



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, BROWN SUGAR BALSAMIC 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, PLUM TOMATOES, GRATED PECORINO, KALAMATA OLIVES, BASIL LEMON DRESSING 14

Starters

MOZZARELLA EN CARROZZA FRESH MOZZARELLA, BLENDED TOMATO 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, 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 BREADCRUMBS, LEMON BUTTER 22

Sides

FRIED ZUCCHINI 12

BROCCOLI RABE 12 (ADD SWEET OR HOT SAUSAGE +8)

PARMESAN CRUSTED ASPARAGUS 12

CRISPY PARMESAN POTATOES 10

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



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
- CAMPENELLE ALLA NORMA** EGGPLANT, RICOTTA, RICCOTA SALATA 24
- SPAGHETTI CARBONARA** PANCETTA, ONION, PECORINO ROMANO 24
- RIGATONI VODKA** CREAM, BLENDED TOMATO SAUCE, HERBS 22
- LOBSTER PASTA** MAFALDINE, CREAMY TOMATO, LOBSTER TAILS 30
- SEAFOOD ABBONDANZA** LOBSTER, COD, SHRIMP, CLAMS, MUSSELS 44
- LINGUINI & WHITE CLAM SAUCE** LITTLE NECK CLAMS, TOASTED GARLIC, HERBS 30
- PUMPKIN RAVIOLI** BUTTERNUT SQUASH PUREE, TOASTED WALNUT, HONEY 24

Entrees

- BERKSHIRE PORK CHOP** CHIANTI PEAR SAUCE 32
- VEAL PARMIGIANA** BLENDED TOMATO SAUCE, FRESH MOZZARELLA 38
- VEAL MARSALA** ROASTED MUSHROOMS, PANCETTA,CARAMELIZED ONION 38
- VEAL FRANCESE** CLASSIC LEMON-BUTTER & WHITE WINE SAUCE 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
- EGGPPLANT PARMIGIANA** CRISPY EGGPLANT, FRESH MOZZARELLA, PECORINO ROMANO 20
- EGGPPLANT ROLLATINI (3)** WHIPPED RICOTTA, PECORINO ROMANO 22
- FLUKE OREGANATA** TOASTED BREADCRUMBS, GARLIC WHITE WINE SAUCE 28
- SHRIMP PUTTANESCA** OLIVES, TOMATOES, ONION, CAPERS, TOASTED GARLIC 26