

Menu

Pasta Fagioli soup

Garden salad

A COMBINATION OF LETTUCE, BABY GREENS
SERVED WITH TOMATOES, CUCUMBERS & BALSAMIC
VINAIGRETTE

Bruschetta Genovese

FRESH TOMATOES, ONIONS, SEASONED WITH PESTO, ON
TOASTED BREAD, TOPPED WITH PARMESAN CHEESE

Caesar Salad

ROMAINE LETTUCE, PARMESAN CHEESE, FLAVORED CROUTONS
& OUR OWN CAESAR DRESSING.

Appetizer Upgrades

Mozzarella E Pomodoro

FRESH MOZZARELLA AND TOMATO SERVED WITH FRESH
BASIL, AND OLIVE OIL
(Add \$ 1.00)

Meatball and Ricotta

BEEF AND PORK MEATBALLS AND A SCOOP OF FRESH RICOTTA
WITH TOMATO SAUCE
(Add \$ 1.00)

Eggplant Rollatino

EGGPLANT FILLED WITH RICOTTA CHEESE, SPINACH, & LACED
WITH TOMATO SAUCE
(Add \$ 2.00)

Mussels al Salto

MUSSELS ON THE HALF SHELL SAUTEED WITH, GARLIC,
FRESH HERBS CHOICE OF RED OF WHITE SAUCE
(Add \$ 2.00)

Broccolini's Restaurant & Catering

PRIX FIX DINNER

Option 1) Per Couple includes 1 bottle of wine

Choose two Appetizers,
two Entrees
and share one Dessert

Tuesday 46.5

Sunday 46.5

Wednesday & Thursday 51

Friday and Saturday 58

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Option 2) per person

Choose one Appetizers,
one Entrees
and one Dessert
No Beverages included

Tuesday 18.5

Wednesday Thursday & Sunday 21

Friday and Saturday \$ 26.5

Dessert may be substituted for extra appetizer

NO DISCOUNT OR COUPON ON THIS MENU

Sharing Charge 6

Menu Upgrades

Fettuccine Alfredo

FETTUCCHINE WITH CREAMY PARMESAN CHEESE SAUCE
GRILLED CHICKEN (ADD \$ 1.00) SHRIMP(ADD \$ 2.00)

Penne Vodka

PENNE SERVED IN A VODKA PINK SAUCE
WITH SUN DRIED TOMATO
GRILLED CHICKEN (ADD \$ 1.00) SHRIMP (ADD \$ 2.00)

Seafood Livornese

SWAII SALMON ADD 3 MAHI ADD 3
SAUTÉED WITH ONIONS, OLIVES, CAPERS,
LIGHT WHITE WINE TOMATO SAUCE
SERVED WITH PASTA

Parmiggiana

CHICKEN PORK OR EGGPLANT BREADED
TOPPED WITH MARINARA SAUCE
AND MOZZARELLA CHEESE
VEAL (ADD \$ 2.00)

12 oz NY Steak add \$6

Rack of lamb add \$9

GRILLED WITH ROASTED POTATOES AND BROCCOLI

Marechiara

SWAII ADD 1.00 SALMON ADD 4 MAHI ADD 5
SIMMERED WITH CLAMS, MUSSELS, AND SHRIMP LIGHT
GARLIC WHITE WINE TOMATO SAUCE WITH PASTA

Romano

VEAL TOPPED WITH SPINACH MOZZARELLA CHEESE
GARLIC WHITE WINE SUN DRIED TOMATO
Chicken(Add \$ 1.00) Veal(Add \$ 2.00)

Linguine Frutti di Mare

LINGUINE WITH GARLIC, OLIVE OIL, WHITE WINE, SHRIMP,
CALAMARI, CLAMS, MUSSELS IN A RED OR WHITE SAUCE
(Add \$ 2.00)

Menu

Eggplant Surprise

EGGPLANT FILLED WITH RICOTTA CHEESE AND
SPINACH BAKED WITH TOMATO SAUCE SERVED
WITH SIDE OF ANGEL HAIR PASTA

Braised Pot Roast / Arrosto di Manzo

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

Rollata

PASTA ROLLED WITH A FILLING OF SAUSAGES, VEAL
AND GROUND BEEF BAKED IN A CREAMY MUSHROOMS
PINK SAUCE

Pork or Chicken Marsala

CENTER CUT PORK LOIN BREADED
SERVED IN A MUSHROOMS
MARSALA WINE SAUCE WITH PASTA

Lasagna

PASTA LAYERED WITH BOLOGNESE SAUCE
(MEAT SAUCE). BECHAMEL AND CHEESE
BAKED TOPPED WITH PARMESAN CHEESE

Chicken or Tilapia Francese

SAUTÉED CHICKEN BREAST, OR TILAPIA IN A EGG
BATTER LIGHT WHITE WINE LEMON BUTTER SAUCE

Portobello Ripieno

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

Upgrade Entrees from
regular menu ask your server