

# 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)*

## WINE SELECTION BY THE GLASS

## FULL WINE LIST AVAILABLE

### WHITE AND ROSE

PINOT GRIGIO HOUSE SELECTION	8	PINOT GRIGIO Cortaccia DOC ITALY	9.5
SAUVIGNON BLANC HOUSE SELECTION	8.5	RIESLING DR LOOSEN GERMANY	8.5
CHARDONNAY HOUSE SELECTION	8	CHARDONNAY HOOK & LADDER CA.	9.5
MOSCATO HOUSE SELECTION ITALY	8.5	WHITE ZINFANDEL HOUSE SELECTION	7.0

SPARKLING: PROSECCO HOUSE SELECTION 10

### RED WINES

MERLOT HOUSE SELECTION	8	MERLOT REDENTORE ITALY ORGANIC	9
CABERNET HOUSE SELECTION	8	CABERNET DANTE CALIFORNIA	9.5
CABERNET REDENTORE ITALY ORGANIC	9	CHIANTI HOUSE SELECTION ITALY	8
CHIANTI CLASSICO DOCG ITALY	10	MONTEPULCIANO ITALY	8
PINOT NOIR BLOCK 9 CA.	9.5	MALBEC HOUSE SELECTION	8.5

SANGUE DI GIUDA ITALY (SWEET RED) 8

BEER IMPORTS HEINEKEN – PERONI - PORETTI LAGER - PORETTI AMBER

BEER DOMESTIC MILLER LITE – COORS LIGHT - YUENGLING

WE MAY ADD...20% GRATUITY ON PARTIES OF 6 OR MORE

 VEGETARIAN SELECTION

ALL OUR DISHES ARE COOKED AT THE ORDERS SOME REQUIERE LONGER PREPARATION TIME 

\* 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 8**

FRESH TOMATOES, ONIONS, GARLIC AND BASIL ON  
TOASTED BREAD WITH PARMESAN CHEESE

## **PROSCIUTTO PEPPERS AND BURRATA 14**

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

## **MUSSELS AL SALTO 10**

LARGE MUSSELS ON THE HALF SHELL WITH GARLIC,  
OREGANO, OLIVE OIL AND CHOICE OF RED OR WHITE  
SAUCE

## **FRIED CALAMARI**

**CLASSIC:** FRESH CALAMARI, FRIED & SERVED WITH YOUR CHOICE OF MILD OR SPICY SAUCE 12

**BADA BING:** FRIED CALAMARI IN A CREAMY SPICY SAUCE 13

## **BROCCOLI RABE AND SAUSAGE 12**

ITALIAN MILD SAUSAGE, BROCCOLI RABE AND WHITE  
BEANS SAUTEED WITH GARLIC AND XVOO

## **MEATBALLS AND RICOTTA 10**

BEEF AND PORK MEATBALLS IN A TOMATO SAUCE  
TOPPED WITH RICOTTA AND PARMESAN CHEESE

## **NAPOLEONE 13**

GRILLED PORTOBELLO MUSHROOM, ROASTED PEPPERS,  
GRILLED EGGPLANT, TOMATO AND FRESH MOZZARELLA  
DRIZZLED WITH OLIVE OIL & BALSAMIC VINEGAR

## **PORTOBELLO AND SHRIMP 14**

FRIED PORTOBELLO AND SHRIMP SERVED IN A  
CREAMY CHEESE SAUCE

## **CRABMEAT STUFFED MUSHROOMS 13**

MUSHROOMS CAPS STUFFED WITH CRABMEAT IN A LIGHT LOBSTER SAUCE

# Appetizer/Main salads

## **HOMEMADE GORGONZOLA DRESSING 1.5**

**ADD GRILLED OR BLACKENED: TOFU \$ 8 CHICKEN \$ 9 SHRIMP \$ 12**

## **HOUSE SALAD 7 (SMALL 3)**

ROMAINE LETTUCE AND SPRING MIX WITH TOMATOES,  
CARROTS AND CUCUMBERS

## **CAESAR SALAD\* 7 (SMALL 3)**

ROMAINE LETTUCE, PARMESAN CHEESE & OUR  
OWN CAESAR DRESSING

## **ARUGOLA AND TOMATO SALAD 9 (SMALL 4)**

ARUGOLA SALAD, TOMATOES, TOSSED WITH LEMON GARLIC OLIVE OIL DRESSING TOPPED WITH SHREDDED PARMESAN  
CHEESE

## **CAPRESE 10 (SMALL 5)**

FRESH TOMATOES AND MOZZARELLA SLICED &  
SEASONED WITH FRESH BASIL & OLIVE OIL

## **TOMATO, ONIONS, GORGONZOLA 9 (SMALL 5)**

TOMATOES, RED ONION, TOPPED WITH GORGONZOLA  
CHEESE CRUMBS WITH BALSAMIC DRESSING

## **INSALATA REGALE 14**

ROMAINE LETTUCE AND SPRING MIX TOPPED WITH FRESH  
TOMATO AND MOZZARELLA, ARTICHOKE, OLIVES,  
ROASTED PEPPERS AND BROCCOLI

## **SEAFOOD SALAD 19**

SHRIMP, SCALLOPS, CALAMARI, MUSSELS, OLIVE OIL  
LEMON, GARLIC, ROASTED PEPPERS, ONIONS, AND WHITE  
BEANS

## **PASTA FAGIOLI SOUP 3**

TRADITIONAL WHITE & RED BEAN SOUP WITH PASTA

## SOUPS:

## **MEAT TORTELLINI BEEF BROTH 3**

MEAT TORTELLINI IN A BEEF BROTH

## **ITALIAN WEDDING SOUP 5**

CHICKEN BROTH WITH MINI MEATBALLS, VEGETABLES AND PASTINA

# House Specialty Pasta and Risotto

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

## **LASAGNA EMILIANA 16**

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

## **LASAGNA VEGETARIANA 16**

CARROTS, PEAS, MUSHROOMS AND SPINACH, BAKED WITH RICOTTA AND MOZZARELLA TOPPED WITH A CREAMY PINK SAUCE OF BROCCOLI AND MUSHROOMS

## **LOBSTER RAVIOLI 21**

LOBSTER FILLED RAVIOLI WITH SHRIMP, SPINACH AND FRESH TOMATOES IN A CREAMY LOBSTER PINK SAUCE

## **ROLLATA 17**

BAKED HOMEMADE PASTA WITH A FILLING OF SAUSAGE, BEEF AND VEAL, TOPPED WITH MOZZARELLA CHEESE IN A CREAMY MUSHROOM TOMATO SAUCE

## **ROASTED VEGETABLES WITH HOMEMADE SPAGHETTI 16.5**

PAN ROASTED: ONIONS, MUSHROOMS, ARTICHOKE, PEPPERS, SPINACH AND BROCCOLI, IN GARLIC XVOO

## **PAPPARDELLE WITH SALMON AND SHRIMP 21 WITH RISOTTO 22.5**

FRESH PASTA WITH SAGE, SALMON MORSELS, MUSHROOMS SPINACH, CREAMY PARMESAN CHEESE SAUCE TOPPED WITH SHRIMP

## **PAPPARDELLE CACCIATORA, 20 WITH RISOTTO 21.5**

HOMEMADE PAPPARDELLE SERVED IN A SAUCE OF CHICKEN AND SAUSAGE WITH ONIONS, PEPPERS, GARLIC IN A WHITE WINE TOMATO SAUCE

## **PENNE OR GNOCCHI BOLOGNESE 16 Gnocchi 18**

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

## **LINGUINE VONGOLE 17**

Fresh Black linguine or Risotto 18.5

LINGUINE PASTA, WITH GARLIC, HERBS, FRESH CLAMS & BABY CLAMS IN A RED OR WHITE SAUCE

## **LINGUINE OR RISOTTO FRUTTI DI MARE 21**

Fresh Black linguine or Risotto 22.5

LINGUINE WITH GARLIC, OLIVE OIL, WHITE WINE, SHRIMP, CALAMARI, CLAMS, MUSSELS IN A RED OR WHITE SAUCE

## **LINGUINE NAPOLETANA 14 (GNOCCHI ADD 2)**

LINGUINE OR WITH ONIONS, GARLIC, FRESH BASIL AND TOMATO SAUCE  
w/ Tofu 16 w/meatballs 16 w/sausage 18 w/chicken 17 w/shrimp 19.5

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### Customize the following pasta your way

Add chicken Grilled or Blackened \$5 sausages \$5 shrimp \$7 Tofu \$4 Meatless chicken \$4

## **CAVATELLI CIME DI RAPA 17.5**

HOMEMADE PASTA, SERVED IN A SAUCE OF: GARLIC, SUNDRIED TOMATOES, BROCCOLI RABE AND OLIVE OIL

## **FETTUCINE PIEMONTESE 18.5**

**GNOCCHI 21 RISOTTO 21**

GARLIC, MUSHROOMS, ONIONS, BACON, PORTOBELLO, PARMESAN AND GORGONZOLA CHEESE SAUCE

## **PENNE BROCCOLINI 16.5 WITH RISOTTO 18.5 WITH GNOCCHI 18.50**

PENNE PASTA WITH FRESH BROCCOLI, PROSCIUTTO AND MUSHROOMS IN A LITE CREAMY PARMESAN CHEESE PESTO SAUCE

## **PENNE VODKA 15.5 GNOCCHI 17.5**

PENNE PASTA WITH ONIONS AND SUN DRIED TOMATOES IN A VODKA CREAMY TOMATO

## **FETTUCINE ALFREDO 16**

HOMEMADE FRESH FETTUCINE, IN A CREAMY PARMESAN CHEESE SAUCE

# House Specialty Entrees

*Entrée served with Pasta, or broccoli and potatoes*  
*Spinach- Risotto-Quinoa-Cauliflower rice (may be substituted, add 2*

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

## **PARMIGIANA**

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

Chicken 18 - Veal 21 - Pork 19 - Shrimp 20 - Eggplant 16

## **VENEZIANO**

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

Chicken 19 Veal 22 (Pork Loin Breaded) 19.5 Braised beef 20

## **PORTOBELLO FIORENTINA**

PORTOBELLO MUSHROOMS, BREADED, LAYERED WITH RICOTTA, SPINACH, CREAMY GARLIC, SAUCE OVER PASTA

Portobello 18 W/ Veal 23 W/Chicken 20 W/Pork 20

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## **TARTUFATO**

SAUTÉED, GARLIC, PORTOBELLO MUSHROOMS,  
ONIONS, FONTINA CHEESE, CREAMY  
WHITE TRUFFLESAUCE SERVED OVER PASTA

## **ROMANO**

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

Chicken 20 Veal 23 (Pork Loin Breaded) 19.5 Braised Beef 20

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## **OSSOBUCO** Pork 21 Lamb 25 Veal 38

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

## **CHICKEN OR PORK GORGONZOLA** 21

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

# Seafood/Fresh catch

## **ZUPPA DI PESCE POSILLIPO** 22 add 5oz Lobster tail 34

CORVINA, SIMMERED WITH CLAMS. MUSSELS, CALAMARI AND SHRIMP WITH GARLIC AND FRESH HERBS, WHITE WINE TOMATO SAUCE SERVED OVER LINGUINE

## **SALMON LIVORNESE** 19.5

(MILD FLAVOR, MEDIUM FIRM TEXTURE, LAGRE FLAKED FISH)  
SAUTEED WITH GARLIC, FRESH BASIL, ONIONS, OLIVES AND  
CAPERS IN A WHITE WINE TOMATO SAUCE OVER PASTA

## **SNAPPER TRASTEVERE** 22

(DELICATE, SWEET FLAVOR, LARGE MOIST, FLAKED FISH)  
LIGHT EGG BATTER WITH CAPERS, MUSHROOMS,  
ARTICHOKE WHITE WINE LEMON SAUCE, WITH PASTA

## **SEAFOOD LAMPARA** 21

A COMBINATION OF SEAFOOD: CLAMS, MUSSELS, CALAMARI, SCALLOPS AND SHRIMP WITH BLACKENED FISH CHUNKS IN A GARLIC, ONIONS, PEPPERS, WHITE BEANS AND POTATOES, WHITE WINE, FRESH TOMATO SAUCE

# FROM THE GRILL

## **GRILLED:**

**SEASONED WITH XVVOO GARLIC  
AND FRESH ROSEMARY**

**PAN SEARED OR BLACKENED**

**SERVED WITH  
POTATOES AND VEGETABLES**

**NY STEAK 12oz 25**

**16oz CENTER CUT PORK LOIN 19**

**RACK OF LAMB CHOPS 34**

**TOFU 15 CHICKEN 19**

**SALMON 20 SHRIMP 20**

**CORVINA 20 SNAPPER 22**

## **Available sauces:**

**DILL BUTTER**

**GARLIC AND FRESH HERBS BUTTER**

## **PICCANTE:**

(SPICY) HOT CHERRY PEPPERS CHOPPED SERVED  
IN A CREAMY ONIONS WHITE WINE SAUCE.

## **SUGGESTED SIDE FOR THE GRILL**

## **CATANIA:**

SERVED OVER, WHITE BEANS, GARLIC, OLIVE OIL,  
FRESH HERBS, TOPPED WITH BRUSCHETTA

## **PUGLIESE: ADD 2**

SAUTEED BROCCOLI RABE WITH GARLIC,  
WHITE BEANS, SUN DRIED TOMATOES AND OLIVE OIL

## **TORINESE: ADD 2**

GRILLED OR BLACKENED SERVED OVER ARUGULA  
WITH ROASTED POTATOES TOPPED WITH BRUSCHETTA  
AND FRESH MOZZARELLA CHEESE

## **Vegetarian Dishes**

**MEATLESS CHICKEN PARMESAN 18**  
Plant base chicken cutlet breaded topped with  
tomato sauce and provolone cheese  
served with pasta

**EGGPLANT MIRAFIORE 18**  
Eggplant, layered with roasted peppers,  
gorgonzola and mozzarella cheese,  
Marsala wine mushrooms sauce with pasta

**PORTOBELLO BRUNELLO 18**  
Portobello, breaded layered with roasted peppers,  
eggplant, and mozzarella cheese,  
baked served with cheese ravioli

**TOFU MILANESE 17**  
Breaded, served over mixed greens topped  
with fresh tomato and mozzarella cheese  
Balsamic glaze with roasted potatoes

## **SIDE ORDERS:**

**SAUTED SPINACH 6**

**QUINOA 6**

**BROCCOLI RABE 7**

**BROCCOLI 5**

**CAULIFLOWER RICE 6**