

# BROOKLYN ROOTS

*Old School Italian Cuisine*

We Use Only The Freshest Ingredients Including Romeo Brothers Sausage & Lioni Fresh Mozzarella

## SALADS

**BEET SALAD** ENGLISH CUCUMBER, TOMATO, WHIPPED GOAT CHEESE, BALSAMIC, CITRUS HONEY | 15

**ARUGULA SALAD** SHAVED FENNEL, TOMATO, ENGLISH CUCUMBER, MEYER-LEMON DRESSING | 14

**CAESAR SALAD** GREEN SALAD, HOUSE-MADE CROUTONS, CREAMY CAESAR DRESSING, GRATED PARMESAN | 16

**PANZANELLA SALAD** KALE, TOASTED SEMOLINA, PLUM TOMATOES, GRATED PECORINO, KALAMATA OLIVES, BASIL LEMON DRESSING | 14

**SEAFOOD SALAD** LOBSTER, OCTOPUS, CALAMARI, SHRIMP, SCUNGILLI, LEMON, HERBS | 24

## STARTERS

**MOZZARELLA EN CARROZZA** FRESH MOZZARELLA, PICCATA SAUCE, FRESH BASIL | 16

**OG ARANCINI** 5 ARBORIO RICE, FRESH MOZZARELLA, PARMESAN | 16

**CRISPY POLENTA** TOPPED WITH CREAMY SHRIMP SCAMPI | 20

**PAN ROASTED OCTOPUS** SALSA VERDE, CHICK PEAS, PICKLED PEPPERS, TOASTED GARLIC CHIPS | 24

**PAN FRIED MEATBALLS** 5 RIBEYE & FILET BLEND, PECORINO ROMANO, WHIPPED RICOTTA, BLENDED TOMATO SAUCE | 20

**SAUSAGE STUFFED** MUSHROOMS HOT & SWEET SAUSAGE, FRESH MOZZARELLA, PECORINO ROMANO, PARSLEY-WHIPPED BUTTER, TOASTED GARLIC, TOASTED BREADCRUMBS | 16

**B.R. BURRATA** BURRATA, CRISPY EGGPLANT, TOASTED WALNUTS, GOLDEN RAISINS, MEYER-LEMON SPICED HONEY DRESSING | 16

**MUSSELS FRA DIAVLO** WHITE WINE LEMON OR RED | 22

**BAKED CLAMS** TOASTED BREAD CRUMBS, LEMON BUTTER | 22

**CRISPY ZUCCHINI FLOWERS** MOZZARELLA STUFFED, WHIPPED LEMON RICOTTA | 17

## SIDES

**CRISPY ARTICHOKE** W/ LEMON RICOTTA | 12

**BROCCOLI RABE** | 12 ADD SWEET OR HOT SAUSAGE +8

**PARMESAN CRUSTED ASPARAGUS** | 12

**CRISPY PARMESAN POTATOES** | 10

**BABY SPINACH** ROASTED GARLIC, CHAMPAGNE VINEGAR, SHAVED PARMESAN | 14

As many of you know, I've been on an amazing culinary journey these last few years. I've prepared gourmet dishes in some of NYC's finest restaurants; roasted pigs in backyards and at stadium tailgates for thousands; cooked classical Greek menus and American pub food and tossed buffalo wings by the boatload. But deep down, I always knew I needed to get back to my first love, to my roots: Italian food. So in 2019, with no more than an idea in a marble notebook, I got to work and today, Brooklyn Roots is a living, breathing thing. I am finally home and so proud to cook dishes that are familiar, but always a little different than the standard. We are old school in a modern world, we will never compromise our standards, and we will always show you how much we appreciate you choosing to dine with us.

~ Chef Thomas Perone

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## PASTA

**MATTY GUNS SPECIAL** RIGATONI, VODKA SAUCE, HOT & SWEET SAUSAGE, MEATBALLS, WHIPPED RICOTTA, FRESH MOZZARELLA | 30

**BROCCOLI RABE & SAUSAGE** PENNE, SWEET & HOT SAUSAGE, BROCCOLI RABE, GARLIC AND OIL | 24

**BUCATINI ALL'AMATRICIANA** PANCETTA, GARLIC, PECORINO ROMANO, RED CHILI FLAKES | 24

**RIGATONI VODKA** CREAM, BLENDED TOMATO SAUCE, HERBS | 22

**SEAFOOD ABBONDANZA** LOBSTER, COD, SHRIMP, CLAMS, MUSSELS | 44

**LINGUINI & WHITE CLAM SAUCE** LITTLE NECK CLAMS, TOASTED GARLIC, HERBS | 30

**BUCATINI NERANO** ZUCCHINI, ROASTED GARLIC, WHITE WINE, CACIOCAVALLO CHEESE | 26

**BAKED CAVATAPPI FONDUTA** TALEGGIO, PROVOLONE, GOAT CHEESE, MOZZARELLA, PROSCIUTTO, TOASTED BREAD CRUMBS | 26

**MALFADINE MAIZ** ROASTED CORN, LOBSTER, SHRIMP, CHERRY TOMATOES, FRANCESE SAUCE | 30

## ENTREE

**VEAL PARMIGIANA** BLENDED TOMATO SAUCE, FRESH MOZZARELLA | 38

**VEAL MARSALA** ROASTED MUSHROOMS, PANCETTA, CARAMELIZED ONION | 38

**CHICKEN PARMIGIANA** BLENDED TOMATO SAUCE, FRESH MOZZARELLA | 26

**CHICKEN MARSALA** ROASTED MUSHROOMS, PANCETTA, CARAMELIZED ONION | 24

**CHICKEN FRANCESE** CLASSIC LEMON-BUTTER & WHITE WINE SAUCE | 24

**CHICKEN SCARPARELLO** BONE IN. HOT OR SWEET SAUSAGE, SWEET VINEGAR PEPPERS, LEMON ROASTED BABY BLISS POTATOES | 26

**FILET MIGNON PIZZAIOLA** VINEGAR PEPPERS, CHERRY PEPPERS, ONIONS, MUSHROOMS, TOMATO SAUCE | 44

**EGGPLANT PARMIGIANA** CRISPY EGGPLANT, FRESH MOZZARELLA, PECORINO ROMANO | 20

**EGGPLANT ROLLATINI** 3 WHIPPED RICOTTA, PECORINO ROMANO | 22

**SHRIMP PUTTANESCA** OLIVES, TOMATOES, ONION, CAPERS, TOASTED GARLIC | 26

**CATCH OF THE DAY** M/P

**BONE-IN PORK CHOP** PARM ARRABIATA BLENDED TOMATO, FRESH MOZZARELLA, CHERRY PEPPERS | 39

**VEAL ROLLATINI FLORENTINE** SPINACH, MOZZARELLA, MUSHROOMS, LEMON SAUCE | 40

**BROOKLYN ROOTS ITALIAN | 8620 3RD AVENUE, BROOKLYN, NY 11209 | 718-333-5122**

**@BrooklynRootsItalin**

a 3.95% convenience fee will be added to all credit or debit card payments

18% gratuity added to all parties of 6 or more | please alert your server to any and all allergies