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WELCOME TO BROCCOLINI'S  
WE OFFER DIFFERENT MENUS FOR YOUR  
DINING EXPERIENCE

DINNER MENU,  
DAILY SPECIALS,  
PRIX FIX DINNER (3 COURSE COMPLETE DINNER)

BUON APPETITO

**SHARING CHARGE \$ 5.00: WHEN MINIMUM CHARGE OF \$ 15 PER PERSON NOT MET**

**WE MAY ADD...18% GRATUITY ON PARTIES OF 8 OR MORE**



VEGETARIAN SELECTION

**Consuming raw or undercooked meat, eggs, poultry or seafood increases your risks of Contracting a foodborne illness-especially if you have certain medical condition**

## APPETIZERS / ANTIPASTI



### Bruschetta Genovese

FRESH TOMATOES, ONIONS, GARLIC, BASIL ON TOASTED BREAD, WITH PARMESAN CHEESE  
8 (WITH ENTREE 6)



### Eggplant Rollatino

EGGPLANT SLICES ROLLED & FILLED WITH RICOTTA CHEESE, SPINACH & LACED WITH TOMATO SAUCE  
12 (WITH ENTREE 8)

### Prosciutto, Peppers and Burrata

PARMA PROSCIUTTO, FRESH TOMATO AND BURRATA (CREAMY FRESH MOZZARELLA), ROASTED PEPPERS, OLIVE OIL, FRESH BASIL & GARLIC 16 (WITH ENTREE 12.5)

### Mussels al Salto

LARGE MUSSELS ON THE HALF SHELL SAUTEED WITH, GARLIC, OREGANO, OLIVE OIL, YOUR CHOICE OF RED OF WHITE SAUCE 13 (WITH ENTREE 9)

### Meatballs Ricotta

BEEF AND PORK MEATBALLS IN A TOMATO SAUCE TOPPED WITH RICOTTA AND PARMESAN CHEESE  
12 (WITH ENTREE 8)

### Fried Calamari

CLASSIC: FRESH CALAMARI, FRIED & SERVED WITH YOUR CHOICE OF MILD OR SPICY SAUCE 14 (WITH ENTREE 10)

### Broccoli rabe and Sausage

ITALIAN MILD SAUSAGE, BROCCOLI RABE AND WHITE BEANS SAUTEED WITH GARLIC AND XVOO 12 (WITH ENTREE 9)

### Napoleone



GRILLED PORTOBELLO MUSHROOM, ROASTED PEPPERS, GRILLED EGGPLANT, TOMATO AND FRESH MOZZARELLA PILED HIGH, DRIZZLED WITH OLIVE OIL & BALSAMIC VINEGAR 14 (WITH ENTREE 11)

### Main salads

### Appetizer salads

*Homemade Gorgonzola Vinaigrette dressing 1.5*

*Add Grilled or Blackened Chicken add 11 Salmon add 12 Shrimp add 12 Tuna 12*

### House Salad

ROMAINE LETTUCE AND SPRING MIX, WITH TOMATO, CARROTS, CUCUMBERS 6.5 (WITH ENTREE 3)

### Caesar Salad\*

ROMAINE LETTUCE, PARMESAN CHEESE & OUR OWN CAESAR DRESSING 6.5 (WITH ENTREE 3)

### Caprese

FRESH TOMATO AND MOZZARELLA SLICED & SEASONED WITH FRESH BASIL, &, OLIVE OIL 8

### Tomatoes, Onions and Gorgonzola

FRESH TOMATOES AND RED ONIONS SLICES, TOPPED WITH GORGONZOLA CHEESE CRUMBS WITH BALSAMIC DRESSING 8

### Tuscan salad

GRILLED CHICKEN AND SAUSAGES, OVER MIXED GREENS, TOMATOES, WHITE BEANS, PORTOBELLO MUSHROOMS AND ONIONS, TOPPED WITH PARMESAN CHEESE BALSAMIC VINAGRETTE 18

### Seafood salad

SHRIMP, MUSSELS, CALAMARI, SCALLOPS, CELERY, ROASTED PEPPERS, WHITE BEANS ONIONS, GARLIC OLIVE OIL LEMON DRESSING OVER SPIRING MIX 19

### Burrata Adriatica



BURRATA CHEESE SERVED OVER MIXED GREENS, ROASTED PEPPERS, GRILLED EGGPLANT, OLIVES AND IMPORTED ARTICHIKES, OLIVE OIL AND BALSAMIC VINEGAR REDUCTION 16



### Pasta e Fagioli

TRADITIONAL WHITE & RED BEAN SOUP WITH PASTA 5.50 (WITH ENTREE 3)

# HOUSE SPECIALTY PASTA AND RISOTTO

Whole Wheat Pasta 1.5 Extra - Gluten free Pasta 2.5 Extra (penne)

## Linguine Napoletana

LINGUINE WITH ONIONS, FRESH BASIL TOMATO SAUCE 14  
W/MEATBALLS 16 W/SAUSAGE 18 W/CHICKEN 17 W/ SHRIMP 19  
W/BRACIOLA (SEASONED ROLLED UP BEEF SLICES) 18

## Penne Vodka

PENNE PASTA WITH ONIONS, SUN DRIED TOMATES, VODKA CREAMY TOMATO SAUCE 15.5  
CHICKEN 17.5 SHRIMP 19

## Penne or Gnocchi Bolognese

PENNE WITH OUR HOMEMADE MEAT SAUCE  
(GROUND BEEF, FRESH VEGETABLES, TOMATO AND RED  
WINE SAUCE) Penne 15.5 Gnocchi 16.5

## Fettuccine Alfredo

FETUCCINE, CREAMY PARMESAN CHEESE SAUCE 16  
WITH SHRIMP 19  
WITH GRILLED OR BLACKENED CHICKEN 17.5

## Lasagna Emiliana

PASTA LAYERED WITH BECHAMEL, MEAT SAUCE,  
RICOTTA CHEESE AND MOZZARELLA TOPPED WITH  
BOLOGNESE SAUCE 16

## Lasagna Vegetariana

CAROTS, PEAS, MUSHROOMS, SPINACH, BAKED WITH  
RICOTTA AND MOZZARELLA TOPPED WITH CREAMY PINK  
SAUCE OF BROCCOLI, MUSHROOMS AND PEPPERS 16

## Linguine alla Vongole

LINGUINE PASTA, WITH GARLIC, HERBS,  
FRESH CLAMS & BABY CLAMS ,  
CHOICE OF RED OR WHITE SAUCE 17

## Roasted Vegetables w/ Linguine

PAN ROASTED: ONIONS, MUSHROOMS,  
ARTICHOKEs, PEPPERS, SPINACH, BROCCOLI,  
IN GARLIC XVOO 16.5

## Linguine or Risotto Frutti di Mare

LINGUINE WITH GARLIC, OLIVE OIL, WHITE WINE, SHRIMP, CALAMARI, CLAMS, MUSSELS IN A RED OR WHITE SAUCE 21  
RISOTTO (ADD 1.5)

## Capellini Cinque Terre

ANGEL HAIR PASTA, SERVED IN A SAUCE OF GARLIC  
WITH RAISINS, WALNUTS & SPINACH IN, PINK TOMATO  
CREAMY PESTO SAUCE 17.5  
W/ SHRIMP 19.5 W/CHICKEN 18.5 RISOTTO (ADD 1.50)

## Fettuccine Piemontese

FETUCCINE WITH GARLIC, MUSHROOMS, ONIONS,  
BACON, PORTOBELLO MUSHROOM, PARMESAN AND  
GORGONZOLA CHEESE SAUCE 17.5  
W/ SHRIMP 19.5 W/CHICKEN 18.5 RISOTTO (ADD 1.5)

## Gnocchi Biellese

POTATO GNOCCHI, MUSHROOMS, SPINACH,  
ONIONS, GORGONZOLA, FONTINA, CREAMY  
TRUFFLE PARMESAN CHEESE SAUCE 17.5

## Rollata

HOMEMADE PASTA, ROLLED IN A FILLING OF SAUSAGE,  
BEEF AND VEAL, BAKED & SERVED IN A  
CREAMY MUSHROOM TOMATO SAUCE 17

## FROM THE GRILL ( Lamb - Steak - Pork - Chicken - Seafood)

GRILLED SEASONED SERVED WITH POTATOES AND VEGETABLE

AVAILABLE SAUCES: (XVOO GARLIC AND FRESH ROCSEMARY) - SALSAL VERDE: (PERSLEY, GARLIC, XVOO)  
TARTUFATA: SAUTEED MUSHROOMS, GARLIC, SHALLOTS CREAMT WHITE WINE TRUFFLE SAUCE ADD 1.5

ANGUS NY STRIP STEAK 12OZ 23 / 16OZ 30 / 20OZ 38

16 OZ CENTER CUT PORK 18

RACK OF LAMB CHOPS 28

CHICKEN 18

TUNA 18

SALMON 19

MAHI MAHI 19.5

SHRIMP 19.5

## HOUSE SPECIALTY ENTREES

*Entrée served with Pasta, Vegetables (Broccoli) may be substituted, Spinach add 1.5 Risotto 1.5 additional \$3 for pasta with Alfredo, meat sauce or Vodka sauce*

### Marsala

SAUTÉED WITH MUSHROOMS, SHALLOTS, LIGHT  
MARSALA WINE SAUCE  
CHICKEN 18 VEAL 22 (Pork Chop Breaded) 18

### Francese

SAUTÉED CHICKEN BREAST, COATED WITH EGG BATTER  
UNTIL GOLDEN, LIGHT WHITE WINE  
LEMON BUTTER SAUCE CHICKEN 18 VEAL 22

### Parmigiana

BREADED TOPPED WITH MARINARA SAUCE AND MOZZARELLA CHEESE

CHICKEN 18 VEAL 21  EGGPLANT 17  EGGPLANT BROCCOLINI 17 (Boneless Pork Chop) 18

### Portobello Fiorentina

PORTOBELLO MUSHROOMS, BREADED LAYERED WITH  
RICOTTA AND SPINACH SERVED IN A CREAMY GARLIC,  
MUSHROOMS SPINACH SAUCE 17

### Portobello Brunello

PORTOBELLO , BREADED WITH GRILLED EGGPLANT,  
ROASTED PEPPERS, FRESH MOZZARELLA CHEESE LIGHT  
TOMATO BASIL SAUCE WITH CHEESE RAVIOLI 17

### Romano

VEAL SCALLOPINE SAUTÉED & TOPPED WITH SPINACH,  
SUN-DRIED TOMATOES, MOZZARELLA, IN A LITE WHITE  
WINE SAUCE  
VEAL 23 CHICKEN 19 PORK 19.5

### Parigino

VEAL SCALLOPINE SAUTÉED WITH GARLIC, WALNUTS,  
MUSHROOMS, PESTO BRIE CHEESE, CREAMY TOMATO  
WHITE WINE SAUCE  
VEAL 24 CHICKEN 20 PORK 20.5

### Capricciosa al Tartufo

(CHOOSE SELECTION) BREADED SERVED OVER SPRING MIX LETTUCE WITH FRESH MOZZARELLA AND BRUSCHETTA, XVOO  
AND TRUFFLE BALSAMIC VINEGAR GLAZE WITH ROASTED POTATOES  
VEAL 23 CHICKEN 18 PORK 19 BEEF (PALOMILLA STEAK) 19

### Ossobuco .....

LAMB, PORK OR VEAL SHANK SIMMERED WITH FRESH VEGETABLES, RED WINE AND TOMATO SAUCE SERVED WITH PASTA  
PORK 19 LAMB 21 VEAL 35

## SEAFOOD

### FRESH CATCH

TILAPIA 17 / TUNA 18 / SALMON 19 / MAHI MAHI 19.5 / SHRIMP 19.5  
RED SNAPPER OR GROUPER MP / (ADD 5 OZ LOBSTER MAINE TAIL 14.00)

### Livornese

SAUTÉED WITH FRESH GARLIC, OLIVES, ONIONS, CAPERS,  
LIGHT FRESH HERBS WHITE WINE TOMATO SAUCE

### Arrabbiata (spicy)

SAUTEED WITH GARLIC, HOT CHERRY PEPPERS, FRESH  
TOMATOES, BASIL WHITE WINE SAUCE WITH PASTA

### Marechiarà (ADD 2.00)

CHOICE OF FISH WITH GARLIC, FRESH HERBS, CLAMS,  
MUSSELS AND SHRIMP WHITE WINE TOMATO SAUCE

### Trastevere

SAUTEED WITH GARLIC, ARTICHOKE, MUSHROOMS,  
CAPERS, WHITE WINE LEMON BUTTER SAUCE

### Side Orders:

Sautéed Spinach 5 - Broccoli Rabe 6 - Broccoli 4 -