

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

REGULAR DINNER MENU, DAILY SPECIALS,

PRIX FIX DINNER (3 COURSE COMPLETE DINNER)

SPECIAL MAY BE APPLIED TO PRIX FIX DINNER FOR ADDITIONAL CHARGE TO REGULAR PRIX FIX PRICE



# **THERE IS A \$ 4 CHARGE ON SHARED ENTREES**

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

 $\mathbf{V}$  = 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 / Antidasti

# **V** BRUSCHETTA GENOVESE

FRESH TOMATOES, ONIONS, GARLIC, BASIL ON TOASTED BREAD, WITH PARMESAN CHEESE 9 (WITH ENTREE 6)

# **V** EGGPLANT ROLLATINO

EGGPLANT SLICES ROLLED & FILLED WITH RICOTTA CHEESE, SPINACH & LACED WITH TOMATO SAUCE 11 (WITH ENTREE 8)

# PROSCIUTTO, PEPPERS FIND MOZZFIRELLFI

PARMA PROSCIUTTO, FRESH TOMATO AND MOZZARELLA, ROASTED PEPPERS, WITH OLIVE OIL, FRESH BASIL & GARLIC 13 (WITH ENTREE 10)

## MUSSELS AL SALTO

LARGE MUSSELS ON THE HALF SHELL SAUTEED WITH, GARLIC, OREGANO, OLIVE OIL, YOUR CHOICE OF RED OF WHITE SAUCE 12 (WITH ENTREE 9)

# MEATBALLS RICOTTA

BEEF AND PORK MEATBALLS IN A TOMATO SAUCE TOPPED WITH A SCOOP OF FRESH RICOTTA CHEESE 11 (WITH ENTREE 8)

# FRIED CALAMARI OR BALSAMICO

CLASSIC: FRESH CALAMARI, FRIED & SERVED WITH YOUR CHOICE OF MILD OR SPICY SAUCE 13 (WITH ENTREE 9) BALSAMICO: TOSSED WITH GARLIC, FRESH HERBS WALNUTS, BALSAMIC VINEGAR SAUCE

14 (WITH ENTREE 11)

# BROCCOLI RABE AND.....

ITALIAN MILD SAUSAGE, BROCCOLI RABE AND WHITE BEANS SAUTEED WITH GARLIC AND OLIVE OIL 11 (WITH ENTREE 8)

## SAUSAGE POLENTA

ITALIAN SAUSAGE WITH MUSHROOMS, SUN DRIED TOMATOES, WHITE WINE, CREAMY GORGONZOLA CHEESE SAUCE 11 (WITH ENTREE 8)

# **V** IMPOLEONE

GRILLED PORTOBELLO MUSHROOM, ROASTED PEPPERS, GRILLED EGGPLANT, TOMATO AND FRESH MOZZARELLA PILED HIGH, DRIZZLED WITH OLIVE OIL & BALSAMIC VINEGAR 13 (WITH ENTREE 10)

# SALADS / INSALATE

Homemade Gorgonzola Vinaigrette dressing 1.5

Add Grilled or Blackened

Chicken add 11 Salmon add 14 Shrimp add 14

# HOUSE SALAD

ROMAINE LETTUCE AND SPRING MIX, WITH TOMATO, CARROTS, CUCUMBERS 6.5 (WITH ENTREE 2.5)

# CADDESE

FRESH TOMATO AND MOZZARELLA SLICED & SEASONED WITH FRESH BASIL, &, OLIVE OIL

9

# TUSCAN SALAD

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

# CAESAR SALAD\*

ROMAINE LETTUCE, PARMESAN CHEESE & OUR OWN CAESAR DRESSING 6.5 (WITH ENTREE 2.5)

# TOMATOES, ONIONS AND GORGONZOLA

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

8

# SERFOOD SALAD

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



# PASTA E FACIOLI

**V** TRADITIONAL WHITE & RED BEAN SOUP WITH PASTA

BOWL 5.5

CUP 4.5

# ITALIAN FAVORITES CLASSIC

#### Add a House Salad Caesar or Soup 2.5

### PENNE VODKA V

PENNE PASTA WITH ONIONS, SUN DRIED TOMATES, VODKA CREAMY TOMATO SAUCE 15.5 SHRIMP 19 CHICKEN 17.5

## PENNE BOLOGNESE

PENNE WITH OUR HOMEMADE MEAT SAUCE (GROUND BEEF, FRESH VEGETABLES, TOMATO AND RED WINE SAUCE) 15.5

#### lasagina emiliana

PASTA LAYERED WITH BECHAMEL AND MEAT SAUCE TOPPED WITH BOLOGNESE SAUCE 16

#### FETTUCCINE ALFREDO V FETUCCINE IN A CREAMY PARMESAN CHEESE SAUCE 16

WITH SHRIMP 19 WITH GRILLED OR BLACKENED CHICKEN 17.5

### LINGUINE ALLA VONGOLE

LINGUINE PASTA, WITH FRESH CLAMS & BABY CLAMS, CHOICE OF RED OR WHITE SAUCE 17

#### MARSALA

SAUTÉED WITH MUSHROOMS, SHALLOTS, LIGHT MARSALA WINE SAUCE VEAL 21 (Boneless Pork Chop Breaded) 18

## PARMICIANA

BREADED TOPPED WITH MARINARA SAUCE AND MOZZARELLA CHEESE VEAL 20

CHICKEN 18

CHICKEN 18

VEGGPLANT 16

(Boneless Pork Chop) 18

FRANCESE

SAUTÉED CHICKEN BREAST, COATED WITH EGG BATTER UNTIL GOLDEN, LIGHT WHITE WINE LEMON BUTTER SAUCE CHICKEN 18 VEAL 21

# HOUSE SPECIFILTY PRISTA AND RISOTTO

# LINGUINE OR RISOTTO FRUTTI DI MARE

LINGUINE WITH GARLIC, OLIVE OIL, WHITE WINE, SHRIMP, CALAMARI, CLAMS, MUSSELS IN A RED OR WHITE SAUCE 20 RISOTTO (ADD 1.5)

### CAPELLINI CINQUE TERRE V

ANGEL HAIR PASTA, SERVED IN A SAUCE OF GARLIC WITH SHRIMP, RAISINS, WALNUTS & SPINACH IN A PINK TOMATO CREAMY PESTO SAUCE 17 WITH SHRIMP 19 WITH CHICKEN 18 RISOTTO (ADD 1.5)

#### FETTUCCINE PIEMONTESE

FETTUCCINE WITH GARLIC, MUSHROOMS, ONIONS, PROSCIUTTO, PORTOBELLO MUSHROOM, PARMESAN AND GORGONZOLA CHEESE SAUCE 17 WITH SHRIMP 19 WITH CHICKEN 18 RISOTTO (ADD 1.5)

#### **GNOCCHI VALDOSTANA**

POTATO GNOCCHI WITH SAUSAGE, ONIONS, MUSHROOMS, CHICKEN, PEAS, PINK CREAMY FONTINA CHEESE SAUCE 18

### ROIIIII

HOMEMADE PASTA, ROLLED IN A FILLING OF SAUSAGE, BEEF AND VEAL, BAKED & SERVED IN A CREAMY MUSHROOM TOMATO SAUCE 17

# HOUSE SPECIALTY ENTREES

Add a House Salad Caesar or Soup 2.5

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

## PORTOBELLO FIORENTINH V

PORTOBELLO MUSHROOMS, BEADED LAYERED WITH RICOTTA AND SPINACH SERVED IN A CREAMY GARLIC, MUSHROOMS SPINACH SAUCE 17 ADD VEAL 22 CHICKEN 19 PORK 19

## <u>SORRENTINO</u>

SAUTEED WITH GARLIC, TOPPED WITH GRILLED EGGPLANT, ROASTED PEPPERS, FRESH TOMATO PROVOLONE CHEESE, MARSALA WINE SAUCE VEAL 22 CHICKEN 19 PORK 19

### ROMATIO

VEAL SCALLOPINE SAUTÉED & TOPPED WITH SPINACH, SUN-DRIED TOMATOES, MOZZARELLA, IN A LITE WHITE WINE SAUCE VEAL 22 CHICKEN 19 PORK 18.5

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LAMB, PORK OR VEAL SHANK SIMMERED WITH FRESH VEGETABLES, RED WINE AND TOMATO SAUCE SERVED WITH PASTA PORK 19 LAMB 21 VEAL 35

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

GRILLED SEASONED WITH OLIVE OIL, GARLIC AND FRESH ROSEMARY SERVED WITH POTATOES AND VEGETABLE ANGUS NY STRIP STEAK 120Z 23 / 160Z 30 / 200Z 38 16 0Z CENTER CUT PORK 18 RACK OF LAMB CHOPS 26 CHICKEN 18

### SALMON LIVORNESE

SAUTÉED WITH FRESH GARLIC, OLIVES, ONIONS, CAPERS, LIGHT FRESH HERBS WHITE WINE TOMATO SAUCE 18.5

### MAHI MAHI TRASTEVERE

MAHI MAHI SAUTEED WITH GARLIC, ARTICHOKES, MUSHROOMS, CAPERS, WHITE WINE LEMON BUTTER SAUCEWITH PASTA 18.5

### 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 18

#### SHRIMP PRIMA DONNA

JUMBO SHRIMP, SAUTÉED WITH GARLIC, ONIONS, ARTICHOKES, MUSHROOMS, CREAMY LOBSTER PINK SAUCE 21

#### MARECHIARA

CHOICE OF FISH ALONG WITH GARLIC, FRESH HERBS, CLAMS, MUSSELS AND SHRIMP WHITE WINE TOMATO SAUCE

TILAPIA 19. SALMON 21. MAHI MAHI 21.5

# SIDE ORDERS:

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