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

REGULAR DINNER MENU, DAILY SPECIALS,

PRIX FIX DINNER (3 COURSE COMPLETE DINNER)

*DINNER SPECIALS AND REGULAR DINNER MENU ITEMS
MAY BE APPLIED TO PRIX FIX DINNER*

FOR ADDITIONAL CHARGE TO REGULAR PRIX FIX PRICE

BUON APPETITO

Week end Menu

THERE IS A \$ 4 CHARGE ON SHARED ENTREES

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

V = 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

V BRUSCHETTA GENOVESE

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

V 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)

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 A SCOOP OF FRESH RICOTTA CHEESE 12 (WITH ENTREE 8)

FRIED CALAMARI OR BALSAMICO

CLASSIC: FRESH CALAMARI, FRIED & SERVED WITH YOUR CHOICE OF MILD OR SPICY SAUCE 14 (WITH ENTREE 9)

BALSAMICO: TOSSED WITH GARLIC, FRESH HERBS WALNUTS, BALSAMIC VINEGAR SAUCE 15 (WITH ENTREE 11)

BROCCOLI RABE AND.....

ITALIAN MILD SAUSAGE, BROCCOLI RABE AND WHITE BEANS SAUTEED WITH GARLIC AND OLIVE OIL 12 (WITH ENTREE 8)

SAUSAGE OR SHRIMP VENEZIANE & POLENTA

SAUSAGE OR SHRIMP, MUSHROOMS, ONIONS, ROASTED PEPPERS, MARSALE WINE CREAMY SAUCE with polenta Sausage 12 (WITH ENTREE 8) **SHRIMP ADD 4**

V NAPOLEONE

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

SALADS / INSALATE

Homemade Gorgonzola Vinaigrette dressing 1.5

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

HOUSE SALAD

ROMAINE LETTUCE AND SPRING MIX, WITH TOMATO, CARROTS, CUCUMBERS 6.5

CAESAR SALAD*

ROMAINE LETTUCE, PARMESAN CHEESE & OUR OWN CAESAR DRESSING 6.5

CAPRESE

FRESH TOMATO AND MOZZARELLA SLICED & SEASONED WITH FRESH BASIL, &, OLIVE OIL 9 **ADD PROSCIUTTO 12**

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, SHRIMP, CELERY, ROASTED PEPPERS, WHITE BEANS ONIONS, GARLIC OLIVE OIL LEMON DRESSING OVER SPRING MIX 19

SOUP

PASTA E FAGIOLI

V TRADITIONAL WHITE & RED BEAN SOUP WITH PASTA BOWL 5.5 CUP 4.5 (WITH ENTREE 2.5)

GRIGLIATA (LAMB - STEAK - PORK - CHICKEN - SEAFOOD)

GRILLED SEASONED SERVED WITH POTATOES AND VEGETABLE

AVAILABLE SAUCES: (XVOO GARLIC AND FRESH ROCSEMARY) - SALSAS VERDE: (PERSLEY, GARLIC, XVOO)

TARTUFATA: SAUTEED MUSHROOMS, GARLIC, SHALLOTS CREAMT WHITE WINE TRUFFLE SAUCE ADD 1.5

ANGUS NY STRIP STEAK 12OZ 26 / 16OZ 33 / 20OZ 39

16 OZ CENTER CUT PORK 21

RACK OF LAMB CHOPS 29

CHICKEN 21

SALMON 21.5

MAHI MAHI 21.5

SHRIMP 22

HOUSE SPECIALTY ENTREES

House Salad Caesar or Soup included with entree

Entrée served with Pasta, Vegetables (Broccoli) may be substituted, Spinach add 1.5 Risotto 1.5

PORTOBELLO FIORENTINA v

PORTOBELLO MUSHROOMS, BEADED LAYERED WITH RICOTTA AND SPINACH SERVED
IN A CREAMY GARLIC, MUSHROOMS SPINACH SAUCE 19.5 ADD VEAL 24 CHICKEN 22 PORK 22

CHICKEN AND SAUSAGE GORGONZOLA WITH POLENTA

ITALIAN SAUSAGE AND CHICKEN CHUNK WITH MUSHROOMS, SUN DRIED TOMATOES,
WHITE WINE, CREAMY GORGONZOLA CHEESE SAUCE SEERVED WITH CREAMY POLENTA 22

ROMANO

VEAL SCALLOPINE SAUTÉED & TOPPED WITH SPINACH, SUN-DRIED TOMATOES,
MOZZARELLA, IN A LITE WHITE WINE SAUCE VEAL 25 CHICKEN 22 PORK 22

MILANESE

(CHOOSE SELECTION) BREADED SERVED OVER SPRING MIX LETTUCE WITH CHOPPED FRESH TOMATOES AND
BURRATA MOZZARELLA , XVOO AND BALSAMIC VINEGAR GLAZE WITH ROASTED POTATOES
PORTOBELLO 22 VEAL 25 CHICKEN 22 PORK 22 VEAL CHOP 28

OSSOBUCO

LAMB, PORK OR VEAL SHANK SIMMERED WITH FRESH VEGETABLES, RED WINE AND TOMATO SAUCE SERVED WITH PASTA
PORK 22 LAMB 24.5 VEAL 38

SEAFOOD

LIVORNESE

SAUTÉED WITH FRESH GARLIC, OLIVES, ONIONS, CAPERS, LIGHT FRESH HERBS WHITE WINE TOMATO SAUCE
SALMON 21.5 MAHI MAHI 21.5 SHRIMP 22

TRASTEVERE

SAUTEED WITH GARLIC, ARTICHOKE, MUSHROOMS, CAPERS, WHITE WINE LEMON BUTTER SAUCE WITH PASTA
SALMON 21.5 MAHI MAHI 21.5 SHRIMP 22

TILAPIA AND SHRIMP AIDA

TILAPIA AND SHRIMP TOPPED WITH SPINACH, MOZZARELLA CHEESE SERVED IN A CREAMY
SHALLOTS, WHITE WINE CREAM SAUCE WITH SPINACH AND CHEESE 21

MARECHIARA

CHOICE OF FISH WITH GARLIC, FRESH HERBS, CLAMS, MUSSELS AND SHRIMP WHITE WINE TOMATO SAUCE
TILAPIA 21 SALMON 24. MAHI MAHI 24

SIDE ORDERS:

SAUTÉED SPINACH 5 - BROCCOLI RABE 6 - BROCCOLI 4 - WHOLE WHEAT PASTA 1.5 EXTRA - GLUTEN FREE PASTA 2.5 EXTRA