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WELCOME TO BROCCOLINI'S
WE OFFER DIFFERENT MENUS FOR YOUR
DINING EXPERIENCE

DINNER MENU,
DAILY SPECIALS,
PRIX FIX DINNER (3 COURSE COMPLETE DINNER)

BUON APPETITO





SHARING CHARGE \$ 5.00: WHEN MINIMUM CHARGE OF \$ 15 PER PERSON NOT MET

WE MAY ADD...18% GRATUITY ON PARTIES OF 8 OR MORE

 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

Portobello Pesto and Balsamico 	14 (WITH ENTREE 10)
PORTOBELLO MUSHROOMS SERVED WARM OVER GREENS, PESTO, TOMATO AND MOZZARELLA CHEESE BALSAMIC GLAZE.	
Bruschetta Genovese 	8 (WITH ENTREE 6)
FRESH TOMATOES, ONIONS, GARLIC, BASIL ON TOASTED BREAD, WITH PARMESAN CHEESE.	
Eggplant Rollatino 	12 (WITH ENTREE 8)
EGGPLANT ROLLED & FILLED WITH RICOTTA CHEESE, SPINACH & LACED WITH TOMATO SAUCE	
Prosciutto, Peppers and Burrata	16 (WITH ENTREE 12.5)
PARMA PROSCIUTTO, FRESH TOMATO AND BURRATA (CREAMY FRESH MOZZARELLA) ROASTED PEPPERS, OLIVE OIL, FRESH BASIL & GARLIC	
Mussels al Salto	13 (WITH ENTREE 9)
LARGE MUSSELS ON THE HALF SHELL WITH, GARLIC, OREGANO, OLIVE OIL, CHOICE OF RED OF WHITE SAUCE	
Meatballs Ricotta	12 (WITH ENTREE 8)
BEEF AND PORK MEATBALLS IN A TOMATO SAUCE TOPPED WITH RICOTTA AND PARMESAN CHEESE	
Fried Calamari	14 (WITH ENTREE 10)
CLASSIC:FRESH CALAMARI, FRIED & SERVED WITH YOUR CHOICE OF MILD OR SPICY SAUCE	
Broccoli rabe and Sausage	12 (WITH ENTREE 9)
ITALIAN MILD SAUSAGE, BROCCOLI RABE AND WHITE BEANS SAUTEED WITH GARLIC AND XVOO	
Napoleone 	14 (WITH ENTREE 11)
GRILLED PORTOBELLO MUSHROOM, ROASTED PEPPERS, GRILLED EGGPLANT, TOMATO AND FRESH MOZZARELLA PILED HIGH, DRIZZLED WITH OLIVE OIL & BALSAMIC VINEGAR	

APPETIZER / MAIN SALADS

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 (WITH ENTREE 3)
Caesar Salad*			
ROMAINE LETTUCE, PARMESAN CHEESE & OUR OWN CAESAR DRESSING			
			6.5 (WITH ENTREE 3)
Insalata Regale			
ROMAINE LETTUCE AND SPRING MIX TOPPED WITH FRESH TOMATO AND MOZZARELLA, ARTICHOKE, OLIVES, ROASTED PEPPERS AND BROCCOLI			
			9.5
Caprese			
FRESH TOMATO AND MOZZARELLA SLICED & SEASONED WITH FRESH BASIL &, OLIVE OIL			
			9
Tomatoes, Onions and Gorgonzola			
FRESH TOMATOES AND RED ONIONS SLICES, TOPPED WITH GORGONZOLA CHEESE CRUMBS WITH BALSAMIC DRESSING			
			8

Soup: Pasta e Fagioli

TRADITIONAL WHITE & RED BEAN SOUP WITH PASTA 5.50 (WITH ENTREE 3)

HOUSE SPECIALTY PASTA AND RISOTTO

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

Lasagna Emiliana 16
PASTA LAYERED WITH BECHAMEL, MEAT SAUCE, RICOTTA AND MOZZARELLA TOPPED WITH BOLOGNESE SAUCE

Lasagna Vegetariana 16
CAROTS, PEAS, MUSHROOMS, SPINACH, BAKED WITH RICOTTA AND MOZZARELLA TOPPED WITH CREAMY PINK SAUCE OF BROCCOLI, MUSHROOMS AND PEPPERS

Lobster Ravioli Portofino 21

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

Rollata 17
HOMEMADE PASTA, WITH A FILLING OF SAUSAGE, BEEF AND VEAL, MOZZARELLA CHEESE BAKED, CREAMY MUSHROOM TOMATO SAUCE

Roasted Vegetables w/ Linguine 16.5
PAN ROASTED: ONIONS, MUSHROOMS, ARTICHOKE, PEPPERS, SPINACH, BROCCOLI, IN GARLIC XVOO

Linguine alla Vongole 17 *Home made Fresh Black linguine or Risotto (add 1.5)*
LINGUINE PASTA, WITH GARLIC, HERBS, FRESH CLAMS & BABY CLAMS, CHOICE OF RED OR WHITE SAUCE

Linguine or Risotto Frutti di Mare 21 *Home made Fresh Black linguine or Risotto (add 1.5)*
LINGUINE WITH GARLIC, OLIVE OIL, WHITE WINE, SHRIMP, CALAMARI, CLAMS, MUSSELS IN A RED OR WHITE SAUCE

Penne or Gnocchi Bolognese *Penne 15.5 Gnocchi 16.5*
PENNE WITH OUR HOMEMADE MEAT SAUCE (GROUND BEEF, FRESH VEGETABLES, TOMATO AND RED WINE SAUCE)

Fettuccine / Gnocchi Piemontese 17.5
W/ Shrimp 19.5 W/Chicken 18.5 Gnocchi (add 1.5)
FETTUCINE, GARLIC, MUSHROOMS, ONIONS, BACON, PORTOBELLO, PARMESAN AND GORGONZOLA CHEESE SAUCE

Penne Broccolini 17.5
W/ Shrimp 19.5 W/Chicken 18.5 Risotto (add 1.5)
PENNE PASTA WITH FRESH BROCCOLI, PROSCIUTTO, MUSHROOMS, IN A LITE CREAMY PARMESAN CHEESE PESTO SAUCE

Linguine Napoletana 14
w/meatballs 16 w/sausage 18 w/chicken 17 w/ shrimp 19.5
LINGUINE WITH ONIONS, FRESH BASIL TOMATO SAUCE

Penne Vodka
15.5 *w/sausage 18.5 w/chicken 17.5 w/ shrimp 19.5*
PENNE PASTA WITH ONIONS, SUN DRIED TOMATOES, VODKA CREAMY TOMATO SAUCE

Capellini Cinque Terre 17.5
w/ Shrimp 19.5 W/Chicken 18.5 Risotto (add 1.5)
PASTA, SERVED IN A SAUCE OF GARLIC WITH RAISINS, WALNUTS & SPINACH IN, PINK TOMATO CREAMY PESTO SAUCE

Fettuccine Alfredo 16
w/chicken Grilled or Blackened 17.5 w/ shrimp 19.5
FETTUCINE, CREAMY PARMESAN CHEESE SAUCE

Side Orders: Sautéed Spinach 5 - Broccoli Rabe 6 - Broccoli 4 -

HOUSE SPECIALTY ENTREES

Entrée served with Pasta, Vegetables (Broccoli) 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 Chop Breaded) 18 Veal chop MP

SAUTÉED WITH MUSHROOMS, SHALLOTS, LIGHT MARSALA WINE SAUCE, OVER PASTA

Siciliano

Chicken 18 Veal 22

SAUTÉED, FRANCESE STYLE, GARLIC, MUSHROOMS, CAPERS, ONIONS, PEPPERS, OLIVES, 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, SUN DRIED TOMATOES, GORGONZOLA CHEESE CREAMY WHITE WINE SAUCE

Romano

Veal 23 - Chicken 19 - Pork 19

TOPPED WITH SPINACH, SUN-DRIED TOMATOES, MOZZARELLA, GARLIC, WHITE WINE SAUCE OVER PASTA

Ossobuco

Pork 19 Lamb 21 Veal 35

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

SEAFOOD / FRESH CATCH

Genovese

Salmon 19 Tilapia 17 Snapper/ Grouper 22 Chilean Sea Bass 32

CHOICE OF FISH: SAUTÉED FRANCESE STYLE GARLIC, FRESH BASIL AND CHOPPED TOMATOES, LIGHT WHITE WINE LEMON BUTTER SAUCE OVER PASTA

Livornese

Shrimp 19.5 Salmon 19 Tilapia 17 Grouper/Snapper 22 Corvina 19

CHOICE OF FISH: SAUTEED WITH GARLIC, ONIONS, OLIVES, CAPERS, FRESH TOMATO, WHITE WINE SAUCE WITH PASTA

Marechiara

Salmon 21.5 - Tilapia 19.5 - Grouper / Snapper 24 - Corvina 21.5

CHOICE OF FISH ALONG WITH GARLIC, FRESH HERBS, CLAMS, MUSSELS AND SHRIMP

WHITE WINE TOMATO SAUCE, OVER PASTA

FROM THE GRILL

BUTCHER BLOCK

**Grilled / Pan Seared
Blackened**

**Served with
Potatoes and vegetable**

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

Angus NY Strip Steak

12oz \$23 16oz \$30
20oz \$38

Veal Chop

12oz \$26 14oz \$33

Chicken 18

16 oz Center cut Pork 19

Rack of lamb Chops 28

SEAFOOD

Salmon

19

Shrimp

19.5

Corvina

19

Seabass

32

Snapper

22

Grouper

22

Available sauces:

Rosmarino: (*XVOO garlic and
fresh rosemary*)

Pepata: (*Garlic, hot cherry
peppers creamy sauce*)

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

Tartufata: *mushrooms, garlic,
shallots creamy truffle
sauce add 1.5*