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*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

BUON APPETITO

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
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 AND MOZZARELLA

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 NAPOLEONE

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)

CAESAR SALAD*

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

CAPRESE

FRESH TOMATO AND MOZZARELLA SLICED & SEASONED WITH FRESH BASIL, &, OLIVE OIL 9

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 VINAIGRETTE 18

SEAFOOD SALAD

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

SOUP

PASTA E FAGIOLI

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

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 FIORENTINA 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

SORRENTINO

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

ROMANO

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

OSSOBUCO

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 12OZ 23 / 16OZ 30 / 20OZ 38
16 OZ 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, ARTICHOKE, MUSHROOMS, CAPERS,
WHITE WINE LEMON BUTTER SAUCE WITH 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, ARTICHOKE, 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