

Insalate & Antipasti

<i>Insalata Romanella</i>	\$5.50
Crisp Romaine Lettuce, Homemade Caesar dressing and croutons	
<i>Insalata Tre Colore.</i>	\$5.95
Belgium Endive, Radicchio, Baby Arugula in a Balsamic Vinaigrette and Shaved Parmigiano	
<i>Insalata di Arugula e Finocchio.</i>	\$6.95
Crisp Baby Arugula and Fennel with Apples, Gorgonzola Cheese in a Honey Red Wine Vinaigrette	
<i>Mozzarella Basilica</i>	\$6.95
Buffalo Mozzarella, Fresh Tomatoes, Roasted Peppers, Tomato Vinaigrette and Basil	
<i>Cozze Marinara</i>	\$7.00
Prince Edward Island Mussels simmered in a Garlic, Olive Oil, and Light Marinara Sauce	
<i>Grigliata di Calamari.</i>	\$7.00
Fresh Squid grilled to Perfection, sprinkled with a Tomato Vinaigrette	
<i>Rolle di Melanzana alla Siciliana</i>	\$8.00
Eggplant Rolatini filled with Ricotta and Mozzarella Cheese, served with Tomato and Basil	
<i>Broccoli e Salsiccia</i>	\$8.00
Broccoli Rabe sauteed with Italian Mild Sausage, Extra Virgin Olive Oil and Garlic	

Panini

<i>Panini di Pollo e Provolone.</i>	\$9.50
Grilled Chicken Breast with Broccoli Rabe, Aged Provolone, Served with Cabbage Salad	
<i>Panini di Prosciutto di Parma.</i>	\$10.50
Imported Italian Prosciutto, Caramelized Onions, Fresh Mozzarella, Roasted Peppers and Baby Greens	
<i>Panini di Vegetali</i>	\$9.25
Broccoli Rabe, Zucchini, Onion, Tomatoes, Feta Cheese in a Pesto Dressing with Home Fries	
<i>Panini di Salmone Afumutato</i>	\$9.95
Smoked Salmon, Roasted Peppers, Mixed Greens, served with Home Fries	

Un Grande Insalata

<i>Insalata di Cesare con Pollo Grigliata.</i>	\$9.50
Grilled Chicken Breast served over Romaine Lettuce and Cherry Tomatoes	
<i>Insalata Mista con Salmone Griglia</i>	\$10.50
Grilled Atlantic Salmon over Mixed Greens, Fresh Corn, Scallions in a Balsamic Vinaigrette	
<i>Insalata di Spinachi e Gamberi</i>	\$10.95
Grilled Shrimp, Roasted Peppers, Avacado, over Baby Spinach in Tomato Vinaigrette	
<i>Insalata ai Fruti di Mare.</i>	\$12.50
Chilled Seafood Salad of Calamari, Shrimp, Scallops, and New Zealand Mussels served in a bed of Arugula with Extra Virgin Olive Oil, and Fresh Lemon Juice	

Pasta e Risotto

Tortelloni della Casa \$11.50
Veal and Chicken Meat Ravioli in Fresh Tomato Sauce and Basil

Farfalle e Scampi. \$12.50
Bowtie Pasta sauteed with Shrimp and Crabmeat in a Brandy Cream Sauce

Gnocchi al Quattro Formagi. \$10.50
Homemade Potato Gnocchi with melted Gorgonzola, Fontina, Ricotta and Parmigiano Regiano in a Light Cream

Papardelle alla Monaliza. \$11.50
Ribbon Pasta sauteed with Grape Tomatoes, Sun Dried Tomatoes, in a Pesto Sauce topped with Ricotta Cheese

Risotto con Trio Funghi. \$12.50
Carnarolli Rice sauteed with Procini, Shitake, and Portabello Mushrooms, Truffle Oil and Veal Stock

Vitello e Pollo

Vitello al Lemone. \$12.50
Veal Cutlet, sauteed in White Wine, Lemon and Fresh Herbs

Vitello Milanese. \$12.95
Veal Cutlet breaded in Bread Crumbs and Parmigiano Regiano, served with Chopped Greens and Fresh Tomatoes

Pollo Carcioffi. \$11.95
Chicken Breast sauteed with Onion, Mushrooms and Artichoke Hearts

Pollo Rustica \$11.95
Chicken Breast sauted with Broccoli Rabe, Onions, Fresh Mozzarella, in a Madeira Wine Sauce and touch of Tomato

Pesce

Branzino Marinato \$16.95
Pan seared Fillet of Branzino served in Garlic, Capers, White Wine and Lemon Sauce

Salmone alla Salmerillio \$11.95
Grilled Salmon Steak topped with Grape Tomatoes, Capers, Green Olives, Scallions and Sun Dried Tomatoes

Cappuccino \$2.50 • Espresso \$2.00 • Coffee or Tea \$1.50 • Soda \$1.50 • Mineral Water \$3.50

B.Y.O.B. •

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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!