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(EST. NJ. 1997)

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 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  
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)

### MEATBALLS 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 NAPOLEONE

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

### CAESAR SALAD\*

ROMAINE LETTUCE, PARMESAN CHEESE & OUR OWN CAESAR DRESSING 6.5

### 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 SPRING 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

*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

## OSSOBUCO .....

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 12OZ 26 / 16OZ 33 / 20OZ 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, ARTICHOKE, MUSHROOMS, CAPERS,  
WHITE WINE LEMON BUTTER SAUCE WITH 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, ARTICHOKE, 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:

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