

BROCCOLINI'S

Est. NJ 1997

WELCOME TO BROCCOLINI'S

DINNER MENU,



TO GO

BUON APPETITO



*** 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

<i>Portobello Rosmarino e Ravioli</i> 	<i>11</i>
PORTOBELLO SAUTEED WITH GARLIC, FRESH ROSEMARY, SUN DRIED TOMATOES, SERVED WITH CHEESE RAVIOLI	
<i>Bruschetta Genovese</i>  <i>fresh chopped mozzarella add 1.00</i>	<i>6</i>
FRESH TOMATOES, ONIONS, GARLIC AND BASIL ON TOASTED BREAD WITH PARMESAN CHEESE	
<i>Eggplant Rollatino</i> 	<i>9</i>
EGGPLANT ROLLED & FILLED WITH RICOTTA CHEESE, SPINACH & LACED WITH TOMATO SAUCE	
<i>Prosciutto, Peppers and Burrata</i>	<i>12.5</i>
PARMA PROSCIUTTO, FRESH TOMATO AND BURRATA (CREAMY FRESH MOZZARELLA) ROASTED PEPPERS, OLIVE OIL, FRESH BASIL & GARLIC	
<i>Mussels al Salto</i>	<i>9</i>
LARGE MUSSELS ON THE HALF SHELL WITH GARLIC, OREGANO, OLIVE OIL AND CHOICE OF RED OF WHITE SAUCE	
<i>Meatballs Ricotta</i>	<i>8</i>
BEEF AND PORK MEATBALLS IN A TOMATO SAUCE TOPPED WITH RICOTTA AND PARMESAN CHEESE	
<i>Fried Calamari or Balsamico</i>	<i>11</i>
LASSIC: FRESH CALAMARI, FRIED & SERVED WITH YOUR CHOICE OF MILD OR SPICY SAUCE BALSAMICO: FRIED TOSSED WITH A BALSAMIC VINEGAR REDUCTION WALNUTS, GARLIC FRESH HERBS	
<i>Broccoli rabe and Sausage or Shrimp add 2.00</i>	<i>10</i>
ITALIAN MILD SAUSAGE, BROCCOLI RABE AND WHITE BEANS SAUTEED WITH GARLIC AND XVOO	
<i>Napoleone</i> 	<i>12</i>
GRILLED PORTOBELLO MUSHROOM, ROASTED PEPPERS, GRILLED EGGPLANT, TOMATO AND FRESH MOZZARELLA PILED HIGH AND DRIZZLED WITH OLIVE OIL & BALSAMIC VINEGAR	

APPETIZER/MAIN SALADS

Homemade Gorgonzola Vinaigrette dressing 1.5

<i>Add Grilled or Blackened</i>	<i>Chicken add 10</i>	<i>Salmon add 12</i>	<i>Shrimp add 12</i>
<i>House Salad</i>	<i>6.5 (WITH ENTREE 3)</i>		
ROMAINE LETTUCE AND SPRING MIX WITH TOMATOS, CARROTS AND CUCUMBERS			
<i>Caesar Salad*</i>	<i>6.5 (WITH ENTREE 3)</i>		
ROMAINE LETTUCE, PARMESAN CHEESE & OUR OWN CAESAR DRESSING			
<i>Arrugola e Parmigiano</i>	<i>8 (WITH ENTREE 5)</i>		
ARRUGOLA SALAD, TOMATOES, TOSSED WITH LEMON GARLIC OLIVE OIL DRESSING TOPPED WITH SHREDDED PARMESAN CHEESE			
<i>Caprese</i>	<i>8 (WITH ENTREE 5)</i>		
FRESH TOMATOS AND MOZZARELLA SLICED & SEASONED WITH FRESH BASIL & OLIVE OIL			
<i>Tomatoes, Onions and Gorgonzola</i>	<i>8 (WITH ENTREE 5)</i>		
FRESH TOMATOES AND RED ONION SLICES, TOPPED WITH GORGONZOLA CHEESE CRUMBS WITH BALSAMIC DRESSING			
<i>Insalata Regale</i>	<i>10</i>		
ROMAINE LETTUCE AND SPRING MIX TOPPED WITH FRESH TOMATO AND MOZZARELLA, ARTICHOKE, OLIVES, ROASTED PEPPERS AND BROCCOLI			

SOUP: *Pasta e Fagioli*  TRADITIONAL WHITE & RED BEAN SOUP WITH PASTA BOWL 6 (WITH ENTREE 3)

HOUSE SPECIALTY PASTA AND RISOTTO

Whole Wheat Pasta 1.5 Extra - Gluten free Pasta 2.5 Extra (penne)

<i>Lasagna Emiliana</i>					16
PASTA LAYERED WITH BECHAMEL, MEAT SAUCE, RICOTTA AND MOZZARELLA TOPPED WITH BOLOGNESE SAUCE					
<input type="checkbox"/> <i>Lasagna Vegetariana</i>					16
CARROTS, PEAS, MUSHROOMS AND SPINACH, BAKED WITH RICOTTA AND MOZZARELLA TOPPED WITH A CREAMY PINK SAUCE OF BROCCOLI AND MUSHROOMS					
<i>Lobster Ravioli Portofino</i>					21
LOBSTER FILLED RAVIOLI WITH SHRIMP, SPINACH AND FRESH TOMATOES IN A CREAMY LOBSTER PINK PESTO SAUCE					
<i>Rollata</i>					17
BAKED HOMEMADE PASTA WITH A FILLING OF SAUSAGE, BEEF AND VEAL, TOPPED WITH MOZERELLA CHEESE IN A CREAMY MUSHROOM TOMATO SAUCE					
<input type="checkbox"/> <i>Roasted Vegetables Homemade Spaghetti</i>					16.5
PAN ROASTED: ONIONS, MUSHROOMS, ARTICHOKE, PEPPERS, SPINACH AND BROCCOLI, IN GARLIC XVOO					
<i>Pappardelle with Salmon e Gamberi</i>					21
FRESH PASTA WITH SAGE, SALMON MORSELS, MUSHROOMS SPINACH, CREAMY PARMESAN CHEESE SAUCE TOPPED WITH SHRIMP					
<i>Pappardelle Cacciatore with Sausage and Chicken</i>					21
HOME MADE PAPPARDELLE SERVED IN A SAUCE OF CHICKEN OR SAUSAGE WITH ONIONS, PEPPERS, GARLIC IN A WHITE WINE TOMATO SAUCE					
<input type="checkbox"/> <i>Cavatelli Cime di rapa</i>	17		w/sausage 18.5	w/chicken 17.5	w/ shrimp 19.5
HOMEMADE PASTA, SERVED IN A SAUCE OF GARLIC, SUNDRIED TOMATOES, BROCCOLI RABE AND OLIVE OIL					
<i>Linguine alla Vongole</i>	17		<u>Home made Fresh Black linguine or Risotto (add 1.5)</u>		
LINGUINE PASTA, WITH GARLIC, HERBS, FRESH CLAMS & BABY CLAMS, AND CHOICE OF RED OR WHITE SAUCE					
<i>Linguine or Risotto Frutti di Mare</i>	21		<u>Home made Fresh Black linguine or Risotto (add 1.5)</u>		
LINGUINE WITH GARLIC, OLIVE OIL, WHITE WINE, SHRIMP, CALAMARI, CLAMS, MUSSELS IN A RED OR WHITE SAUCE					
<i>Penne or Gnocchi Bolognese</i>	16				<u>Gnocchi 16.5</u>
PENNE WITH OUR HOMEMADE MEAT SAUCE (GROUND BEEF, FRESH VEGETABLES, TOMATO AND RED WINE SAUCE)					
<i>Fettuccine or Gnocchi Piemontese</i>	17.5		<u>W/ Shrimp 19.5</u>	<u>W/Chicken 18.5</u>	<u>Gnocchi (add 1.5)</u>
FETTUCINE, GARLIC, MUSHROOMS, ONIONS, BACON, PORTOBELLO, PARMESAN AND GORGONZOLA CHEESE SAUCE					
<i>Penne Broccolini</i>	17.5		<u>W/ Shrimp 19.5</u>	<u>W/Chicken 18.5</u>	<u>Risotto (add 1.5)</u>
PENNE PASTA WITH FRESH BROCCOLI, PROSCIUTTO AND MUSHROOMS IN A LITE CREAMY PARMESAN CHEESE PESTO SAUCE					
<input type="checkbox"/> <i>Linguine Napoletana</i>	14	w/meatballs 16	w/sausage 18	w/chicken 17	w/ shrimp 19.5
LINGUINE WITH ONIONS, GARLIC, FRESH BASIL AND TOMATO SAUCE					
<input type="checkbox"/> <i>Penne Vodka</i>	15.5		w/sausage 18.5	w/chicken 17.5	w/ shrimp 19.5
PENNE PASTA WITH ONIONS AND SUN DRIED TOMATOES IN A VODKA CREAMY TOMATO SAUCE					
<input type="checkbox"/> <i>Fettuccine Alfredo</i>	16		<u>w/chicken Grilled or Blackened 17.5</u>		
FETTUCINE, IN A CREAMY PARMESAN CHEESE SAUCE					

HOUSE SPECIALTY ENTREES

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

Additional \$3 for pasta with Alfredo, meat sauce or Vodka sauce

Marsala Veneziano Chicken 18 Veal 22 (Pork Loin Breaded)18
SAUTÉED WITH MUSHROOMS, ONIONS, ROASTED PEPPERS IN A CREAMY MARSALA WINE SAUCE, OVER PASTA

Piccata Carciofi Chicken 18 Veal 22
SAUTÉED FRANCESE STYLE, CAPERS AND ARTICHOKES IN A WINE LEMON SAUCE, OVER PASTA

Parmigiana Chicken 18 - Veal 21 - Eggplant 17- Eggplant Rollatino 17- (Pork Chop) 18
BREADED, TOPPED WITH MARINARA SAUCE AND MOZZARELLA CHEESE, OVER PASTA

Portobello Fiorentina Portobello 17 and Veal 23 and Chicken 19 and Pork 19
PORTOBELLO MUSHROOMS, BEADED, LAYERED WITH RICOTTA AND SPINACH SERVED
IN A CREAMY GARLIC, MUSHROOMS SPINACH SAUCE OVER PASTA

Chicken or Pork and Sausage Gorgonzola 19.5 Veal chop MP
CHICKEN BREAST OR PORK CHOP (BREADED) SAUTEED WITH ITALIAN SAUSAGES, GARLIC, MUSHROOMS AND SUN DRIED
TOMATOES IN A GORGONZOLA CHEESE CREAMY WHITE EINE SAUCE

Romano Veal 23 - Chicken 19
TOPPED WITH SPINACH, SUN-DRIED TOMATOES, MOZZARELLA AND GARLIC IN A WHITE WINE SAUCE OVER PASTA

Ossobuco Pork 19 Lamb 21 Veal 35
LAMB, PORK OR VEAL SHANK SIMMERED WITH FRESH VEGETABLES IN A RED WINE AND TOMATO SAUCE SERVED WITH PASTA

SEAFOOD/FRESH CATCH

Corvina Genovese (MILD, SWEET TASTE, FIRM, FLAKED FISH) 19
CORVINA SAUTÉED FRANCAISE STYLE WITH GARLIC, FRESH BASIL AND CHOPPED TOMATOES IN A LIGHT WHITE WINE LEMON
BUTTER SAUCE OVER PASTA

Salmon Cinque Terre (MILD FLAVOR, MEDIUM FIRM TEXTURE, LAGRE FLAKED FISH) 19.5
SAUTEED WITH GARLIC, WALNUTS, RAISIN, CREAMY PESTO AND SPINACH IN A TOMATO WHITE WINE SAUCE WITH PASTA

Tilapia Toscanini (SWEET, MILD FLAVOR, MEDIUM-FIRM FLAKED FISH) 19
TILAPIA WITH SPINACH AND ONIONS IN A CREAMY WHITE WINE SAUCE TOPED WITH MOZZARELLA CHEESE AND SHRIMP, OVER
PASTA

Snapper Livornese (DELICATE, SWEET FLAVOR, LARGE MOIST, FLAKED FISH) 22
SAUTEED WITH GARLIC, FRESH BASIL, ONIONS, OLIVES, CAPERS WHITE WINE TOMATO SAUCE OVER PASTA

Marsigliese 21
A UNIQUE FISH STEW SALMON MORSELS, WITH CLAMS. MUSSELS, ONIONS, POTATOES, WHITE BEANS AND
FRESH ROSEMARY IN A GARLIC WHITE WINE TOMATO BROTH

Shrimp Beatrice 19.5
SHRIMP SAUTEED, ROASTED GARLIC AND SUN DRIED TOMATOES IN A CREAMY WHITE WINE SAUCE, OVER PASTA

Chilean Sea bass Napoletana (DELICATE FLAVOR, MODERATELY FIRM, SMALL-MEDIUM FLAKED FISH) 30
SEA BASS PAN SEARED SERVED OVER WHITE BEANS RAGOUT, (ONIONS, GARLIC, MUSHROOMS, AND FRESH TOMATOES)
ALONG WITH ROASTED POTATOES AND BROCCOLI

Side Orders:

Sautéed Spinach 5 - Broccoli

Rabe 6 - Broccoli 4 -

FROM THE GRILL

*Grilled / Pan Seared
Blackened*

*Served with Potatoes and
vegetable*

*Additional \$3 for pasta
Alfredo, meat sauce or Vodka
sauce*

Angus NY Strip Steak

10 oz \$19 / 14oz \$23 / 16oz \$27

16 oz Center cut Pork 19

Rack of lamb Chops 28

Veal Chop 12oz MP

Chicken 18

Salmon 19

Corvina 19

Snapper 22

Shrimp 19.5

Seabass 30

Available sauces:

*Rosmarino: (XVOO garlic and
fresh rosemary)*

*Catania: served over, White
beans, garlic, olive oil, fresh
herbs, topped with Bruschetta*

*Pugliese: Sauteed Broccoli rabe
with garlic, white beans, sun
dried tomatoes and olive oil*

*Toscana: served over sautéed
spinach, seasoned with Truffle
oil and Parmesan cheese add
1.5*

WINE SELECTION BY THE GLASS
FULL WINE LIST AVAILABLE

WHITE AND ROSE

PINOT GRIGIO HOUSE SELECTION 8

PINOT GRIGIO MASO CANALI DOC ITALY 9.5

SAUVIGNON BLANC HOUSE SELECTION 8.5

RIESLING DR LOOSEN GERMANY 8.5

CHARDONNAY HOUSE SELECTION 8

CHARDONNAY KENDALL JACKSON CA 9.5

MOSCATO HOUSE SELECTION ITALY 8.5

WHITE ZINFANDEL HOUSE SELECTION 6.5

ROSE HOUSE SELECTION 8

SPARKLING

PROSECCO HOUSE SELECTION 9

RED WINES

MERLOT HOUSE SELECTION 8

MERLOT BINTERRA CA ORGANIC 9

CABERNET HOUSE SELECTION 8

CABERNET CARNIVOR CA 9.5

CABERNET BONTEERRA CA ORGANIC 9

CHIANTI HOUSE SELECTION ITALY 8

CHIANTI CLASSICO DOCG ITALY 10

MONTEPULCIANO ITALY 8

PINOT NOIR HOUSE SELECTION 9.5

MALBEC HOUSE SELECTION 8.5

BEER IMPORTS

PORETTI – PORETTI ROSSA – HEINEKEN

BEER DOMESTIC

MILLER LITE – COORS LIGHT - YUENGLING