

B
R
O
C
C
O
L
I
N
I



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

Week end Menu

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 BURRATA

PARMA PROSCIUTTO, FRESH TOMATO AND BURRATA (CREAMY FRESH MOZZARELLA), ROASTED PEPPERS, OLIVE OIL, FRESH BASIL & GARLIC 16 (WITH ENTREE 12)

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 OR SHRIMP VENEZIANE & POLENTA

SAUSAGE OR SHRIMP, MUSHROOMS, ONIONS, ROASTED PEPPERS, MARSALE WINE CREAMY SAUCE with polenta Sausage 12 (WITH ENTREE 8) **SHRIMP ADD 4**

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 12 Shrimp add 12

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 **ADD PROSCIUTTO 12**

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 VINAGRETTE 18

SEAFOOD SALAD

SHRIMP, MUSSELS, CALAMARI, SCALLOPS*, 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

ITALIAN FAVORITES CLASSIC

Add a House Salad Caesar or Soup 2.75

PENNE VODKA **v**

PENNE PASTA WITH ONIONS, SUN DRIED TOMATOES, VODKA CREAMY TOMATO SAUCE 15.5
CHICKEN 17.5 SHRIMP 19

PENNE BOLOGNESE

PENNE WITH OUR HOMEMADE MEAT SAUCE
(GROUND BEEF, FRESH VEGETABLES, TOMATO AND RED
WINE SAUCE) 15.5

FETTUCCINE ALFREDO **v**

FETTUCCINE IN A CREAMY PARMESAN CHEESE SAUCE 16
WITH SHRIMP 19
WITH GRILLED OR BLACKENED CHICKEN 17.5

LASAGNA EMILIANA

PASTA LAYERED WITH BECHAMEL AND MEAT SAUCE
TOPPED WITH BOLOGNESE SAUCE 16

LINGUINE ALLA VONGOLE

LINGUINE PASTA, WITH FRESH CLAMS & BABY CLAMS,
CHOICE OF RED OR WHITE SAUCE 17

MARSALA

SAUTÉED WITH MUSHROOMS, SHALLOTS, LIGHT MARSALA WINE SAUCE
CHICKEN 18 VEAL 21 (Boneless Pork Chop Breaded) 18

PARMIGIANA

BREADED TOPPED WITH MARINARA SAUCE AND MOZZARELLA CHEESE
CHICKEN 18 VEAL 20 **v** EGGPLANT 16 **v** EGGPLANT ROLLATINO 17 (Boneless Pork Chop) 18

FRANCESE

SAUTÉED CHICKEN BREAST, COATED WITH EGG BATTER UNTIL GOLDEN, LIGHT WHITE WINE LEMON BUTTER SAUCE
CHICKEN 18 VEAL 21

HOUSE SPECIALTY PASTA AND RISOTTO

LINGUINE OR RISOTTO FRUTTI DI MARE

LINGUINE WITH GARLIC, OLIVE OIL, WHITE WINE, SHRIMP, CALAMARI, CLAMS, MUSSELS IN A RED OR WHITE SAUCE 20
RISOTTO (ADD 1.5)

LOBSTER RAVIOLI

WITH **LOBSTER RAVIOLI** 22

CAPELLINI CINQUE TERRE **v**

ANGEL HAIR PASTA, SERVED IN A SAUCE OF GARLIC WITH RAISINS, WALNUTS & SPINACH IN A
PINK TOMATO CREAMY PESTO SAUCE 17 WITH SHRIMP 19 WITH CHICKEN 18 RISOTTO (ADD 1.5)

FETTUCCINE PIEMONTESE

FETTUCCINE WITH GARLIC, MUSHROOMS, ONIONS, PROSCIUTTO, PORTOBELLO MUSHROOM, PARMESAN AND
GORGONZOLA CHEESE SAUCE 17 WITH SHRIMP 19 WITH CHICKEN 18 RISOTTO (ADD 1.5)

GNOCCHI ALBESE

POTATO GNOCCHI GARLIC, MUSHROOMS, ONIONS, PROSCIUTTO, CHICKEN
WHITE TRUFFLE OIL CREAMY PARMESAN AND BRIE CHEESE SAUCE 18

ROLLATA

HOMEMADE PASTA, ROLLED IN A FILLING OF SAUSAGE, BEEF AND VEAL, BAKED & SERVED IN A
CREAMY MUSHROOM TOMATO SAUCE 17

PAN ROASTED VEGETABLES OVER LINGUINE

PAN ROASTED: ONIONS, MUSHROOMS, ARTICHOKES, PEPPERS, SPINACH, BROCCOLI, IN GARLIC XVOO 16.5

GRIGLIATA (LAMB - STEAK - PORK - CHICKEN - SEAFOOD)

GRILLED SEASONED SERVED WITH POTATOES AND VEGETABLE

AVAILABLE SAUCES: (XVOO GARLIC AND FRESH ROCSEMARY) - SALSAS VERDE: (PERSLEY, GARLIC, XVOO)

TARTUFATA: SAUTEED MUSHROOMS, GARLIC, SHALLOTS CREAMT WHITE WINE TRUFFLE SAUCE ADD 1.5

ANGUS NY STRIP STEAK 12OZ 23 / 16OZ 30 / 20OZ 38

16 OZ CENTER CUT PORK 18

RACK OF LAMB CHOPS 26

CHICKEN 18

SALMON 18.5

MAHI MAHI 18.5

SHRIMP 19

HOUSE SPECIALTY ENTREES

Add a House Salad Caesar or Soup 2.75

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 17 ADD VEAL 22 CHICKEN 19 PORK 19

CHICKEN AND SAUSAGE GORGONZOLA WITH POLENTA

ITALIAN SAUSAGE AND CHICKEN CHUNK WITH MUSHROOMS, SUN DRIED TOMATOES,
WHITE WINE, CREAMY GORGONZOLA CHEESE SAUCE SEERVED WITH CREAMY POLENTA 20

ROMANO

VEAL SCALLOPINE SAUTÉED & TOPPED WITH SPINACH, SUN-DRIED TOMATOES,
MOZZARELLA, IN A LITE WHITE WINE SAUCE VEAL 22 CHICKEN 19 PORK 18.5

MILANESE

(CHOOSE SELECTION) BREADED SERVED OVER SPRING MIX LETTUCE WITH CHOPPED FRESH TOMATOES AND
BURRATA MOZZARELLA , XVOO AND BALSAMIC VINEGAR GLAZE WITH ROASTED POTATOES
PORTOBELLO 18 VEAL 23 CHICKEN 19 PORK 19 VEAL CHOP 26

OSSOBUCO

LAMB, PORK OR VEAL SHANK SIMMERED WITH FRESH VEGETABLES, RED WINE AND TOMATO SAUCE SERVED WITH PASTA
PORK 19 LAMB 21 VEAL 35

SEAFOOD

LIVORNESE

SAUTÉED WITH FRESH GARLIC, OLIVES, ONIONS, CAPERS, LIGHT FRESH HERBS WHITE WINE TOMATO SAUCE
SALMON 18.5 MAHI MAHI 18.5 SHRIMP 19

TRASTEVERE

SAUTEED WITH GARLIC, ARTICHOKE, MUSHROOMS, CAPERS, WHITE WINE LEMON BUTTER SAUCE WITH PASTA
SALMON 18.5 MAHI MAHI 18.5 SHRIMP 19

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 18

MARECHIARA

CHOICE OF FISH WITH GARLIC, FRESH HERBS, CLAMS, MUSSELS AND SHRIMP WHITE WINE TOMATO SAUCE
TILAPIA 19 SALMON 21. MAHI MAHI 21.5

SIDE ORDERS:

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