

BROOKLYN ROOTS

OLD SCHOOL ITALIAN CUISINE

SALADS

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| HOUSE SALAD | 14 | PANZANELLA SALAD | 16 |
| Mixed greens, tomato, English cucumber, red wine vinaigrette | | Kale, toasted semolina, cherry tomatoes, grated pecorino, Kalamata olives, basil lemon dressing | |
| ARUGULA SALAD | 16 | BEET SALAD | 16 |
| Shaved fennel, tomato, English cucumber, meyer-lemon dressing | | English cucumber, tomato, whipped goat cheese, balsamic, citrus honey | |
| CAESAR SALAD | 17 | PORTOBELLO CAPRESE SALAD | 17 |
| Green salad, house-made croutons, creamy caesar dressing, grated parmesan | | Portobello mushrooms, fresh mozzarella, marinated tomatoes, basil, balsamic glaze | |

STARTERS

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| OG ARANCINI (5) | 16 | PAN FRIED MEATBALLS (5) | 20 |
| Arborio rice, fresh mozzarella, parmesan | | Ribeye & filet blend, pecorino romano, whipped ricotta, blended tomato sauce | |
| B.R. BURRATA | 18 | PAN ROASTED OCTOPUS | 24 |
| Burrata, crispy eggplant, toasted walnuts, golden raisins, meyer-lemon spiced honey dressing | | Salsa verde, chickpeas, pickled shallots, toasted garlic chips | |
| SAUSAGE STUFFED MUSHROOMS | 16 | CRISPY POLENTA | 24 |
| Sweet & hot sausage, fresh mozzarella, pecorino romano, parsley-whipped butter, toasted garlic, toasted bread crumbs | | Topped with creamy shrimp scampi | |
| MOZZARELLA EN CARROZZA | 17 | BAKED CLAMS | 24 |
| Fresh mozzarella, blended tomato or vodka sauce | | Toasted breadcrumbs, lemon butter | |
| | | MUSSELS FRA DIAVOLO | 28 |
| | | Red or white wine lemon | |

SIDES

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|-----------------------------------|----|-----------------------------------|----|
| CRISPY PARMESAN POTATOES | 10 | PARMESAN CRUSTED ASPARAGUS | 14 |
| Potatoes, parmesan | | Asparagus, parmesan | |
| BROCCOLI RABE | 12 | CRISPY ARTICHOKEs | 14 |
| Add sweet or hot sausage +\$8 | | With lemon ricotta | |
| ESCAROLE & WHITE BEANS | 14 | | |
| Add shrimp +\$12 | | | |



A 3.95% convenience fee will be added to all credit card payments. 20% gratuity added to all parties of 6 or more.
Please let your server know of any and all allergies.

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PASTAS

| | | | |
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| SPAGHETTI ALL'AMATRICIANA | 26 | MATTY GUNS SPECIAL | 36 |
| Pancetta, garlic, pecorino romano, red chili flakes | | Rigatoni, vodka sauce, sweet & hot sausage, meatballs, whipped ricotta, fresh mozzarella | |
| RIGATONI VODKA | 24 | BROCCOLI RABE & SAUSAGE | 26 |
| Cream, blended tomato sauce, herbs | | Penne, sweet & hot sausage, broccoli rabe, garlic and oil | |
| PENNE ALLA NORMA | 26 | LINGUINI & WHITE CLAM SAUCE | 34 |
| Eggplant, ricotta, ricotta salata. Add sweet & hot sausage +\$8 | | Little Neck clams, toasted garlic, herbs | |
| LOBSTER PASTA | 34 | SEAFOOD ABBONDANZA | 48 |
| Bucatini, creamy lobster bisque, tarragon, tomato | | Loyster, shrimp, clams, mussels, red or white wine | |
| RAVIOLI OF THE DAY | M/P | BKR ORECCHIETTE | 24 |
| | | Fresh mozzarella, spinach, white beans, cherry tomato. Add shrimp +\$12 | |

ENTREES

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| EGGPLANT PARMIGIANA | 22 | VEAL FRANCESE | 40 |
| Blended tomato sauce, fresh mozzarella, pecorino romano | | Classic lemon-butter & white wine sauce | |
| EGGPLANT ROLLATINI (3) | 24 | VEAL MARSALA | 40 |
| Whipped ricotta, pecorino romano | | Roasted mushrooms, pancetta, caramelized onions | |
| CHICKEN FRANCESE | 30 | VEAL PARMIGIANA | 40 |
| Classic lemon-butter & white wine sauce | | Blended tomato sauce, fresh mozzarella | |
| CHICKEN MARSALA | 30 | SHRIMP FRANCESE | 32 |
| Roasted mushrooms, pancetta, caramelized onions | | Classic lemon-butter & white wine sauce | |
| CHICKEN PARMIGIANA | 30 | SHRIMP PARMIGIANA | 32 |
| Blended tomato sauce, fresh mozzarella | | Blended tomato sauce, fresh mozzarella | |
| CHICKEN SCARPARELLO | 30 | FILET MIGNON PIZZAIOLA | 48 |
| Sweet & hot sausage, sweet vinegar peppers, lemon-roasted baby bliss potatoes | | Vinegar peppers, cherry peppers, onions, mushrooms, tomato sauce | |
| BONE-IN BERKSHIRE PORK CHOP | 36 | CATCH OF THE DAY | M/P |
| Cherry pepper white wine sauce | | | |

Ask Your Server For Today's Dessert Selection.

We use only the freshest ingredients, including Romeo Brothers sausage & Lioni fresh mozzarella

As many of you know, I've been on an amazing culinary journey these last few years. From preparing gourmet dishes in some of New York's finest restaurants to roasting pigs at tailgates & backyard BBQ's, 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, Brooklyn Roots was born. We are old school Italian in a modern world, never compromising our standards while showing you how much we appreciate you choosing to dine with us.

~Chef Thomas Perone

