

Insalate & Antipasto

<i>Insalata di Cesare</i>	\$7.95
Crisp Romaine lettuce with homemade creamy Caesar dressing, croutons and Parmigiana Regiano	
<i>Insalata di Arugula</i>	\$7.95
Fresh Arugula with shaved Parmigiano Cheese and Tomato dressing	
<i>Insalata Rraci</i>	\$8.25
Belgian Endive salad with Apples, Toasted Walnuts & crumbled Gorgonzola cheese in a Honey and Red Wine Vinaigrette	
<i>Insalata di Lintilies</i>	\$8.25
Lentil salad with roasted diced Beets, Red Onions, chopped Tomatoes and a touch of Red Wine Vinaigrette	
<i>Insalata Finocchio</i>	\$7.95
Shaved Fennel and Radicchio salad with a Citrus Vinaigrette	
<i>Mozzarella Basilica</i>	\$8.95
Buffalo Mozzarella, Roasted Peppers, marinated Tomatoes and Basil	
<i>Carpaccio di Filetto</i>	\$10.50
Thinly sliced raw Filet Mignon topped with capers, Sun Dried Tomatoes, Red Onions, Lemon, Arugula and shaved Parmigiano Reggiano	
<i>Carpaccio di Tono</i>	\$10.50
Fresh Tuna thinly sliced cured with Olive Oil, Lemon, garnished with Baby Greens and Fennel	
<i>Grigliata di Calamari</i>	\$8.50
Fresh Squid Grilled to Perfection in a Balsamic and Tomato Vinaigrette	
<i>Cozze Marinara</i>	\$8.95
Cultivated Prince Edward island Mussels simmered in a fresh Tomato Garlic sauce	
<i>Polpette di Granchio</i>	\$12.50
Two Crab Cakes prepared with a seasonal mixture of fresh Jumbo Lump Crabmeat, Roasted Red & Green Peppers served with a Saffron, Mint and Red Pepper Aioli	
<i>Carciofi alla Guidea</i>	\$11.50
Marinated Artichoke Hearts served with homemade Roasted Peppers and extra virgin Olive Oil	

Primi

Fresh Pasta Made Daily & Risotto

<i>Tagliatelle Nero</i>	\$18.50
Squid ink Tagliatelle sauteed with Shrimp, Sea Scallops, Roasted Peppers in a Garlic, light spicy Marinara sauce	
<i>Papardelle al Lepre</i>	\$18.50
Ribbon Pasta sauteed with Rabbit Meat Ragu in Red Wine and Rosemary	
<i>Tortelloni della Casa</i>	\$18.50
Veal and Chicken Meat Ravioli, extra virgin Olive Oil, Garlic, in a Tomato and Basil sauce	
<i>Ravioli di Zucca</i>	\$18.25
A House Favorite...Squash Ravioli served in a Sage and Parmigiano Regiano sauce	
<i>Farfalle e Scampi</i>	\$18.95
Bow tie Pasta sauteed in extra virgin Olive Oil with Shrimp, Crab Meat in a light Brandy Cream sauce with a touch of Tomato	
<i>Paglia é Fieno con Gamberi é Granchio</i>	\$18.95
Green and White Fettucine sauteed with Crabmeat, Shrimp, Cherry Tomatoes, Sun Dried Tomatoes in White Wine and Garlic	
<i>Gnocchi Sorrento</i>	\$17.95
Homemade Potato Gnocchi, Olive Oil, Garlic, in a Tomato and Basil sauce topped with fresh Mozzarella	
<i>Gnocchi al Funghi</i>	\$17.95
Potato dumplings sauteed with Porcini Mushrooms, fresh Peas in a light Mushroom and cream sauce	
<i>Rigatoni é Salcicia</i>	\$17.95
Rigatoni Pasta sauteed with Italian mild Sausage, Broccoli Rabe, Garlic and White Wine and a touch of Marinara sauce	
<i>Risotto con Trio Funghi</i>	\$19.95
Arborio Rice with sauteed Portobello, Porcini and Shitaki Mushrooms with Truffle Oil	

\$12 FOR ANY PASTA ENTREE SERVED AS AN APPETIZER • \$4 SPLITTING FEE ON ANY PASTA

Secondi

Entree

Carne

Meat

- Stinco di Agnello* \$26.95
Seared Lamb Shank, braised slowly in garden Vegetables and Italian Merlot
- Maiale alla Griglia* \$23.95
Grilled Pork Chop stuffed with Spinach, Sorrentino Cheese with a Sherry Wine and Black Sun Dried Cherries
- Osebuco alla Toscano* \$28.95
Veal Shank cooked slowly in a Tuscan Red Wine, Porcini Mushrooms and served over Carnaroli Rice
- Bisteca alla Griglia* \$27.95
Marinated NY strip steak grilled to perfection, garnished with sauteed Spinach and Pinenuts in a Red Wine reduction

Vitello

Veal

- Scaloppine Sorrento* \$21.95
Tender Veal topped with Eggplant, imported Prosciutto, Fontina Cheese in White Wine and fresh Herbs
- Involtini di Vitello* \$21.95
Veal with smoked Italian Ham, Mozzarella Cheese and Mushrooms in a Marsala Wine Sauce
- Scaloppine al Cardofo* \$20.95
Veal Scaloppine with Artichokes, Shitake Mushrooms, Onions, Garlic and extra virgin Olive Oil
- Vitello al Lemone* \$20.50
Tender Veal sauteed in extra virgin Olive Oil, White Wine, Lemon and fresh Parsley
- Vitello al Martini* \$20.50
Lightly breaded Veal Cutlet served with chopped Greens and Fresh Tomatoes

Pollo

Chicken

- Pollo di Nenna* \$18.50
Free range Chicken Breast topped with Eggplant, Vidalia Onions in a Madeira Wine sauce and a touch of Marinara
- Pollo Relatini* \$18.95
Rolled Chicken Breast filled with Arugula, Fontina Cheese served with sauteed Porcini Mushrooms in a Marsala Wine sauce
- Pollo é Salciccia* \$18.50
Boneless Chicken Legs sauteed with Italian mild Sausage, wild Mushrooms, Sun Dried Tomatoes, in Garlic and Balsamic reduction

Pesce

Fish

- Branzino Marinato* \$29.95
Whole grilled Branzino served in extra virgin Olive Oil, Garlic, Capers, fresh Herbs and Lemon in a White Wine sauce
- Salmone Dijon* \$22.50
Fresh Salmon Filet sauteed with Shallots, Artichoke Hearts in a light Champagne Dijon Mustard Sauce
- Gamberoni alla Spiedo* \$22.95
Grilled Jumbo Shrimp and Scallops on a bed of Arugula with chopped Tomatoes and Mushrooms
- Spigola alla Salmerillo* \$26.95
Grilled Filet of Striped Bass served with marinated Grape Tomatoes, Sun Dried Tomatoes, Capers, Green Olives, Scallions and extra virgin Olive Oil

Cappuccino \$3.50 • Espresso \$3 • Coffee or Tea \$2.50 • Soda \$2.50 • Mineral Water \$5.50

B.Y.O.B. •    • 261 S. 17th Street, Philadelphia PA 19103 • 215.790.0103



Thank you for dining at Branzino. We would like to provide you with a brief history of where our restaurant name is derived from. Branzino is a Mediterranean Bass. It is a very sweet & mild tasting fish, with a velvety texture & very white meat. Try our signature dish, **Branzino Marinato**, to experience this divine fish!