

Menu

Pasta Fagioli soup

Garden salad

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

Caesar Salad

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

Appetizer Upgrades

Bruschetta Genovese

FRESH TOMATOES, ONIONS, SEASONED WITH PESTO, ON
TOASTED BREAD, TOPPED WITH PARMESAN CHEESE
(Add \$ 1.00)

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 \$ 1.25)

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 \$ 2.25)

Broccolini's Restaurant & Catering

EARLY DINING MENU

appetizer
main course
no beverages included

SPECIAL SUNSET DINNER

ADD(2.25)

Appetizer
Main Course
Dessert
no beverage included

4:00 to 5:00 pm
order must be placed
by 5:15pm

Table must be available by 7pm the
latest or additional charge will be
added

BEVERAGES SPECIAL

Wine by the glass and beer ½ Price

All Bottles under 35.00 ½ Price

Sharing Charge 3.50

Menu

Fettuccine Alfredo with Shrimp or Chicken

FETTUCCINE WITH CREAMY PARMESAN CHEESE SAUCE
GRILLED CHICKEN 13 SHRIMP 15.5

Penne Vodka with Shrimp or Chicken

PENNE SERVED IN A VODKA PINK SAUCE
WITH SUN DRIED TOMATO AND SHRIMP
CHICKEN 13 SHRIMP 15.55

Lasagna

PASTA LAYERED WITH BOLOGNESE SAUCE
(MEAT SAUCE). BECHAMEL AND CHEESE
BAKED TOPPED WITH PARMESAN CHEESE
13.5

Rollata

PASTA ROLLED WITH A FILLING OF SAUSAGES,
VEAL AND GROUND BEEF BAKED IN A CREAMY
MUSHROOMS PINK SAUCE
14

Linguine Marinara

LINGUINE IN A RICH TOMATO BASIL SAUCE 10
MEAT BALLS OR SAUSAGE 12 SHRIMP 15.00

Penne Bolognese

PENNE PASTA IN BEEF & VEAL RED WINE
AND TOMATO SAUCE RAGOUT
12

Francese

SAUTÉED CHICKEN BREAST, OR TILAPIA IN A EGG
BATTER LIGHT WHITE WINE LEMON BUTTER SAUCE
CHICKEN 14 SWAII 14 TILAPIA 14.5

Parmiggiana

BREADED TOPPED WITH MARINARA SAUCE
AND MOZZARELLA CHEESE
CHICKEN 13.99 VEAL 15.75
EGGPLANT 13.5 EGGPLANT ROLLATINO 14

Polpettone/Meatloaf della casa

BEEF AND VEAL MEATLOAF WITH SPINACH SERVED IN A
ONIONS, MUSHROOMS MARSALA WINE SAUCE WITH
FETTUCCINE
14

Menu

Romano

VEAL TOPPED WITH SPINACH MOZZARELLA CHEESE
GARLIC WHITE WINE SUN DRIED TOMATO
Chicken 15.5 Veal 16.5 Pork 15.5

Marsala

SERVED IN A MUSHROOMS
MARSALA WINE SAUCE WITH PASTA
CHICKEN 14.5 PORK (BREADED) 14 VEAL 16

Portobello Ripieno

PORTOBELLO MUSHROOMS BREADED LAYERED
BETWEEN RICOTTA AND SPINACH BAKED IN A CREAMY
MUSHROOMS, SPINACH WHITE WINE OVER PASTA
14

Braised Pot Roast / Arrosto di Manzo

BEEF BRAISED IN A WHITE WINE SAUCE
WITH VEGETABLES AND POTATOES,
SERVED WITH BROCCOLI
14.5

Piccata

SAUTÉED WITH CAPERS WHITE WINE LEMON
BUTTER SAUCE SERVED WITH PASTA
CHICKEN 14 SWAII 14 TILAPIA 14.5

Linguine Frutti di Mare

LINGUINE WITH GARLIC, OLIVE OIL, WHITE WINE, SHRIMP,
CALAMARI, CLAMS, MUSSELS IN A RED OR WHITE SAUCE
16

NY Steak

11 OZ NY STEAK GRILLED SERVED
WITH ROASTED POTATOES AND BROCCOLI
17.5

Livornese

SAUTÉED WITH ONIONS, OLIVES, CAPERS,
LIGHT WHITE WINE TOMATO SAUCE
SERVED WITH PASTA
SWAII 14 SALMON 16 MAHI 16.5

Marechiara

SIMMERED WITH CLAMS. MUSSELS, AND SHRIMP LIGHT
GARLIC WHITE WINE TOMATO SAUCE WITH PASTA
SWAII 16 SALMON 17 MAHI 17.5