

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
- HOUSE SALAD** MIXED GREENS, TOMATO, ENGLISH CUCUMBER, RED WINE VINAIGRETTE | 13
- 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, CHERRY TOMATOES, GRATED PECORINO, KALAMATA OLIVES, BASIL LEMON DRESSING | 15
- BABY SPINACH SALAD** TOASTED HAZELNUT, GOAT CHEESE, SLOW-ROASTED GRANNY SMITH APPLES, HONEY BALSAMIC | 15

STARTERS

- MOZZARELLA EN CARROZZA** FRESH MOZZARELLA, BLENDED TOMATO OR VODKA SAUCE | 17
- OG ARANCINI (5)** ARBORIO RICE, FRESH MOZZARELLA, PARMESAN | 16
- CRISPY POLENTA** TOPPED WITH CREAMY SHRIMP SCAMPI | 20
- PAN ROASTED OCTOPUS** SALSA VERDE, CHICKPEAS, PICKLED SHALLOTS, TOASTED GARLIC CHIPS | 24
- PAN FRIED MEATBALLS (5)** RIBEYE & FILET BLEND, PECORINO ROMANO, WHIPPED RICOTTA, BLENDED TOMATO SAUCE | 20
- SAUSAGE STUFFED MUSHROOMS** SWEET & HOT 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 | 24
- BAKED CLAMS** TOASTED BREADCRUMBS, LEMON BUTTER | 22

SIDES

- CRISPY ARTICHOKE** W/ LEMON RICOTTA | 12
- BROCCOLI RABE** | 12 (ADD SWEET OR HOT SAUSAGE +8)
- PARMESAN CRUSTED ASPARAGUS** | 12
- CRISPY PARMESAN POTATOES** | 10
- ESCAROLE AND WHITE BEANS** | \$14 (ADD SHRIMP \$10)
- ROASTED HEIRLOOM CARROTS** SICILIAN HONEY GLAZE, RICOTTA SALATA | 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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PASTAS

MATTY GUNS SPECIAL RIGATONI, VODKA SAUCE, SWEET & HOT SAUSAGE, MEATBALLS, WHIPPED RICOTTA, FRESH MOZZARELLA | 34

BROCCOLI RABE & SAUSAGE PENNE, SWEET & HOT SAUSAGE, BROCCOLI RABE, GARLIC AND OIL | 26

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

RIGATONI VODKA CREAM, BLENDED TOMATO SAUCE, HERBS | 24

SEAFOOD ABBONDANZA LOBSTER, SHRIMP, CLAMS, MUSSELS | 44

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

PUMPKIN RAVIOLI BUTTERNUT SQUASH PUREE, TOASTED WALNUTS, HONEY, HERBS | 24

PENNE ALLA NORMA EGGPLANT, RICOTTA, RICOTTA SALATA | 25

BAKED CAVATAPPI FONDUTA FONTINA, PROVOLONE, GOAT CHEESE, MOZZARELLA, PROSCIUTTO | 26

ENTREES

BONE-IN PORK CHOP BERKSHIRE PORK CHOP, CHIANTI PEAR SAUCE | 36

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 | 25

CHICKEN FRANCESE CLASSIC LEMON-BUTTER & WHITE WINE SAUCE | 25

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

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

EGGPLANT PARMIGIANA BLENDED TOMATO SAUCE, FRESH MOZZARELLA, PECORINO ROMANO, | 20

EGGPLANT ROLLATINI (3) WHIPPED RICOTTA, PECORINO ROMANO | 22

CATCH OF THE DAY | M/P

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

@BrooklynRootsItalian

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 of any and all allergies