMESAN CHEESE SAUCE
AND JUMBO SHRIMP OR GRILLED CHICKEN
SHRIMP(ADD \$ 1.00)

Penne Vodka with Shrimp

PENNE SERVED IN A VODKA PINK SAUCE
WITH SUN DRIED TOMATO AND SHRIMP
SHRIMP(ADD \$ 1.00)

Veneziano

CHICKEN OR PORK WITH MUSHROOMS, ONIONS,
ROASTED PEPPERS,
CREAMY MARSALA WINE
VEAL(ADD \$ 1.00)

Parmiggiana

CHICKEN PORK OR EGGPLANT BREADED
TOPPED WITH MARINARA SAUCE
AND MOZZARELLA CHEESE
VEAL (ADD \$ 1.00)

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 4.00

Swai/Basa Marechiarra

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

Menu

Eggplant Surprise

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

Tilapia 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 Swaii Francese

SAUTÉED CHICKEN BREAST, OR SWAII 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