

B
R
O
C
C
O
L
I
N
I



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

FRIDAY AND SATURDAY 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

10 (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 Parmiggiana

BEEF AND PORK MEATBALLS IN A TOMATO SAUCE TOPPED WITH PARMESAN CHEESE SHAVINGS 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 8)

Napoleone



GRILLED PORTOBELLO MUSHROOM, ROASTED PEPPERS, GRILLED EGGPLANT, TOMATO AND FRESH MOZZARELLA PILED HIGH, DRIZZLED WITH OLIVE OIL & BALSAMIC VINEGAR 14 (WITH ENTREE 10)

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 6.50 (WITH ENTREE /)

Caesar Salad*

ROMAINE LETTUCE, PARMESAN CHEESE & OUR OWN CAESAR DRESSING 6.50 (WITH ENTREE /)

Caprese

FRESH TOMATO AND MOZZARELLA SLICED & SEASONED WITH FRESH BASIL, &, OLIVE OIL 7.50 (WITH ENTREE 8)

Tomatoes, Onions and Gorgonzola

FRESH TOMATOES AND RED ONIONS SLICES, TOPPED WITH GORGONZOLA CHEESE CRUMBS WITH BALSAMIC DRESSING 6.50 (WITH ENTREE 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 /)

ALL ENTREES SERVED WITH SOUP OR SALAD

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 16.5
W/MEATBALLS 19 W/SAUSAGE 21.5 W/CHICKEN 21 W/ SHRIMP 23
W/BRACIOLA (SEASONED ROLLED UP BEEF SLICES) 22

Penne Vodka

PENNE PASTA WITH ONIONS, SUN DRIED TOMATES, VODKA CREAMY TOMATO SAUCE 19.5
CHICKEN 21.5 SHRIMP 23

Penne or Gnocchi Bolognese

PENNE WITH OUR HOMEMADE MEAT SAUCE
(GROUND BEEF, FRESH VEGETABLES, TOMATO AND RED
WINE SAUCE) 19.5 Gnocchi 20.5

Fettuccine Alfredo

FETUCCINE, CREAMY PARMESAN CHEESE SAUCE 19.5
WITH SHRIMP 23
WITH GRILLED OR BLACKENED CHICKEN 21.5

Lasagna emiliana

PASTA LAYERED WITH BECHAMEL, MEAT SAUCE,
RICOTTA CHEESE AND MOZZARELLA TOPPED WITH
BOLOGNESE SAUCE 19.5

Lasagna Vegetariana

CAROTS, PEAS, MUSHROOMS, SPINACH, BAKED WITH
RICOTTA AND MOZZARELLA TOPPED WITH CREAMY PINK
SAUCE OF BROCCOLI, MUSHROOMS AND PEPPERS 19.5

Linguine alla Vongole

LINGUINE PASTA, WITH GARLIC, HERBS,
FRESH CLAMS & BABY CLAMS,
CHOICE OF RED OR WHITE SAUCE 21

Roasted Vegetables w/ Linguine

PAN ROASTED: ONIONS, MUSHROOMS,
ARTICHOKES, PEPPERS, SPINACH, BROCCOLI,
IN GARLIC XVOO 19.5

Linguine or Risotto Frutti di Mare

LINGUINE WITH GARLIC, OLIVE OIL, WHITE WINE, SHRIMP, CALAMARI, CLAMS, MUSSELS IN A RED OR WHITE SAUCE 24
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 21
W/ SHRIMP 24 W/CHICKEN 22 RISOTTO (ADD 1.50)

Fettuccine Piemontese

FETUCCINE WITH GARLIC, MUSHROOMS, ONIONS,
BACON, PORTOBELLO MUSHROOM, PARMESAN AND
GORGONZOLA CHEESE SAUCE 21
W/ SHRIMP 24 W/CHICKEN 22 RISOTTO (ADD 1.5)

Gnocchi Biellese

POTATO GNOCCHI, MUSHROOMS, SPINACH,
ONIONS, GORGONZOLA, FONTINA, CREAMY
TRUFFLE PARMESAN CHEESE SAUCE 22

Rollata

HOMEMADE PASTA, ROLLED IN A FILLING OF SAUSAGE,
BEEF AND VEAL, BAKED & SERVED IN A
CREAMY MUSHROOM TOMATO SAUCE 21

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

GRILLED SEASONED SERVED WITH POTATOES AND VEGETABLE

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

ANGUS NY STRIP STEAK 12OZ 27 / 16OZ 34 / 20OZ 42

16 OZ CENTER CUT PORK 22

RACK OF LAMB CHOPS 31

CHICKEN 22

TUNA 22

SALMON 23

MAHI MAHI 24

SHRIMP 23

ALL ENTREES SERVED WITH SOUP OR SALAD

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 22 VEAL 25 (Pork Chop Breaded) 22

Francese

SAUTÉED CHICKEN BREAST, COATED WITH EGG BATTER
UNTIL GOLDEN, LIGHT WHITE WINE LEMON BUTTER
SAUCE CHICKEN 22 VEAL 25

Parmigiana

BREADED TOPPED WITH MARINARA SAUCE AND MOZZARELLA CHEESE

CHICKEN 22 VEAL 24.5  EGGPLANT 19.5  EGGPLANT BROCCOLINI 20 (Boneless Pork Chop) 22

Portobello Fiorentina

PORTOBELLO MUSHROOMS, BREADED LAYERED WITH
RICOTTA AND SPINACH SERVED IN A CREAMY GARLIC,
MUSHROOMS SPINACH SAUCE 21

Portobello Brunello

PORTOBELLO, BREADED WITH GRILLED EGGPLANT,
ROASTED PEPPERS, FRESH MOZZARELLA CHEESE LIGHT
TOMATO BASIL SAUCE WITH CHEESE RAVIOLI 21

Romano

VEAL SCALLOPINE SAUTÉED & TOPPED WITH SPINACH,
SUN-DRIED TOMATOES, MOZZARELLA, IN A LITE WHITE
WINE SAUCE
VEAL 26.5 CHICKEN 23 PORK 23

Parigino

VEAL SCALLOPINE SAUTÉED WITH GARLIC, WALNUTS,
MUSHROOMS, PESTO BRIE CHEESE, CREAMY TOMATO
WHITE WINE SAUCE
VEAL 27 CHICKEN 23.5 PORK 23.5

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 26.5 CHICKEN 23 PORK 23 BEEF (PALOMILLA STEAK) 23.5

Ossobuco

LAMB, PORK OR VEAL SHANK SIMMERED WITH FRESH VEGETABLES, RED WINE AND TOMATO SAUCE SERVED WITH PASTA
PORK 23 LAMB 25 VEAL 39

SEAFOOD

FRESH CATCH

TILAPIA 20 / TUNA 21 / SALMON 22.5 / MAHI MAHI 24 / SHRIMP 23
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)

SAUTÉED 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

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

Side Orders:

Sautéed Spinach 5 - Broccoli Rabe 6 - Broccoli 4 -