

BROCCOLINI'S

Est. NJ 1997

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

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

*All dinners are served with soup or salad
you may substitute your soup or salad
for a smaller appetizer portion for additional charge*

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

	<i>Regular</i>	<i>Small</i>
<i>Portobello Rosmarino e Ravioli</i>	<i>11</i>	<i>4</i>
PORTOBELLO SAUTEED WITH GARLIC, FRESH ROSEMARY, SUN DRIED TOMATOES, SERVED WITH CHEESE RAVIOLI		
<i>Bruschetta Genovese</i>	<i>6</i>	<i>2</i>
FRESH TOMATOES, ONIONS, GARLIC AND BASIL ON TOASTED BREAD WITH PARMESAN CHEESE		
<i>Eggplant Rollatino</i>	<i>9</i>	<i>2</i>
EGGPLANT ROLLED & FILLED WITH RICOTTA CHEESE, SPINACH & LACED WITH TOMATO SAUCE		
<i>Prosciutto, Peppers and Burrata</i>	<i>12.5</i>	<i>n/a</i>
PARMA PROSCIUTTO, FRESH TOMATO AND BURRATA (CREAMY FRESH MOZZARELLA) ROASTED PEPPERS, OLIVE OIL, FRESH BASIL & GARLIC		
<i>Mussels al Salto</i>	<i>9</i>	<i>2.5</i>
LARGE MUSSELS ON THE HALF SHELL WITH GARLIC, OREGANO, OLIVE OIL AND CHOICE OF RED OR WHITE SAUCE		
<i>Meatballs Ricotta</i>	<i>8</i>	<i>2</i>
BEEF AND PORK MEATBALLS IN A TOMATO SAUCE TOPPED WITH RICOTTA AND PARMESAN CHEESE		
<i>Fried Calamari or Balsamico</i>	<i>11</i>	<i>5</i>
CLASSIC: FRESH CALAMARI, FRIED & SERVED WITH YOUR CHOICE OF MILD OR SPICY SAUCE		
BALSAMICO: FRIED TOSSED WITH A BALSAMIC VINEGAR REDUCTION WALNUTS, GARLIC FRESH HERBS		
<i>Broccoli rabe and Sausage or Shrimp add 2.00</i>	<i>10</i>	<i>4</i>
ITALIAN MILD SAUSAGE, BROCCOLI RABE AND WHITE BEANS SAUTEED WITH GARLIC AND XVOO		
<i>Napoleone</i>	<i>12</i>	<i>5</i>
GRILLED PORTOBELLO MUSHROOM, ROASTED PEPPERS, GRILLED EGGPLANT, TOMATO AND FRESH MOZZARELLA PILED HIGH AND DRIZZLED WITH OLIVE OIL & BALSAMIC VINEGAR		

APPETIZER/MAIN SALADS

Homemade Gorgonzola Vinaigrette dressing 1.5

<i>Add Grilled or Blackened</i>	<i>Chicken add 10</i>	<i>Salmon add 12</i>	<i>Shrimp add 12</i>
<i>House Salad</i>			<i>6.5</i>
ROMAINE LETTUCE AND SPRING MIX WITH TOMATOS, CARROTS AND CUCUMBERS			
<i>Caesar Salad*</i>			<i>6.5</i>
ROMAINE LETTUCE, PARMESAN CHEESE & OUR OWN CAESAR DRESSING			
<i>Arrugola e Parmigiano</i>	<i>8</i>	<i>(WITH ENTREE 2)</i>	
ARRUGOLA SALAD, TOMATOES, TOSSED WITH LEMON GARLIC OLIVE OIL DRESSING TOPPED WITH SHREDDED PARMESAN CHEESE			
<i>Caprese</i>	<i>8</i>	<i>(WITH ENTREE 2)</i>	
FRESH TOMATOS AND MOZZARELLA SLICED & SEASONED WITH FRESH BASIL & OLIVE OIL			
<i>Tomatoes, Onions and Gorgonzola</i>	<i>8</i>	<i>(WITH ENTREE 2)</i>	
FRESH TOMATOES AND RED ONION SLICES, TOPPED WITH GORGONZOLA CHEESE CRUMBS WITH BALSAMIC DRESSING			
<i>Insalata Regale</i>			<i>10</i>
ROMAINE LETTUCE AND SPRING MIX TOPPED WITH FRESH TOMATO AND MOZZARELLA, ARTICHOKE, OLIVES, ROASTED PEPPERS AND BROCCOLI			

SOUP: *Pasta e Fagioli* TRADITIONAL WHITE & RED BEAN SOUP WITH PASTA BOWL 6

HOUSE SPECIALTY PASTA AND RISOTTO

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

<i>Lasagna Emiliana</i>					19
PASTA LAYERED WITH BECHAMEL, MEAT SAUCE, RICOTTA AND MOZZARELLA TOPPED WITH BOLOGNESE SAUCE					
<input type="checkbox"/> <i>Lasagna Vegetariana</i>					19
CARROTS, PEAS, MUSHROOMS AND SPINACH, BAKED WITH RICOTTA AND MOZZARELLA TOPPED WITH A CREAMY PINK SAUCE OF BROCCOLI AND MUSHROOMS					
<i>Lobster Ravioli Portofino</i>					24
LOBSTER FILLED RAVIOLI WITH SHRIMP, SPINACH AND FRESH TOMATOES IN A CREAMY LOBSTER PINK PESTO SAUCE					
<i>Rollata</i>					21
BAKED HOMEMADE PASTA WITH A FILLING OF SAUSAGE, BEEF AND VEAL, TOPPED WITH MOZERELLA CHEESE IN A CREAMY MUSHROOM TOMATO SAUCE					
<input type="checkbox"/> <i>Roasted Vegetables Homemade Spaghetti</i>					19.5
PAN ROASTED: ONIONS, MUSHROOMS, ARTICHOKE, PEPPERS, SPINACH AND BROCCOLI, IN GARLIC XVOO					
<i>Pappardelle with Salmon e Gamberi</i>					24
FRESH PASTA WITH SAGE, SALMON MORSELS, MUSHROOMS SPINACH, CREAMY PARMESAN CHEESE SAUCE TOPPED WITH SHRIMP					
<i>Pappardelle Cacciatore with Sausage and Chicken</i>					23
HOME MADE PAPPARDELLE SERVED IN A SAUCE OF CHICKEN OR SAUSAGE WITH ONIONS, PEPPERS, GARLIC IN A WHITE WINE TOMATO SAUCE					
<input type="checkbox"/> <i>Cavatelli Cime di rapa</i>	20		<u>w/sausage 22</u>	<u>w/chicken 23</u>	<u>w/ shrimp 24</u>
HOMEMADE PASTA, SERVED IN A SAUCE OF GARLIC, SUNDRIED TOMATOES, BROCCOLI RABE AND OLIVE OIL					
<i>Linguine alla Vongole</i>	20		<u>Home made Fresh Black linguine or Risotto (add 1.5)</u>		
LINGUINE PASTA, WITH GARLIC, HERBS, FRESH CLAMS & BABY CLAMS, AND CHOICE OF RED OR WHITE SAUCE					
<i>Linguine or Risotto Frutti di Mare</i>	24		<u>Home made Fresh Black linguine or Risotto (add 1.5)</u>		
LINGUINE WITH GARLIC, OLIVE OIL, WHITE WINE, SHRIMP, CALAMARI, CLAMS, MUSSELS IN A RED OR WHITE SAUCE					
<i>Penne or Gnocchi Bolognese</i>	19				<u>Gnocchi 21</u>
PENNE WITH OUR HOMEMADE MEAT SAUCE (GROUND BEEF, FRESH VEGETABLES, TOMATO AND RED WINE SAUCE)					
<i>Fettuccine or Gnocchi Piemontese</i>	21		<u>W/ Shrimp 25</u>	<u>W/Chicken 23</u>	<u>Gnocchi (add 1.5)</u>
FETTUCINE, GARLIC, MUSHROOMS, ONIONS, BACON, PORTOBELLO, PARMESAN AND GORGONZOLA CHEESE SAUCE					
<i>Penne Broccolini</i>	20		<u>W/ Shrimp 24</u>	<u>W/Chicken 22</u>	<u>Risotto (add 1.5)</u>
PENNE PASTA WITH FRESH BROCCOLI, PROSCIUTTO AND MUSHROOMS IN A LITE CREAMY PARMESAN CHEESE PESTO SAUCE					
<input type="checkbox"/> <i>Linguine Napoletana</i>	17	<u>w/meatballs 19</u>	<u>w/sausage 21</u>	<u>w/chicken 21</u>	<u>w/ shrimp 23</u>
LINGUINE WITH ONIONS, GARLIC, FRESH BASIL AND TOMATO SAUCE					
<input type="checkbox"/> <i>Penne Vodka</i>	18		<u>w/sausage 21</u>	<u>w/chicken 21</u>	<u>w/ shrimp 23</u>
PENNE PASTA WITH ONIONS AND SUN DRIED TOMATOES IN A VODKA CREAMY TOMATO SAUCE					
<input type="checkbox"/> <i>Fettuccine Alfredo</i>	19		<u>w/chicken Grilled or Blackened 22</u>	<u>w/ shrimp 24</u>	
FETTUCINE, IN A CREAMY PARMESAN CHEESE SAUCE					

HOUSE SPECIALTY ENTREES

House Salad Caesar or Soup included with entrees Appetizer upgrade available

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

Additional \$3 for pasta with Alfredo, meat sauce or Vodka sauce

Marsala Veneziano

Chicken 21 Veal 25 (Pork Loin Breaded) 22

SAUTÉED WITH MUSHROOMS, ONIONS, ROASTED PEPPERS IN A CREAMY MARSALA WINE SAUCE, OVER PASTA

Piccata Carciofi

Chicken 21 Veal 25

SAUTÉED FRANCESE STYLE, CAPERS AND ARTICHOKE IN A WINE LEMON SAUCE, OVER PASTA

Parmigiana

Chicken 21 - Veal 24 - Eggplant 19- Eggplant Rollatino 19- (Pork Chop) 22

BREADED, TOPPED WITH MARINARA SAUCE AND MOZZARELLA CHEESE, OVER PASTA

Portobello Fiorentina

Portobello 21 and Veal 26 and Chicken 23 and Pork 24

PORTOBELLO MUSHROOMS, BEADED, LAYERED WITH RICOTTA AND SPINACH SERVED IN A CREAMY GARLIC, MUSHROOMS SPINACH SAUCE OVER PASTA

Chicken or Pork and Sausage Gorgonzola

24 Veal chop MP

CHICKEN BREAST OR PORK CHOP (BREADED) SAUTEED WITH ITALIAN SAUSAGES, GARLIC, MUSHROOMS AND SUN DRIED TOMATOES IN A GORGONZOLA CHEESE CREAMY WHITE WINE SAUCE

Romano

Veal 26 - Chicken 22

TOPPED WITH SPINACH, SUN-DRIED TOMATOES, MOZZARELLA AND GARLIC IN A WHITE WINE SAUCE OVER PASTA

Ossobuco

Pork 22 Lamb 24 Veal 36

LAMB, PORK OR VEAL SHANK SIMMERED WITH FRESH VEGETABLES IN A RED WINE AND TOMATO SAUCE SERVED WITH PASTA

SEAFOOD/FRESH CATCH

Corvina Genovese

(MILD, SWEET TASTE, FIRM, FLAKED FISH)

22

CORVINA SAUTÉED FRANCAISE STYLE WITH GARLIC, FRESH BASIL AND CHOPPED TOMATOES IN A LIGHT WHITE WINE LEMON BUTTER SAUCE OVER PASTA

Salmon Cinque Terre

(MILD FLAVOR, MEDIUM FIRM TEXTURE, LARGE FLAKED FISH)

23

SAUTEED WITH GARLIC, WALNUTS, RAISIN, CREAMY PESTO AND SPINACH IN A TOMATO WHITE WINE SAUCE WITH PASTA

Tilapia Toscanini

(SWEET, MILD FLAVOR, MEDIUM-FIRM FLAKED FISH)

22

TILAPIA WITH SPINACH AND ONIONS IN A CREAMY WHITE WINE SAUCE TOPPED WITH MOZZARELLA CHEESE AND SHRIMP, OVER PASTA

Snapper Livornese

(DELICATE, SWEET FLAVOR, LARGE MOIST, FLAKED FISH)

25

SAUTEED WITH GARLIC, FRESH BASIL, ONIONS, OLIVES, CAPERS WHITE WINE TOMATO SAUCE OVER PASTA

Marsigliese

24

A UNIQUE FISH STEW SALMON MORSELS, WITH CLAMS, MUSSELS, ONIONS, POTATOES, WHITE BEANS AND FRESH ROSEMARY IN A GARLIC WHITE WINE TOMATO BROTH

Shrimp Beatrice

23

SHRIMP SAUTEED, ROASTED GARLIC AND SUN DRIED TOMATOES IN A CREAMY WHITE WINE SAUCE, OVER PASTA

Chilean Sea bass Napoletana

(DELICATE FLAVOR, MODERATELY FIRM, SMALL-MEDIUM FLAKED FISH)

33

SEA BASS PAN SEARED SERVED OVER WHITE BEANS RAGOUT, (ONIONS, GARLIC, MUSHROOMS, AND FRESH TOMATOES) ALONG WITH ROASTED POTATOES AND BROCCOLI

Side Orders:
 Sautéed Spinach 5 - Broccoli
 Rabe 6 - Broccoli 4 -

FROM THE GRILL

*Grilled / Pan Seared
 Blackened*

*Served with Potatoes and
 vegetable*

*Additional \$3 for pasta
 Alfredo, meat sauce or Vodka
 sauce*

*Angus NY Strip Steak
 10 oz \$22 / 14oz \$26 / 16oz \$30*

16 oz Center cut Pork 22

Rack of lamb Chops 31

Veal Chop 12oz MP

Chicken 22

Salmon 23

Corvina 23

Snapper 25

Shrimp 23

Seabass 33

Available sauces:

*Rosmarino: (XVOO garlic and
 fresh rosemary)*

*Catania: served over, White
 beans, garlic, olive oil, fresh
 herbs, topped with Bruschetta*

*Pugliese: Sauteed Broccoli rabe
 with garlic, white beans, sun
 dried tomatoes and olive oil*

*Toscana: served over sautéed
 spinach, seasoned with Truffle
 oil and Parmesan cheese add
 1.5*

WINE SELECTION BY THE GLASS FULL WINE LIST AVAILABLE

WHITE AND ROSE

PINOT GRIGIO HOUSE SELECTION	8
PINOT GRIGIO MASO CANALI DOC ITALY	9.5
SAUVIGNON BLANC HOUSE SELECTION	8.5
RIESLING DR LOOSEN GERMANY	8.5
CHARDONNAY HOUSE SELECTION	8
CHARDONNAY KENDALL JACKSON CA	9.5
MOSCATO HOUSE SELECTION ITALY	8.5
WHITE ZINFANDEL HOUSE SELECTION	6.5
ROSE HOUSE SELCTION	8

SPARKLING

PROSECCO HOUSE SELECTION	9
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RED WINES

MERLOT HOUSE SELECTION	8
MERLOT BINTERRA CA ORGANIC	9
CABERNET HOUSE SELECTION	8
CABERNET CARNIVOR CA	9.5
CABERNET BONTERRA CA ORGANIC	9
CHIANTI HOUSE SELECTION ITALY	8
CHIANTI CLASSICO DOCG ITALY	10
MONTEPULCIANO ITALY	8
PINOT NOIR HOUSE SELECTION	9.5
MALBEC HOUSE SELECTION	8.5
SANGUE DI GIUDA ITALY (SWEET)	8

BEER IMPORTS

PORETTI – PORETTI ROSSA – HEINEKEN

BEER DOMESTIC

MILLER LITE – COORS LIGHT - YUENGLING