

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
SAUVIGNON BLANC HOUSE SELECTION	8.5
CHARDONNAY HOUSE SELECTION	8
MOSCATO HOUSE SELECTION ITALY	8.5

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

SPARKLING: PROSECCO HOUSE SELECTION 10

RED WINES

MERLOT HOUSE SELECTION	8
CABERNET HOUSE SELECTION	8
CABERNET REDENTORE ITALY ORGANIC	9
CHIANTI CLASSICO DOCG ITALY	10
PINOT NOIR BLOCK 9 CA.	9.5

MERLOT REDENTORE ITALY ORGANIC	9
CABERNET TOURTISE CREEK CA	9.5
CHIANTI HOUSE SELECTION ITALY	8
MONTEPULCIANO ITALY	8
MALBEC HOUSE SELECTION	8.5

SANGUE DI GIUDA ITALY (SWEET RED) 8

BEER IMPORTS HEINEKEN – PERONI

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

MOZZARELLA SPIEDINI 9

FRESH MOZZARELLA BREADED, FRIED SERVED WITH
TOMATO 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 9 (SMALL 5)

ROMAINE LETTUCE AND SPRING MIX WITH TOMATOES,
CARROTS AND CUCUMBERS

CAESAR SALAD* 9 (SMALL 5)

ROMAINE LETTUCE, PARMESAN CHEESE & OUR
OWN CAESAR DRESSING

ARUGOLA AND TOMATO SALAD 11 (SMALL 6)

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

CAPRESE 10 (SMALL 5.5)

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

TOMATO, ONIONS, GORGONZOLA 10 (SMALL 5.5)

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 4

TRADITIONAL WHITE & RED BEAN SOUP WITH PASTA

SOUPS:

MEAT TORTELLINI BEEF BROTH 4

MEAT TORTELLINI IN A BEEF BROTH

ITALIAN WEDDING SOUP 6

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 16.95

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

LASAGNA VEGETARIANA 16.5

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

LOBSTER RAVIOLI 23

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

ROLLATA 18.5

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 18

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

PAPPARDELLE WITH SALMON AND SHRIMP 22.5 WITH RISOTTO 24

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

PAPPARDELLE CACCIATORA, 21.5 WITH RISOTTO 23

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

PENNE OR GNOCCHI BOLOGNESE 17 Gnocchi 18.5

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

LINGUINE VONGOLE 18

Fresh Black linguine or Risotto 19.5

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

LINGUINE OR RISOTTO FRUTTI DI MARE 23

Fresh Black linguine or Risotto 24.5

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

LINGUINE NAPOLETANA 14.5 (GNOCCHI ADD 2)

LINGUINE OR WITH ONIONS, GARLIC, FRESH BASIL AND TOMATO SAUCE
w/ Tofu 16 w/meatballs 17 w/sausage 19 w/chicken 19 w/ shrimp 21

Customize the following pasta your way

Add chicken Grilled or Blackened \$6 sausages \$6 shrimp \$8 Tofu \$4 Meatless chicken \$5

CAVATELLI CIME DI RAPA 18.50

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

FETTUCINE PIEMONTESE 19.95

GNOCCHI 21.95 RISOTTO 21.95
GARLIC, MUSHROOMS, ONIONS, BACON, PORTOBELLO, PARMESAN AND GORGONZOLA CHEESE SAUCE

PENNE BROCCOLINI 18.5 WITH RISOTTO 21 WITH GNOCCHI 21

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

PENNE VODKA 16 GNOCCHI 18

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

FETTUCINE ALFREDO 17

HOMEMADE FRESH FETTUCINE, IN A CREAMY PARMESAN CHEESE SAUCE

House Specialty Entrees

*Entrée served with Pasta, or broccoli and potatoes
Spinach - Risotto - 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 21 - Veal 24 - Pork 21.5. - Shrimp 22. - Eggplant 18.5

VENEZIANO

SAUTÉED WITH MUSHROOMS, ONIONS AND ROASTED PEPPERS IN A CREAMY MARSALA WINE SAUCE, SERVED OVER PASTA
Chicken 22.5 Veal 26 (Pork Loin Breaded) 23

PORTOBELLO FIORENTINA

PORTOBELLO MUSHROOMS, BREADED, LAYERED WITH RICOTTA, SPINACH, CREAMY GARLIC, SAUCE OVER PASTA
Portobello 19.5 W/ Veal 26 W/Chicken 23 W/Pork 23.5

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 24 Veal 28 (Pork Loin Breaded) 24.5

OSSOBUCO Pork 22.95 Lamb 26.95 Veal 39.95

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

CHICKEN OR PORK GORGONZOLA 24.5

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 22.95

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

SALMON LIVORNESE 23

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

SNAPPER PICCATA 26

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

FRIED CORVINA CINQUE TERRE 24

BREADED CORVINA, SERVED IN A CREAMY, WALNUTS, GARLIC, RAISIN, TOMATO, WHITE WINE SAUCE WITH FRESH ARUGOLA

FROM THE GRILL

MEATS

GRILLED:

**SEASONED WITH XVOO GARLIC
AND FRESH ROSEMARY**

**SERVED WITH
POTATOES AND BROCCOLI**

NY STEAK 12oz	29
16oz CENTER CUT PORK LOIN	23
RACK OF LAMB CHOPS	38
CHICKEN	22

SEAFOOD

**GRILLED – PAN SEARED
BLACKENED
SERVED WITH
POTATOES AND BROCCOLI**

SALMON 22	SHRIMP 22
CORVINA 22	SNAPPER 25

Available sauces:

GARLIC AND FRESH HERBS BUTTER

PICCANTE:

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

**AVAILABLE SIDE FOR
GRILLED PAN SEARED OR BLACKENED ITEMS**

CATANIA:

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

GIAMBOTTA

ONIONS, POTATOES, PEPPERS, MUSHROOMS,
GARLIC OLIVE OIL

PUGLIESE: ADD 2

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

Vegetarian Dishes

MEATLESS CHICKEN PARMESAN	20
Plant base chicken cutlet breaded topped with tomato sauce and provolone cheese served with pasta	
MEATLESS CHICKEN MARSALA	20
Plant base chicken cutlet breaded served in a mushrooms, Marsala wine sauce with served with pasta	
EGGPLANT MIRAFIORE	19
Eggplant, layered with roasted peppers, gorgonzola and mozzarella cheese, Marsala wine mushrooms sauce with pasta	
PORTOBELLO BRUNELLO	21
Portobello, breaded layered with roasted peppers, eggplant, and mozzarella cheese, baked served with cheese ravioli	
PORTOBELLO SICILIANO	21
Portobello, breaded and eggplant rollatino, baked with tomato sauce and provolone cheese	
TOFU MILANESE	18
Breaded, served over mixed greens topped with fresh tomato and mozzarella cheese Balsamic glaze with roasted potatoes	

SIDE ORDERS:

SAUTEED SPINACH 6

BROCCOLI RABE 7

BROCCOLI 5

CAULIFLOWER RICE 6