

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 APPENIO

Week end Menu

THERE IS A \$4 CHARGE ON SHARED ENTREES

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

 \mathbf{V} = Vegetarian Selection

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

<u>APPETIZERS / ANTIPASTI</u>

<u>V</u> <u>BRUSCHETTA GENOVESE</u>

Fresh tomatoes, onions, garlic, basil on toasted bread, with Parmesan cheese $10\;$ (with entree $6\;)$

V EQUILIANT 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 INAPOLEONE

<u>SALADS / INSALATE</u>

Chicken add 11

Homemade Gorgonzola Vinaigrette dressing 1.5

Add Grilled or Blackened

HOUSE SALAD

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

<u>CAPRESE</u>

FRESH TOMATO AND MOZZARELLA SLICED& SEASONED WITH FRESH BASIL,&, OLIVE OIL9ADD PROSCIUTTO12

TUSCAN SALAD

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

CHESAR SALAD*

ROMAINE LETTUCE, PARMESAN CHEESE & OUR OWN CAESAR DRESSING

Salmon add 12

6.5

8

TOMATOES, ONIONS AND GORGONZOLA

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

SEAFOOD SALAD

Shrimp add 12

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



19



<u>PASTA E FACIOLI</u>

V TRADITIONAL WHITE & RED BEAN SOUP WITH PASTA

BOWL 5.5 CU

CUP 4.5

ITALIAN FAVORITES CLASSIC

House Salad Caesar or Soup included with entrees

<u>PENNE VODKA V</u>

PENNE PASTA WITH ONIONS, SUN DRIED TOMATES, VODKA CREAMY TOMATO SAUCE 18.5 CHICKEN 20 SHRIMP 22

PENNE BOLOGNESE

PENNE WITH OUR HOMEMADE MEAT SAUCE (GROUND BEEF, FRESH VEGETABLES, TOMATO AND RED WINE SAUCE) 18.5

LASAGNA EMILIANA

PASTA LAYERED WITH BECHAMEL AND MEAT SAUCE TOPPED WITH BOLOGNESE SAUCE 18.5

FETTUCCINE ALFREDO V

Fetuccine in a creamy parmesan cheese sauce 18 With Shrimp 22 With grilled or Blackened Chicken 20

LINGUINE ALLA VONGOLE

Linguine pasta, with fresh clams & baby clams , choice of red or white sauce \$19.5\$

MARSALA

SAUTÉED WITH MUSHROOMS, SHALLOTS, LIGHT MARSALA WINE SAUCECHICKEN 21VEAL 24(Boneless Pork Chop Breaded) 21

PARMICIANA

BREADED TOPPED WITH MARINARA SAUCE AND MOZZARELLA CHEESE CHICKEN 21 VEAL 23 VEGGPLANT 19 (Boneless Pork Chop) 21

FRANCESE

SAUTÉED CHICKEN BREAST, COATED WITH EGG BATTER UNTIL GOLDEN, LIGHT WHITE WINE LEMON BUTTER SAUCE CHICKEN 21 VEAL 24

HOUSE SPECIALTY PASTA AND RISOTTO

LINGUINE OR RISOTTO FRUTTI DI MARE

LOBSTER RAVIOLI

LINGUINE WITH GARLIC, OLIVE OIL, WHITE WINE, SHRIMP, CALAMARI, CLAMS, MUSSELS IN A RED OR WHITE SAUCE 22 RISOTTO (ADD 1.5) *WITH LOBSTER RAVIOLI* 24

CADELIINI CINQUE TERRE V

Angel hair pasta, served in a sauce of Garlic with, raisins, Walnuts & Spinach in a pink tomato creamy Pesto sauce 19 With Shrimp 23 With Chicken 21 Risotto (add 1.5)

FETTUCCINE PIEMONTESE

Fettuccine with Garlic, Mushrooms, Onions, Prosciutto, Portobello Mushroom, Parmesan and Gorgonzola cheese sauce 20 With Shrimp 23 With Chicken 21 Risotto (add 1.5)

<u>GNOCCHI ALBESE</u>

POTATO GNOCCHI GARLIC, MUSHROOMS, ONIONS, PROSCIUTTO, CHICKEN WHITE TRUFFLE OIL CREAMY PARMESAN AND BRIE CHEESE SAUCE 21

ROLLATA

Homemade pasta, rolled in a filling of sausage, beef and veal, baked & served in a creamy mushroom tomato sauce \$20\$

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

GRILLED SEASONED SERVED WITH POTATOES AND VEGETABLE

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

ANGUS NY STRIP STEAK 120Z 26 / 160Z 33 / 200Z 39

16 OZ CENTER CUT PORK 21

SALMON 21.5

RACK OF LAMB CHOPS 29

CHICKEN 21

МАНІ МАНІ 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

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

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

LIVORITESE

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, ARTICHOKES, MUSHROOMS, CAPERS, WHITE WINE LEMON BUTTER SAUCEWITH PASTA Мані Мані 21.5 SALMON 21.5 SHRIMP 22

TILAPIA AND SHRIMP AIDA

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

MARECHIARA

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

SIDE ORDERS:

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