

# BROCCOLINI'S

Est. NJ 1997

## WELCOME TO BROCCOLINI'S

WINE SELECTION BY THE GLASS

FULL WINE LIST AVAILABLE

### WHITE AND ROSE

PINOT GRIGIO HOUSE SELECTION	4	PINOT GRIGIO Cortaccia DOC ITALY	9.5
SAUVIGNON BLANC HOUSE SELECTION	4.25	RIESLING DR LOOSEN GERMANY	8.5
CHARDONNAY HOUSE SELECTION	4	CHARDONNAY KENDALL JACKSON CA	9.5
MOSCATO HOUSE SELECTION ITALY	4.25	WHITE ZINFANDEL HOUSE SELECTION	6.5

### SPARKLING

PROSECCO HOUSE SELECTION	4.50
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### RED WINES

MERLOT HOUSE SELECTION	4	MERLOT REDENTORE ITALY ORGANIC	4.50
CABERNET HOUSE SELECTION	4	CABERNET MILBRANDT WA	4.75
CABERNET REDENTORE ITALY ORGANIC	4.50	CHIANTI HOUSE SELECTION ITALY	4
CHIANTI CLASSICO DOCG ITALY	5	MONTEPULCIANO ITALY	4
PINOT NOIR HOUSE SELECTION	4.75	MALBEC HOUSE SELECTION	4.25
SANGUE DI GIUDA ITALY (SWEET)	4		

BEER IMPORTS PORETTI – PORETTI ROSSA (DARK) HEINEKEN

BEER DOMESTIC

MILLER LITE – COORS LIGHT - YUENGLING

## APPETIZERS/ANTIPASTI

<i>Bruschetta Genovese</i> <span style="border: 1px solid green; padding: 0 2px;">V</span>	6
FRESH TOMATOES, ONIONS, GARLIC AND BASIL ON TOASTED BREAD WITH PARMESAN CHEESE	
<i>Eggplant Rollatino</i> <span style="border: 1px solid green; padding: 0 2px;">V</span>	9
EGGPLANT ROLLED & FILLED WITH RICOTTA CHEESE, SPINACH & LACED WITH TOMATO SAUCE	
<i>Mussels al Salto</i>	9
LARGE MUSSELS ON THE HALF SHELL WITH GARLIC, OREGANO, OLIVE OIL AND CHOICE OF RED OF WHITE SAUCE	
<i>Meatballs Ricotta</i>	8
BEEF AND PORK MEATBALLS IN A TOMATO SAUCE TOPPED WITH RICOTTA AND PARMESAN CHEESE	
<i>Fried Calamari or Balsamico</i>	11
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>	10
ITALIAN MILD SAUSAGE, BROCCOLI RABE AND WHITE BEANS SAUTEED WITH GARLIC AND XVOO	
<i>Napoleone</i> <span style="border: 1px solid green; padding: 0 2px;">V</span>	12
GRILLED PORTOBELLO MUSHROOM, ROASTED PEPPERS, GRILLED EGGPLANT, TOMATO AND FRESH MOZZARELLA PILED HIGH AND DRIZZLED WITH OLIVE OIL & BALSAMIC VINEGAR	

SOUP: PASTA E FAGIOLI V TRADITIONAL WHITE & RED BEAN SOUP WITH PASTA 4

## APPETIZER/MAIN SALADS

*Homemade Gorgonzola Vinaigrette dressing* 1.5

<i>House Salad</i> 7	<i>Caesar Salad Kale Caesar Salad</i> 7
ROMAINE LETTUCE AND SPRING MIX WITH TOMATOS, CARROTS AND CUCUMBERS	ROMAINE LETTUCE, PARMESAN CHEESE & OUR OWN CAESAR DRESSING
<i>Arrugola e Parmigiano</i> 9	<i>Caprese</i> 9
ARRUGOLA SALAD, TOMATOES, TOSSED WITH LEMON GARLIC OLIVE OIL DRESSING TOPPED WITH SHREDDED PARMESAN CHEESE	FRESH TOMATOS AND MOZZARELLA SLICED & SEASONED WITH FRESH BASIL & OLIVE OIL
<i>Tomatoes, Onions and Gorgonzola</i> 8	<i>Cesar or House salad Speciale</i> 11
FRESH TOMATOES AND RED ONION SLICES, TOPPED WITH GORGONZOLA CHEESE CRUMBS WITH BALSAMIC DRESSING	HOUSE SALAD OR CAESAR SALAD TOPPED WITH FRESH TOMATO AND MOZZARELLA, ARTICHOKE, OLIVES, ROASTED PEPPERS AND BROCCOLI

Tuscan Quinoa 11

Arugula, tomatoes, onions, white beans, quinoa, with a balsamic vinaigrette

*Add:choose one*

Tofu or crispy Tofu 5	falafel 5	Salmon 8.5	Shrimp 8
chicken blackened chicken breaded chicken 5			

## SEAFOOD/FRESH CATCH

Add House Salad Caesar salad or Soup \$ 1.75

### *Livornese*

*Corvina 13 Salmon 14 Trout 12 Swaii 11 Tilapia 12*

SAUTÉED WITH ONIONS, OLIVES, AND CAPERS IN A LIGHT WHITE WINE TOMATO SAUCE SERVED OVER PASTA

### *Marechiaro*

*Corvina 15 Salmon 16 Trout 14 Swaii 13 Tilapia 14*

SIMMERED WITH CLAMS, MUSSELS, AND SHRIMP IN A LIGHT GARLIC WHITE WINE TOMATO SAUCE SERVED OVER PASTA

## HOUSE SPECIALTY ENTREES

Add House Salad Caesar salad or Soup \$ 1.75

*Entrée served with Pasta,*

### *Francese*

*Chicken 11 Swaii 12 Tilapia 12.5*

SAUTÉED IN AN EGG BATTER WITH A LIGHT WHITE WINE LEMON BUTTER SAUCE

### *Parmiggiana*

*Chicken 11 Veal 13 Eggplant 11 Eggplant Rollatino 12*

BREADED, TOPPED WITH MARINARA SAUCE AND MOZZARELLA CHEESE

### *Romano*

*Chicken 12.5 Veal 15 (Pork breaded) 13*

CHOICE OF MEAT: TOPPED WITH SPINACH, MOZZARELLA CHEESE, SUN DRIED TOMATOES, AND GARLIC IN A WHITE WINE SAUCE

### *Marsala*

*Chicken 12.5 Veal 14.5 (Pork breaded) 13*

SERVED IN A MUSHROOM MARSALA WINE SAUCE WITH PASTA

### *Portobello Fiorentina*

*12*

PORTOBELLO MUSHROOMS BREADED AND LAYERED BETWEEN RICOTTA AND SPINACH BAKED IN A CREAMY MUSHROOM, SPINACH WHITE WINE SAUCE OVER PASTA

### *Braised Pot Roast / Arrosto di Manzo*

*13*

BEEF BRAISED IN A WHITE WINE SAUCE WITH VEGETABLES AND POTATOES SERVED WITH BROCCOLI

## SANDWICHES

*Choice of French fries or Broccoli salad*

**Napoli:** CHOICE OF: MEATBALLS-CHICKEN-EGGPLANT PARMESAN ON CRISPY BAGUETTE 10

**Toscana:** GRILLED CHICKEN, FRESH SPINACH, TOMATO AND FRESH MOZZARELLA BALSAMIC VINAGRETTE ON CIABATTA 11

**Abruzzese:** PORTOBELLO, EGGPLANT, ROASTED PEPPERS, TOMATO, SPINACH, FRESH MOZZARELLA VINAGRETTE ON CIABATTA 10

**Veal Parmesan:** Veal parmesan topped with tomato sauce and mozzarella cheese on Ciabatta 12

## FROM THE GRILL

Add House Salad Caesar salad or Soup \$ 1.75

*Grilled / Pan Seared / Blackened  
Served with Potatoes and vegetable*

*Angus NY Strip Steak 12 oz 16    Center cut Pork 13    Chicken 12*

*Salmon 14    Corvina 13    Snapper 15    Tilapia 12*

## HOUSE SPECIALTY PASTA AND RISOTTO

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

Add House Salad Caesar salad or Soup \$ 1.75

### *Lasagna Emiliana*

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

11

### *Lasagna Vegetariana*

CARROTS, PEAS, MUSHROOMS, SPINACH, WITH RICOTTA AND MOZZARELLA CREAMY SAUCE OF BROCCOLI AND MUSHROOMS

11

### *Lobster Ravioli Portofino*

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

16

### *Rollata*

BAKED HOMEMADE PASTA WITH A FILLING OF SAUSAGE, BEEF AND VEAL, TOPPED WITH MOZERELLA CHEESE IN A CREAMY MUSHROOM TOMATO SAUCE

11.5

### *Roasted Vegetables Homemade Spaghetti*

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

12

### *Cavatelli Cime di rapa*

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

13

w/sausage 14    w/chicken 14    w/ shrimp 16

### *Linguine alla Vongole*

LINGUINE PASTA, WITH GARLIC, HERBS, FRESH CLAMS & BABY CLAMS, AND CHOICE OF RED OR WHITE SAUCE

12.5

Home made Fresh Black linguine or Risotto (add 1.5)

### *Linguine or Risotto Frutti di Mare*

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

16

Home made Fresh Black linguine or Risotto (add 1.5)

### *Penne or Gnocchi Bolognese*

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

12

Gnocchi 14

### *Linguine Napoletana*

LINGUINE WITH ONIONS, GARLIC, FRESH BASIL AND TOMATO SAUCE

11

w/meatballs 13    w/sausage 13    w/chicken 13    w/ shrimp 15

### *Penne Vodka*

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

12

w/sausage 14    w/chicken 14    w/ shrimp 15

### *Fettuccine Alfredo*

FETUCCINE, IN A CREAMY PARMESAN CHEESE SAUCE

12.5

w/chicken Grilled or Blackened 14    w/ shrimp 15