



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 PROPERTITO

THERE IS A \$ 4 CHARGE ON SHARED ENTREES

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

 ${f V}$ = 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 10 (WITH ENTREE 6)

V EGGPLANT ROLLATINO

EGGPLANT SLICES ROLLED & FILLED WITH RICOTTA CHEESE, SPINACH & LACED WITH TOMATO SAUCE 12 (WITH ENTREE 8)

PROSCIUTTO. PEPPERS AND MOZZARELLA

PARMA PROSCIUTTO, FRESH TOMATO AND MOZZARELLA, ROASTED PEPPERS, WITH OLIVE OIL, FRESH BASIL & GARLIC 14 (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 13 (WITH ENTREE 9)

MENTBALLS 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 POLENTA

ITALIAN SAUSAGE WITH MUSHROOMS, SUN DRIED TOMATOES, WHITE WINE, CREAMY GORGONZOLA CHEESE SAUCE 12 (WITH ENTREE 8)

V NADOLEONE

GRILLED PORTOBELLO MUSHROOM, ROASTED PEPPERS, GRILLED EGGPLANT, TOMATO AND FRESH MOZZARELLA PILED HIGH, DRIZZLED WITH OLIVE OIL & BALSAMIC VINEGAR 14 (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

CADDES

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

CHESHR SALAD*

ROMAINE LETTUCE, PARMESAN CHEESE & OUR OWN CAESAR DRESSING 6.5

TUSCAN SALAD

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

TOMATOES, ONIONS AND GORGONZOLA

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

SERFOOD SALAD

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

<u>SOUP</u>

PASTA E FACIOLI

 $\underline{\mathbf{V}}$ Traditional white & red bean soup with pasta

8

ITALIAN FAVORITES CLASSIC

House Salad Caesar or Soup included with entrees

PENNE VODKA V

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

FETTUCCINE ALFREDO V

FETUCCINE IN A CREAMY PARMESAN CHEESE SAUCE 18
WITH SHRIMP 22
WITH GRILLED OR BLACKENED CHICKEN 20

LASACINA EMILIANA

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

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 SAUCE
CHICKEN 21 VEAL 24 (Boneless Pork Chop Breaded) 21

PARMIGIANA

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

LINGUINE WITH GARLIC, OLIVE OIL, WHITE WINE, SHRIMP, CALAMARI, CLAMS, MUSSELS IN A RED OR WHITE SAUCE 22 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 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)

CHOCCHI VALDOSTANA

POTATO GNOCCHI WITH SAUSAGE, ONIONS, MUSHROOMS, CHICKEN, PEAS, PINK CREAMY FONTINA CHEESE SAUCE 21

ROLLfitf

HOMEMADE PASTA, ROLLED IN A FILLING OF SAUSAGE, BEEF AND VEAL, BAKED & SERVED IN A CREAMY MUSHROOM TOMATO SAUCE 20

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

SORRENTINO

SAUTEED WITH GARLIC, TOPPED WITH GRILLED EGGPLANT, ROASTED PEPPERS, FRESH TOMATO PROVOLONE CHEESE, MARSALA WINE SAUCE

VEAL 25 CHICKEN 22 PORK 22

ROMANO

VEAL SCALLOPINE SAUTÉED & TOPPED WITH SPINACH, SUN-DRIED TOMATOES, MOZZARELLA, IN A LITE WHITE WINE SAUCE VEAL 25 CHICKEN 22 PORK 22

OSOBUCO

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

GRIGLIATA (LAMB - STEAK - PORK - CHICKEN)

GRILLED SEASONED WITH OLIVE OIL, GARLIC AND FRESH ROSEMARY SERVED WITH POTATOES AND VEGETABLE
ANGUS NY STRIP STEAK 120Z 26 / 160Z 33 / 200Z 39
16 OZ CENTER CUT PORK 21 RACK OF LAMB CHOPS 29 CHICKEN 21

SALMON LIVORNESE

SAUTÉED WITH FRESH GARLIC, OLIVES, ONIONS, CAPERS, LIGHT FRESH HERBS WHITE WINE TOMATO SAUCE 21.5

MAHI MAHI TRASTEVERE

MAHI MAHI SAUTEED WITH GARLIC, ARTICHOKES, MUSHROOMS, CAPERS, WHITE WINE LEMON BUTTER SAUCEWITH PASTA 21.5

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 21

SHRIMP PRIMA DONNA

Jumbo Shrimp, Sautéed with Garlic, Onions, Artichokes, Mushrooms, Creamy Lobster pink sauce 24

MARECHIARA

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

SIDE ORDERS: